

APPETIZERS

Mini Crabcakes – Jumbo lump crab, remoulade (20 cakes, \$80)
Pan Fried Polenta Cakes – Seasonal toppings (20 cakes, \$60)
Grilled Eggplant Dip – Fire roasted pepper tahini, pickled vegetables, roasted garlic, Greek yogurt, house pita (6-8 people, \$40)

VEGETARIAN ENTREES

Roasted Vegetable Lasagne – House-made pasta, roasted vegetables. cacciocavallo cheese, béchamel, pecorino, and parmesan \$100; ½ catering tray (12-18 people)
Eggplant Parmesan – Seasoned, grilled eggplant cutlets tomato sauce, fresh mozzarella, ricotta \$75; ½ catering tray (12-18 people)
Eggplant or Artichoke Meatballs – \$80 ½ catering tray (8-12 people)

ENTREES

Whole Roasted Porchetta – apple, mostarda, fennel sausage, prosciutto cotto, marinated hot peppers
Herb Crusted Ribeye – smoked paprika, Sicilian oregano, garlic, crushed peppercorns
Roasted Free Range Chicken – seasonal mushrooms, applewood smoked bacon, rosemary, dry Madiera
Grilled Porterhouse Lambchops – harissa chili, mint yogurt
Steve’s Chicken – Parmesan panko chicken cutlet, butter, lemon, white wine, shallot sauce.
Chicken Parmesan – Herb-dry brined chicken cutlet in white wine, oregano, shallots, tomato sauce \$75 ½ catering tray (10-12 people)

CucinaDaniella CATERING

ENTREES (CONTINUED)

Assorted Arancine – 1 Dozen assorted, Vegetarian Options \$50
Meatballs – Pork and beef meatballs, Nonna approved \$ 80 ½ catering tray (Approx 8-12 people)
Lasagne Bolognese Bechamel – House-made pasta, bolognese, bechamel \$100 ½ catering tray (12-18 people)
Sausage & Peppers – Done the right way \$ 75 ½ catering tray (10-12 people)
House Made Artisan Quiche – Assorted filling, vegetarian options \$32 each (6-10 people)
Assorted Arancine – 1 Dozen assorted, Vegetarian Options \$50

PASTA DISHES

Pumpkin Ravioli – sage, butter, toasted hazelnut, (8 people \$100)
Ricotta Cavatelli – hot and sweet sausage ragu, oven dried grape tomato, green garlic, red wine (8 people \$100)
Fusilli – seasonal roasted mushrooms, vegetable mirepoix, Madiera (10-12 people \$75)

PASTA WITH HOUSE-MADE SAUCES

Select Penne, Rigatoni, Macaroni, Orecchiette, or Fusilli

• A la Vodka	• Penne a la Norma
• Fresh Pomodoro Sauce	• Pesto or Pesto Trapanese
• Brocoli Rabe and Sausage	• Fresh Roasted Tomato Pomodoro
• Bolognese	
• Puttanesca	• Macaroni and Cheese

bw \$65 and \$75 ½ catering tray (10-12 people)

CHARCUTERIE BOARD

Artisan Italian charcuterie and condiments, beautifully arranged
Serves 8-12 people \$120, 4-6 people \$75

SIDES

Roasted Fall Vegetables – Honey nut squash, parsnips, brussels sprouts, cauliflower, olive oil, fresh herbs (8-12 people, \$55)
Baby Beets – radish, pistachio pesto, local goat cheese, vincotto (8-12 people, \$70)
Lentil salad – artichoke, honey nut squash, sundried tomato, shallots, warm spices, fall herbs (3-4 people, \$21 per quart)
Moroccan Cous Cous – hot and sweet peppers, apple, Medjool dates, parsley, green garlic (3-4 people, \$21 per quart)
Pan roasted herb Potato – thyme, smoked paprika, parmesan (8-12 people, \$40)

ASSORTED SANDWICHES - PANINI

Our artisan sandwiches on house-made schiacciata
8-12 people \$100, 15-25 people \$225

SALADS

GARDEN – romaine, cucumber, red bell pepper, red onion, grape tomato, balsamic vinaigrette ½ catering tray \$35
GREEK – romaine, feta, kalamata, pepporncino, cucumber, red bell pepper, red onion, grape tomato, vinaigrette; ½ catering tray \$45

BREAD

Full sheet pan of House-made Schiacciata \$22

Allergen Notice: This kitchen uses milk, wheat, soy, fish, tree nuts, peanuts, eggs, and sesame. Cross-contact may occur.