

VINUM CATERING MENU

- **LARGE COLD ANTIPASTO**

San Daniele Prosciutto | Hot Capicollo | Mortadella | Roasted Peppers | Roasted Tomatoes | Eggplant Caponata | Baby Artichokes | Mixed Olives
14 Inch Tray \$65 / 18 Inch Tray \$125

- **CHEESE PLATTER**

| Grana Padano | Gorgonzola Dolce | Pecorino Toscano | Sharp Provolone | French Brie Triple cream | Wildflower Honey | Fig Jam | Taralli crackers | Wine poached pears | nuts
14 Inch Tray \$65 / 18 Inch Tray \$125

- **CHEESE AND MEAT ANTIPASTO**

San Daniele Prosciutto | Hot Capicollo | Mortadella | Salame Toscano | Burrata & cherry tomatoes | Parmigiano | Provolone | Mix Olives |
14 Inch Tray \$65 / 18 Inch Tray \$125

- **BURRATA PLATTER**

Burrata creamy cheese, truffle oil, roasted peppers, cherry tomato salad
16 Inch Tray **\$85**

ZUPPA DI MUSSELS

White wine, shallots, butter, tarragon, anisette, or Marinara sauce
1/2 Tray **\$50** Full **\$95**

BAKE CLAMS OREGANATA

40 Clams **\$60** 80 Clams **\$110**

SHRIMP OREGANATA

2 DOZ **\$70** 4 DOZ **\$130**

- **CALAMARI TOSCANI (INZIMINO)**

Calamari braised with Spinach | Swiss chard | Leeks | Plum tomato sauce
½ Tray **\$70** Full **\$130**

BAKED CAULIFLOWER GRATIN

Cauliflower, spinach, eggs, gruyere cheese, nutmeg, baked with Parmigiano & bread crumb
½ Tray **\$55** Full **\$100**

EGGPLANT ROLATINI

Eggplant stuffed with fresh ricotta, mozzarella, mascarpone, pecorino, parmigiano, topped with tomato sauce and mozzarella
½ Tray **\$55** Full **\$100**

VINUM CATERING MENU

MEATBALL BAR

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

VEAL MEATBALLS

Ground veal, creamy wild mushroom and white truffle sauce

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

ITALIANO MEATBALLS

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

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

LAMB MEATBALLS

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

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

SAUSAGE MEATBALLS

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

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

SALAD PLATTERS

THE BLUE SALAD

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

1/2 Tray **\$45** Full **\$85**

THE BEET SALAD

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

1/2 Tray **\$45** Full **\$85**

TRADITIONAL CAESAR

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

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

Ask about adding grilled chicken or shrimp
We can customize the salads to your specifications

VINUM CATERING MENU

PASTA

- **LINGUINE WITH WHITE CLAMS SAUCE**

1/2 Tray \$50 Full \$95

- **SPAGHETTI PESCATORE**

Calamari Shrimp Scallops Mussels, Lobster broth, Cherry Tomatoes sauce

1/2 \$65 Full \$120

THE TRUFFLE PASTA

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

1/2 \$60 Full \$115

PACCHERI WILD BOAR MEAT SAUCE

Large rigatoni, braised wild boar in red wine, tomatoes, fresh herbs & spices

1/2 Tray \$65 Full \$120

MACCHERONI BEEF SHORT RIB RAGU

Red wine braised beef short rib meat sauce, creamy whipped mascarpone cheese

1/2 Tray \$65 Full \$120

LASAGNA RUSTICA

Beef short rib meat sauce, sheets of fresh pasta, tomato sauce, bechamel & parmesan cheese

1/2 Tray \$60 Full \$115

SMOKY PENNE PUTTANESCA

Plum tomatoes, Castelvetrano green & Gaeta black olives, capers, smoked mozzarella

1/2 Tray \$50 Full \$95

ORECHIETTE PUGLIESI

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

1/2 Tray \$50 Full \$95

RIGATONI ALLA NORMA

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

1/2 Tray \$50 Full \$95

PENNE VODKA

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

1/2 Tray \$40 Full \$75

VINUM CATERING MENU

ENTRÉE

CHICKEN

½ Tray \$55 Full \$105

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

Marsala: with wild mushrooms

Piccata: lemon, butter, capers, white wine sauce

Valdostana: prosciutto, fontina cheese, fresh sage sauce

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

Inquire pricing for substituting for veal

PORCHETTA ALLA ROMANA

Slow roasted skin on pork rolled with fennel pollen, garlic, fresh rosemary & black pepper

½ \$85 Whole \$165

BEEF SHORT RIBS

Red Wine Braised Boneless Short Ribs, truffle mashed potatoes

½ \$85 Whole \$165

MOM'S EGGPLANT PARMIGIANA

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

½ Tray \$55 Full \$100

BRANZINO/ COD/ SNAPPER/SALMON

Marechiara, Livornese, Piccata, Oreganata

½ Tray MP Full Tray MP

Ask which fish we can get from the choices listed

FILE OF SOLE

Oreganata, Piccata, Francese

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

PLEASE INQUIRE ABOUT SPECIAL ORDERS

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

WE REGULARLY CARRY WILD GAME DISHES LET US KNOW WHAT YOU'RE LOOKING FOR