



## Catering Menu

# Appetizers

### LARGE COLD ANTIPASTO \$70/\$135

San Daniele Prosciutto | Hot Capocollo | Mortadella | Sopressata | Speck | Roasted Peppers | Roasted Tomatoes | Eggplant Caponata | Pickled Eggplant | Baby Artichokes | Fresh Mozzarella | Parmigiano | Mixed Olives

### CHEESE PLATTER \$70/\$135

over 18 local and imported cheeses to choose from served with: Wildflower Honey | Fig Jam | Taralli crackers | Wine poached pears | nuts

### Cheese & Meat Antipasto \$70/\$135

A sampler of our imported cured meat selection and Cheeses & Mix Olives

### FARMER'S ANTIPASTO \$70/\$135

Roasted peppers, baby artichokes, zucchini, eggplant caponata, balsamic cipolline onions, pickled spicy garlic eggplant, oven dried tomatoes, fresh mozzarella

### SEAFOOD SALAD \$30/LB

Shrimp | Scallops | Calamari | Clams | Mussels | Octopus

### HUNTER'S WILD GAME CURED MEAT PLATTER \$120/\$225

Wild boar prosciutto, duck breast prosciutto, lamb prosciutto, wild boar cacciatorini, duck saucisson, Duck & Armagnac country pâté prunes, mixed olives, cornishon & grainy mustard

### BURRATA PLATTER \$60/\$110

Burrata creamy cheese, truffle oil, roasted peppers, cherry tomato salad

### ZUPPA DI MUSSELS 1/2 Tray \$50 full \$95

White wine, shallots, butter, tarragon, anisette, or Marinara sauce

### ARANCINE \$35/\$70

Mozzarella | Ricotta Saffron Rice Balls

### STUFFED MUSHROOMS \$35/\$70

Wild mushrooms stuffing | Blend of grated cheeses | Breadcrumbs | Garlic | Oregano



# VINUM

## CATERING MENU

### APPETIZERS CONTINUED.....

#### OYSTER ROCKEFELLER

30 Pieces \$80 60 Pieces \$160

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30 Pieces \$80 60 Pieces \$160

#### EGGPLANT ROLATINI ½ Tray \$55 Full \$100

Eggplant stuffed with fresh ricotta, mozzarella, mascarpone, pecorino, parmigiano, topped with tomato sauce and mozzarella

#### BACCALA' CROQUETTES ½ Tray \$40 Full \$75

Premium salted cod, creamy potato, parsley, grated cheese, breaded and fried

#### TUSCAN CALAMARI (INZIMINO) ½ Tray

\$70 Full \$140

Calamari braised with Spinach | Swiss chard | Leeks | Plum tomato sauce.

#### POLENTA AL RAGU' ½ Tray \$55 Full \$100

Polenta al gorgonzola topped with fontina & parmigiano, sausage & dry porcini meat sauce

#### SHRIMP OREGANATA

2 DOZ \$70 4 DOZ \$140

#### SHRIMP COCKTAIL PLATTER

\$3 Each/ 30 Pieces \$60/ 60 Pieces \$12

#### BAKED CLAMS OREGANATA

40 Clams \$60 80 Clams \$120

#### BAKED CAULIFLOWER GRATIN

½ Tray \$55 Full \$100

Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmigiano & bread crumb

#### TUSCAN SHRIMP & BEANS

(All'Uccelletto) ½ Tray \$70 Full \$140

Shrimp sautéed with cannellini beans, fresh tomato, fresh sage & red pepper flakes



# VINUM

## CATERING MENU

### SALADS

**THE BLUE SALAD** 1/2 Tray \$45 Full \$85

Bibb lettuce, crumbled blue cheese, walnuts, poached pears, sweet dry fig balsamic dressing

**THE BEET SALAD** 1/2 Tray \$45 Full \$85

Roasted beet salad, goat cheese, chia seeds, micro arugula, toasted almonds, lemon dressing

**TRADITIONAL CAESAR** 1/2 Tray \$40 Full \$75

Organic romaine, anchovies creamy dressing, garlic croutons, shaved parmigiano

**SHRIMP & STRING BEANS SALAD** 1/2 Tray \$75 Full \$150

Shrimp, String beans, boiled potatoes, green onions, fresh dill, Dijon mustard dressing

