



## APPETIZERS

### HAND-PASSED ITEMS (12 PIECES PER ORDER)

#### crostini platter

*please select one of the following toppings:*

- fresh mozzarella, tomato and basil 18.00
- pear and bleu cheese 18.00
- curried chicken with mango chutney 18.00

smoked salmon and lemon cream cheese on cucumber 27.00

spoons 27.00

*please select one of the following:*

- margarita shrimp with tequila-lime reduction
- crab and avocado with red onions and tomatoes

oysters on the half shell 24.00

*available with the following sauces:*

- cocktail
- honey-sambal
- atomic buffalo
- classic mignonette
- wasabi crème fraiche with tobiko caviar
- wakame (diced sesame seaweed salad)

Prices do not include tax (9%) and gratuity (18%), and are subject to change.  
Please contact us for a final proposal and contract pricing.



## APPETIZERS (CONTINUED)

### PLATTERS (SERVE 25-30)

bread selection served with butter	18.00
vegetable crudité with herbed sour cream	40.00
grilled vegetables with balsamic-dijon vinaigrette	45.00
fresh seasonal fruit	52.00
baked brie in puff pastry	
<i>please select from the following accompaniments:</i>	
• with roasted garlic and crackers	52.00
• with orange marmalade, dried fruit and crackers	54.00
• with sliced apples, pears, and baguette	54.00
domestic cheese assortment with crackers	36.00
domestic meat assortment with baguette slices	52.00
domestic meats and cheeses	48.00
antipasto platter	36.00
imported cheese assortment with crackers	70.00
imported meat assortment with baguette slices	90.00
imported cheeses and meats	85.00
steamed prawns with cocktail sauce	65.00

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## APPETIZERS (CONTINUED)

### SALADS (SERVE 25-30)

house green salad	40.00
classic Caesar salad	46.00
spinach salad with bacon, hard-boiled egg, red onions tomatoes and red wine vinaigrette	50.00
potato salads	
• with mayonnaise, eggs, celery, onion and pickle relish	32.00
• with roasted garlic, rosemary and olive oil	32.00
• German-style (with bacon-vinegar dressing)	36.00
pasta salads	
• with onions, celery, sweetened mayonnaise and dijon	32.00
• with black olives, roasted red peppers, artichoke hearts and Italian vinaigrette	40.00
• with mushrooms, red onions, shredded parmesan and pesto sauce	40.00

### WARM ITEMS (SERVED IN CHAFING DISHES)

*The following items are individually priced. Minimum order is 20.*

vegetable-stuffed mushroom caps (2 per serving)	2.00
sausage-stuffed mushroom caps (2 per serving)	2.50

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## APPETIZERS (CONTINUED)

wild mushroom risotto cakes in parmesan cream	2.25
small meatballs	
<i>please select from the following sauces:</i>	
▪ classic marinara	1.20
▪ barbeque	1.20
▪ sweet and spicy hoisin	1.20
grilled chicken strips with Thai peanut sauce (2 per serving)	1.50
spicy buffalo-style chicken strips with bleu cheese (2 per serving)	1.50
sausage sampler with berry-dijon dip <b>or</b> stone ground mustard	2.00
sautéed prawns	2.00
<i>please select from the following sauces:</i>	
▪ in lemon, garlic and white wine butter	
▪ in cilantro-lime butter	
▪ with barbeque sauce	
▪ in sweet and spicy mae ploy	
crab cakes with lemon-basil aioli	3.00

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## BUFFET DINNER SELECTIONS

### ABRUZZI BASIC BUFFET

bread selection

Abruzzi house salad

vegetable accompaniment (chef's choice)

starch accompaniment (chef's choice)

main course (one item)

### BUFFET PRICING: SINGLE MAIN COURSE SELECTION

vegetarian	\$18 per person
poultry	\$20 per person
pork	\$20 per person
fish	\$22 per person
beef	individually priced

### OFFER MULTIPLE MAIN COURSE SELECTIONS AS FOLLOWS:

vegetarian	\$3 per person
poultry	\$4 per person
pork	\$4 per person
fish	varies
beef and lamb	varies

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# A B R U Z Z I

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◆ C A T E R I N G C O. ◆

## SALADS

### house salad

spring mix and green leaf lettuce, tomatoes, croutons and parmesan tossed with Abruzzi House Dressing **or** balsamic vinaigrette

### caesar salad (add \$1 per person)

heart of romaine tossed in caesar dressing with shaved parmigiano-reggiano

### spinach salad (add \$1.50 per person)

shaved red onions, bacon, tomato, hard-boiled egg and goat cheese served over spinach and tossed with red wine vinaigrette

## VEGETARIAN SELECTIONS

### eggplant parmesan

sliced eggplant coated with parmesan, bread crumbs and herbs

### lasagna al forno (add \$1.00)

layers of lasagna, whole milk ricotta, mozzarella, parmesan and romano with marinara sauce

