



VINUM

CATERING MENU

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

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

SEAFOOD SALAD \$30/LB.

Shrimp | Scallops | Calamari | Clams | Mussels | Octopus



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SHRIMP OREGANATA

2 DOZ \$70 4 DOZ \$140

SHRIMP COCKTAIL PLATTER

\$3 Each/ 30 Pieces \$60/ 60 Pieces \$120

OYSTER ROCKEFELLER

30 Pieces \$80 60 Pieces \$160

OYSTER COCKTAIL

\$2.50 Each/ 30 Pieces \$70/60 Pieces \$130

TUSCAN SHRIMP & BEANS (All'Uccelletto)

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

½ Tray \$70 Full \$140

TUSCAN CALAMARI (INZIMINO)

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

½ Tray \$70 Full \$140

BACCALA' CROCQUETTES

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

½ Tray \$40 Full \$75

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

BAKED CLAMS OREGANATA

40 Clams \$60 80 Clams \$120

POLENTA AL RAGU'

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

½ Tray \$55 Full \$100

MEATBALL BAR

½ 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

CHICKEN MEATBALL

Ground chicken, fontina cheese, grated cheese, Vodka Sauce

1/2 Tray \$55 Full \$100

LAMB MEATBALLS

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

1/2 Tray \$60 Full \$100

SAUSAGE MEATBALLS

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

1/2 Tray \$55 Full \$100



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

SHRIMP & STRING BEANS SALAD

Shrimp, String beans, boiled potatoes, green onions, fresh dill, Dijon mustard dressing
1/2 Tray \$75 Full \$150

FARMER

Baby kale, shaved Brussel sprouts, green apples, dry cranberries, walnuts, chick peas
1/2 Tray \$45 Full \$85

HOUSE SALAD

Mix greens, cucumber, red onions, cherry tomatoes, olives, lemon oil dressing
1/2 Tray \$35 Full \$70

PASTA

LINGUINE WITH WHITE CLAMS SAUCE

Baby clams, garlic, white wine, red pepper flakes, extra virgin olive oil, parsley
1/2 Tray \$60 Full \$120

SPAGHETTI PESCATORE

Calamari Shrimp Scallops Mussels, Lobster broth, Cherry Tomatoes sauce
1/2 Tray \$65 Full \$130

THE TRUFFLE PASTA

Fresh pasta filled with a blend of cheeses in a creamy white truffle & wild mushroom sauce
1/2 Tray \$60 Full \$115

PACCHERI & BURRATA

Large fresh rigatoni, cherry tomatoes, burrata cheese, parmigiano, basil & oregano.
1/2 Tray \$60 Full \$120

RIGATONI BUTTERA

Crumbled sweet fennel sausage meat sauce, tomato sauce, green peas, parmigiano and a touch of cream
1/2 \$65 Full \$130

CRESPILLE ALLA FIORENTINA

Thin crepe filled with spinach, fresh ricotta, mascarpone, parmigiano. Baked with besciamelle, tomato & grated parmigiano
1/2 \$65 Full \$130



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PASTA CONTINUED...

SHORT RIB TORTELLI & DEMI-GLACE

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

½ Tray \$85 Full \$170

PACCHERI OXTAIL RAGU'

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

½ Tray \$75 Full \$150

RIGATONI WILD BOAR MEAT SAUCE

Rigatoni, braised wild boar in red wine, tomatoes, fresh herbs & spices Balsam

½ Tray \$75 Full \$150

PACCHERI WILD MUSCOVY DUCK MEAT SAUCE

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

½ Tray \$70 Full \$140

MACCHERONI BEEF SHORT RIB RAGU

Red wine braised beef short rib meat sauce. ½ Tray \$70 Full \$140

FUSILLI ALLA BOLOGNESE

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

½ Tray \$50 Full \$95

LASAGNA BOLOGNESE

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

½ Tray \$60 Full \$120

LASAGNA RUSTICA

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

½ Tray \$80 Full \$160

PASTA AL FORNO (Baked pasta)

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

½ Tray \$65 Full \$130

SMOKY PENNE PUTTANESCA

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

½ Tray \$50 Full \$95

ORECHIETTE PUGLIESI

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

½ Tray \$50 Full \$95

RIGATONI ALLA NORMA

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

½ Tray \$50 Full \$95

PENNE VODKA

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

½ Tray \$40 Full \$80



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ENTREE

CHICKEN

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 mix greens, shaved parmigiano, mozzarella

½ Tray \$55 Full \$110

Inquire pricing for substituting for veal

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

BEEF SHORT RIBS

Red Wine Braised Boneless Short Ribs, truffle mashed potatoes.

½ \$95 Whole \$190

TUSCAN ROAST PORK LOIN (Arista)

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

½ Tray \$60 Full \$110

ROAST DUCK L'ORANGE

Each duck is about 7lb each and it's served with green beans & potatoes \$110

ROASTED LEG OF LAMB

Sliced roasted boneless leg of lamb with fresh rosemary, garlic, wine sauce,

½ Tray \$75 / Full \$150

RABBIT

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

½ Tray MP ½ MP

MOM'S EGGPLANT PARMIGIANA

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

½ Tray \$55 Full \$100

FRESH LOBSTER/ LOBSTER TAILS

MP

MIX SEAFOOD FRA DIAVOLO

Calamari, Clams, Shrimp, Scallops, Mussels, Marinara, spicy or sweet 1/2 Tray \$85 Full Tray \$140

BRANZINO/ COD/ SNAPPER/SALMON

Marechiara | Livornese | Piccata | Oreganata | Dijon Mustard sauce

½ Tray MP Full Tray MP

Ask which fish we can get from the choices listed

FILE OF SOLE

Oreganata, Piccata, Francese, Pesto bread crumb

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



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FROM OUR IN HOUSE PASTRY CHEF

AMERICAN CHEESECAKE	\$38	TIRIMASU CAKE	\$45
ITALIAN CHEESECAKE	\$35	SWEET POTATO PIE	\$35
APPLE CAKE	\$35	PUMPKIN PIE	\$35
NAPOLEON	\$35	MIXED COOKIES & BISCOTTI	\$18/LB.
SEASONAL FRUIT TART	\$38	FRUIT PLATTERS	16 INCH \$28
CHOCOLATE GANACHE CAKE	\$45		

PLEASE PUT YOUR ORDERS IN BY DECEMBER 19

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.

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