**HOUSE SALAD** 1/2 Tray \$35 Full \$70

Mix greens, cucumber, red onions, cherry tomatoes, olives, lemon oil dressing

**BAKED CAULIFLOWER GRATIN** 1/2 Tray \$55 Full \$110

Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmigiano & bread crumb

### MEATBALL BAR

*1/2 Tray about 20 meatballs Full Tray about 40 meatballs*

**VEAL MEATBALLS** 1/2 Tray \$60 Full \$110

Ground veal, creamy wild mushroom and white truffle sauce

**ITALIANO MEATBALLS** 1/2 \$55 Tray Full \$100

Blend of meats, pecorino Romano, tomato sauce, topped with fresh ricotta & basil

**CHICKEN MEATBALLS** 1/2 Tray \$55 Full \$100

Ground chicken, fontina cheese, grated cheese, Vodka Sauce

**LAMB MEATBALLS** 1/2 Tray \$60 Full \$100

Ground leg of lamb, white wine, lemon juice, garlic & rosemary sauce

**SAUSAGE MEATBALLS** 1/2 Tray \$55 Full \$100

Round sausage meatball, sautéed with broccoli rabe, cherry peppers tomato & garlic



# VINUM

## Catering Menu

# PASTA

### LINGUINE WITH WHITE CLAMS SAUCE

1/2 Tray \$60 Full \$120

Baby clams, garlic, white wine, red pepper flakes, extra virgin olive oil, parsley

### SPAGHETTI PESCATORE

1/2 Tray \$65 Full \$130

Calamari Shrimp Scallops Mussels, Lobster broth, Cherry Tomatoes sauce

### THE TRUFFLE PASTA

1/2 Tray \$60 Full \$115

Fresh pasta filled with a blend of cheeses in a creamy white truffle & wild mushroom sauce

### PACCHERI & BURRATA

1/2 Tray \$60 Full \$120

Large fresh rigatoni, cherry tomatoes, burrata cheese, parmigiano, basil & oregano.

### RIGATONI BUTTERA

1/2 \$65 Full \$130

Crumbled sweet fennel sausage meat sauce, tomato sauce, green peas, parmigiano and a touch of cream

### CRESELLE ALLA FIORENTINA

1/2 \$65 Full \$130

Thin crepe filled with spinach, fresh ricotta, mascarpone, parmigiano. Baked with besciamelle, tomato & grated parmigiano

### SHORT RIB TORTELLI & DEMI-GLACE

1/2 Tray \$85 Full \$170

Homemade Pasta filled with braised beef short ribs in a Marsala & demiglace sauce

### PACCHERI OXTAIL RAGU'

1/2 Tray \$75 Full \$150

Jumbo rigatoni served with red wine slowbraised off the bone rich oxtail meat sauce

### RIGATONI WILD BOAR MEAT SAUCE

Tray \$75 Full \$150

Rigatoni, braised wild boar in red wine, tomatoes, fresh herbs.

### PACCHERI WILD MUSCOVY DUCK MEAT SAUCE

1/2 Tray \$70 Full \$140

Large rigatoni, braised Wild game Duck in red wine, tomatoes, fresh herbs & spices

### MACCHERONI BEEF SHORT RIB RAGU

Tray \$70 Full \$140

Red wine braised beef short rib meat sauce.

### PASTA AL FORNO (Baked pasta)

1/2 Tray \$65 Full \$130

Mom's baked pasta with baby meatballs, mozzarella, parmigiano, eggs, mortadella, bechamel, tomato sauce



# Catering Menu

Catering Menu

## ***PASTA CONTINUED....***

### **PASTA AL FORNO (Baked pasta)**

½ Tray \$65 Full \$130

Mom's baked pasta with baby meatballs, mozzarella, parmigiano, eggs, mortadella, bechamel, tomato sauce

### **SMOKY PENNE PUTTANESCA**

½ Tray \$50 Full \$95

Plum tomatoes, Castelvetrano green & Gaeta, capers, smoked mozzarella.

### **ORECHIETTE PUGLIESI**

½ Tray \$50 Full \$95

Ear shaped pasta, chopped broccoli rabe, sweet sausage, fennel pollen, Garlic & oil.

