

# first class catering

## ITALIAN MENU

VENICE 1 PRIMI 1 SECONDI 1 CONTORNI 1 INSALATA  STARTING AT \$27 PER PERSON	VERONA 1 ANTIPASTI 2 PRIMI 1 SECONDI 1 CONTORNI 1 INSALATA  STARTING AT \$32 PER PERSON	MILAN 3 ANTIPASTI 2 PRIMI 1 SECONDI 2 CONTORNI 1 INSALATA  STARTING AT \$38 PER PERSON	ROME APERTIVO 3 ANTIPASTI 2 PRIMI 2 SECONDI 2 CONTORNI 1 INSALATA  STARTING AT \$44 PER PERSON	FLORENCE APERTIVO 4 ANTIPASTI 2 PRIMI 2 SECONDI 2 CONTORNI 1 INSALATA FORMAGGI E FRUTTA  STARTING AT \$54 PER PERSON
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PRICES INCLUSIVE OF CHINA, SILVERWARE, GLASSWARE, SERVICEWARE

### *aperitivo*

OLIVE TRAY  
BREAD & OLIVE TRAY  
ASSORTED NUTS  
WHIPPED FETA BITES  
FOCCACIA WITH OIL

### *antipasti*

CHARCUTERIE  
LAMB & PESTO LOLLIPOPS  
WATERMELON FETA BITES  
ITALIAN BRUSCHETTA  
ARTICHOKE BRUSCHETTA  
MUSHROOM CROSTINI  
PLUM & GOAT CHEESE CROSTINI  
PARMESAN STUFFED MUSHROOMS  
MEATBALL MARINARA  
PROSCIUTTO WRAPPED ASPARAGUS  
PROSCIUTTO & MELON  
CRABCAKES  
ANTIPASTA JARS  
CAPRESE SKEWERS  
PARMESAN ARANCINI

### *primi*

LASAGNA  
BROWN BUTTER GNOCCHI  
VEGETABLE LASAGNA  
BUTTERNUT SQUASH RAVIOLI  
MUSHROOM STUFFED SHELLS  
PASTA AL FORNO  
MUSHROOM ALFREDO  
SHRIMP SCAMPI  
SPAGHETTI MARINARA  
BOLOGNESE

### *secondi*

BRAISED SHORT RIB  
CHICKEN PICATTA  
BRANZINO  
CHICKEN MARSALA  
BRACIOLE  
BISTECCA ALLA FLORENTINA  
VEAL MILANESE  
CHICKEN PARMESAN  
CHICKEN FRANCESE

### *insalata*

CAPRESE  
TOMATO & ARTICHOKE  
LEMON ARUGULA  
ITALIAN CHOPPED  
CAESAR WEDGE

### *contorni*

HARICOT VERT  
ROASTED TOMATOES  
ROASTED MUSHROOMS  
ROASTED ASPARAGUS  
ROASTED ROOT VEGETABLES

PRICES SUBJECT TO 20% SERVICE CHARGE AND 7% TAX