*please select one of the following fillings:*

- four cheeses (as listed above)
- spinach, mushroom, and artichoke hearts (add \$1.00)

## POULTRY

### herb-marinated chicken

grilled chicken breasts in olive oil with granulated garlic, herb fina and mild seasonings

### chicken saltimbocca (add \$2.00)

grilled chicken breasts with prosciutto, provolone, mushrooms and garlic in marsala-asiago cream

### chicken frascati (add \$2.00)

grilled chicken breasts with sautéed mushrooms, pancetta, sweet onions, artichoke hearts, garlic, cured olives and rosemary with frascati butter

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# ABRUZZI

◆ CATERING CO. ◆

## FISH

grilled salmon  
prepared medium-rare and topped with lemon-basil beurre blanc

citrus and herb crusted halibut (add \$1.00)  
baked and served in garlic-white wine butter

## PORK

grilled pork loin (add \$1.00)  
pork loin medallions seasoned with mulling spices and topped with a winter fruit compote of cranberries, apples and mandarin oranges

Italian sausage lasagna  
layers of lasagna, italian sausage, whole milk ricotta, mozzarella, parmesan and romano with marinara sauce

## BEEF

prime rib \$24.00  
12oz., prepared medium-rare and served au jus with horseradish cream

New York steak \$23.00  
13oz. steak, grilled medium-rare and served with marchands de vin (a reduction of red wine, shallots, butter, lemon juice and parsley)

filet mignon \$29.00  
8oz. filet, prepared medium-rare and topped with port-balsamic beurre rouge

Guinness-marinated tri-tip \$20.00  
8oz. tri-tip steak marinated in Guinness, herbs and spices

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## SEATED DINNER SELECTIONS

Please limit your menu to include no more than three options from our complete list.

*The following are served with bread selection and house salad.*

### PASTA (INCLUDES VEGETARIAN AND VEGAN SELECTIONS)

homemade spaghetti	
with marinara	17
with meat sauce	19
with meatballs	19
fettuccine alfredo	
fettuccine tossed with parmesan-romano cream	20
with chicken breast	22
eggplant parmesan	20
sliced eggplant coated with parmesan, bread crumbs and herbs layered with melted mozzarella and served with marinara over spaghetti	
lasagna al forno	20
layers of lasagna, whole milk ricotta, mozzarella, parmesan and romano	
<i>please select one of the following fillings:</i>	
<ul style="list-style-type: none"><li>• four cheeses (as listed above)</li><li>• spinach, mushroom, and artichoke hearts (add \$1.00)</li><li>• Italian sausage (add \$1.00)</li></ul>	
<i>please select one of the following sauces:</i>	
<ul style="list-style-type: none"><li>• marinara</li><li>• meat sauce (add \$1.00)</li></ul>	
scampi	24
five jumbo prawns sautéed with white wine, butter and garlic atop angel hair with lemon wedges and Italian parsley	
portobello mushroom with white truffle oil	
stuffed with ratatouille and served over lemon lentils with swiss chard ( <b>vegan</b> )	21
stuffed with goat cheese and served over lemon lentils with swiss chard	23

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## SEATED DINNER SELECTIONS (CONTINUED)

Please limit your menu to include no more than three options from our complete list.

*The following are served with bread selection, house salad  
and Chef's choice of vegetable and starch accompaniments.*

### POULTRY

herb-marinated chicken	21
grilled chicken breasts in olive oil with granulated garlic, herb fina and mild seasonings	
chicken saltimbocca	23
grilled chicken breast with prosciutto, provolone, mushrooms and garlic in marsala-asiago cream sauce	
chicken frascati	23
grilled chicken breast with sautéed mushrooms, pancetta, sweet onions, artichoke hearts, garlic, cured olives and rosemary with frascati butter	
duck a l'orange	29
pan-seared medium-rare and served with sweet orange glaze	

### FISH

stuffed sole Florentine	28
fresh petrale sole stuffed with bread crumbs, spinach, mushrooms and tomatoes topped with lemon-dill cream	
citrus and herb-crusteD halibut	24
baked and served in white wine butter	
grilled salmon	23
wild sockeye salmon topped with lemon-herb beurre blanc	

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## SEATED DINNER SELECTIONS (CONTINUED)

Please limit your menu to include no more than three options from our complete list.

*The following are served with bread selection, house salad  
and Chef's choice of vegetable and starch accompaniments.*

### PORK

grilled pork loin 23  
pork loin medallions seasoned with mulling spices and topped with a winter fruit compote of cranberries, apples and mandarin oranges

### BEEF AND LAMB

filet mignon 30  
8 oz. choice filet mignon, prepared with port-balsamic beurre rouge.  
Please specify medium-rare or well done.

prime rib 25  
12oz served au jus with horseradish cream. Please specify medium-rare or well done.