### **RIGATONI ALLA NORMA**

½ Tray \$50 Full \$95

Plum tomato sauce, fried eggplant, fresh basil, shaved Sicilian dry salted ricotta

### **LASAGNA BOLOGNESE**

½ Tray \$60 Full \$120

Braised ground beef & pork meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmigiano cheese

### **LASAGNA RUSTICA**

½ Tray \$80 Full \$160

Beef short rib braised off the bone meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmesan cheese.

### **PENNE VODKA**

½ Tray \$40 Full \$80

Marinara sauce, heavy cream, vodka, parmigiano cheese, red pepper flakes

### **FUSILLI ALLA BOLOGNESE**

½ Tray \$50 Full \$95

Twists of fresh pasta in a classic blend of ground meat ragu',



VINIUM

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## MAIN COURSES

**CHICKEN** ½ Tray \$55 Full \$110

**Scarpariello:** Chicken on the bone, sausages, wine & lemon sauce, garlic, rosemary, peperoncini, splash of red wine vinegar

**Marsala:** with wild mushrooms, shitake, portobello, oyster, cremini, dry porcini

**Piccata:** lemon, butter, capers, white wine sauce

**Valdostana:** prosciutto, fontina cheese, fresh sage sauce

**Capricciosa:** Breaded & pan fried, topped with mixed greens, shaved parmigiano, mozzarella

*Inquire pricing for substituting for veal*

**TUSCAN ROAST PORK LOIN (Arista)**

½ Tray \$60 Full \$110

Loin of pork roasted with white wine, garlic, fresh rosemary.

With roasted potatoes.

**BEEF SHORT RIBS**

½ Tray \$115 Full \$220

Red Wine Braised Boneless Short Ribs, truffle mashed potatoes.

**ROAST DUCK L'ORANGE**

\$110 Each

Each duck is about 7lb each and it's served with green beans & potatoes

**ROASTED LEG OF LAMB**

½ Tray \$75 / Full \$150 roasted boneless leg of lamb with fresh rosemary, garlic, wine sauce,



**VINUM**  
**Catering Menu**

## ***MAIN COURSES***

### ***CONTINUED...***

#### **PORCHETTA ALLA ROMANA**

Slow roasted skin on pork rolled with fennel pollen, garlic, fresh rosemary & black pepper  
Whole Porchetta approximately 20 lbs  
½ Porchetta Available \$10 per LB

#### **RABBIT ½ Tray MP/ Full Tray MP**

Cacciatora | Roasted wild mushrooms & artichokes | Provinciale w/olives

#### **MOM'S EGGPLANT PARMIGIANA**

½ Tray \$55 Full \$100

Layers of fried eggplant, plum tomato sauce, fresh basil, mozzarella & Parmigiano cheese.

#### **BRANZINO/ COD/ SNAPPER/SALMON**

½ Tray MP Full Tray MP

Marechiara | Livornese | Piccata | Oreganata |

Dijon Mustard sauce

{Ask which fish we can get from the choices listed}

#### **FILE OF SOLE**

1/2 Tray (5-6 filet) \$50 Full (11-12) \$95

Oreganata, Piccata, Francese, Pesto bread crumb.

#### **MIX SEAFOOD FRA DIAVOLO**

1/2 Tray \$85 Full Tray \$140

Calamari, Clams, Shrimp, Scallops, Mussels, Marinara, spicy or sweet

#### **FRESH LOBSTER/ LOBSTER TAIL M/P**



# Catering Menu

***FROM OUR IN HOUSE PASTRY CHEF  
INQUIRE FOR PRICES***

SEASONAL FRUIT TART

AMERICAN CHEESECAKE

CHOCOLATE GANACHE CAKE

ITALIAN CHEESECAKE

TIRIMASU CAKE

MIXED COOKIES & BISCOTTI

SWEET POTATO PIE (seasonal)

APPLE CAKE

PUMPKIN PIE (seasonal)

NAPOLEON

FRUIT PLATTERS

PLEASE INQUIRE ABOUT SPECIAL ORDERS.

WE CAN MAKE ANY ITEMS FROM OUR REGULAR MENU AND SPECIALS.

WE CAN ACCOMMODATE GLUTEN FREE OPTIONS.

WE REGULARLY CARRY WILD GAME DISHES AND PAT LA FREIDA DRY AGED STEAKS LET US KNOW WHAT YOU'RE LOOKING FOR.