New York steak 24  
13 oz. steak, marinated and grilled, with marchands de vin (a reduction of red wine, shallots, butter, lemon juice and parsley). Please specify medium-rare or well done.

grilled rack of lamb 30  
full rack of lamb, prepared medium-rare with reduction of port wine, balsamic vinegar and sweet cherries

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## DESSERT

assorted homemade cookies 2

chocolate brownies 2

lemon bars 2

*The following desserts are served with coffee and hot tea selections.*

chocolate mousse 6

vanilla ice cream 6

French vanilla ice cream drizzled with your choice of chocolate syrup or fresh raspberry sauce

chocolate torte 7

flourless torte layered with dark chocolate ganache and served with whipped cream

tiramisu 7

ladyfingers soaked in kahlua and espresso, layered with mascarpone cheese and served over zabaglione

new york cheesecake 7

the classic favorite served with fresh raspberry sauce

assorted pies seasonal

seasonal pies are available upon request. Please ask us for current selections and pricing.

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## BAR SERVICES

Abruzzi Catering Co.'s full range of catering services includes hosted and no-host bar services at one of the company's two facilities, or at a location of your choice.

For both on- and off-premise events, a bar service fee is charged to cover the costs associated with providing alcohol service. The bar service fee includes setup and cleanup, alcohol procurement, equipment, transportation (to off-premise events), required insurance, license(s) and alcohol service permits.\* The bar service fee also includes bartending service for the duration of the event.\*\*

### ON-PREMISE BAR SERVICE FEE

Hosted Bar: \$50, with minimum sales requirement

No-Host Bar: \$100

### OFF-PREMISE BAR SERVICE FEE

Hosted Bar: \$150, with minimum sales requirement

No-Host Bar: \$250

For hosted bar service, a bar sales minimum is set according to the number of guests expected to attend the event. A tally of all hosted beverages served is kept at the bar and is billed to the client, plus tax and gratuity, upon completion of the event. If actual sales are less than the established sales minimum, the client will be charged the minimum.

### HOSTED BAR SALES MINIMUMS: ON- AND OFF-PREMISE

For groups 1 to 50 people: \$175

For groups 51 to 100 people: \$375

For groups above 100 people: \$500

\*On occasion, supplementary permits and insurance policies may be required to provide bar services at off-premise locations. In such cases, Abruzzi Catering Co. will obtain the necessary authorizations. Any and all associated charges will be billed to the client.

Please note: Plastic cups will be provided for use at all off-premise events unless otherwise requested. Glassware is available for an additional charge. Ask us for more details.

\*\*One bartender will be provided for groups up to 75 people. For larger groups, multiple bartenders will be scheduled. The specific number of bartenders required will be determined by factors such as the size and location of the event, and the level of service required. Bartenders will be billed to the client at a rate of \$25 per person per hour.



## BEVERAGE SELECTIONS

### NON-ALCOHOLIC BEVERAGES AND BEER

All bars include an assortment of sodas, juice and bottled water (\$2). A selection of domestic beer (\$3), microbrews (\$4) and imported beer (\$4) is also included.

### ALCOHOL SELECTIONS

For hosted bar services, we offer a selection of alcohol at various price points to fit a client's preferences and budget. These are listed below. Additional alcohol selections are available, however, so if you don't see what you're looking for here – just ask! We will provide you with a complete list of our offerings. (For no-host bar services, we will provide a mix of selections from all three levels.)

	Level 1	Level 2	Level 3
<b>Vodka</b>	Absolut (\$5)	Grey Goose (\$6)	Belevedere (\$7)
<b>Gin</b>	Tanqueray (\$5)	Bombay (\$6)	Tanqueray 10 (\$7)
<b>Rum</b>	Bacardi (\$5) Captain Morgan (\$5)	Bacardi (\$5) Captain Morgan (\$5)	Bacardi (\$5) Captain Morgan (\$5)
<b>Tequila</b>	Jose Cuervo Especial (\$5)	Corralejo (\$6)	Patron Silver (\$7)
<b>Whiskey</b>	Jack Daniels (\$5)	Jameson (\$5) Crown Royal (\$6)	Jameson (\$5) Crown Royal (\$6)
<b>Scotch</b>	Johnnie Walker Red (\$5)	Johnnie Walker Black (\$6)	Laphroaig 10 (\$8)
<b>Brandy</b>	Korbel (\$5)	Courvoisier (\$7)	Courvoisier (\$7)
<b>Liqueurs</b>	Bailey's Irish Cream (\$5) Kahlua (\$5)	Bailey's Irish Cream (\$5) Kahlua (\$5)	Bailey's Irish Cream (\$5) Kahlua (\$5) Grand Marnier (\$7)

### WINE SELECTIONS

We offer an extensive wine list for a wide range of budgets and tastes. Clients may choose varietals from our list, or the company will match wine to the client's menu selections and budget. You may also choose to bring your favorite wine for us to serve to your guests. (A \$10 corkage fee will apply to each 750mL bottle opened at the event.)