

AN EVENING UNDER THE STARS



OLD WORLD & COLORADO TAPAS & WINES

2017 OFFSITE CATERING PACKAGES

Welcome to Colorado style catering imported from the heart of Europe. Feel as if you are in a generations-old neighborhood trattoria in Italy while you take in rustic yet refined Italian and Spanish cuisine and all its accompaniments.



We combine slow food movement standards in our preparation — including the final hand-stretching of our dough — with fast firing of your menu selection in our pecan wood-fired oven — made locally by a Westside Colorado Springs mason. We make our own dough everyday with Tipo 00 flour, imported from Italy, blended with organic Colorado whole wheat flour. Our pizza toppings include: buttery smooth mozzarella made fresh by hand daily and hand crushed San Marzano pizza sauce made with tomatoes grown at the base of Mt Vesuvius where the soil is so perfect our tomatoes require no preservatives and unique toppings and ingredients imported from the finest artisan producers in Italy and America — organically and sustainably farmed wherever possible.

We are pleased to support our local farmers and locavores year-round. We focus on a simple menu with a few items and daily chef's market specials. Simplicity has its rewards.

WOOD FIRED PIZZA & PAELLA PACKAGES

Our Dinner Packages Include:

- ◆ Displayed Hors D' Oeuvres for Pre Dinner Cocktail Reception
 - ◆ First Course Salad Presentation
 - ◆ Hand Tossed Wood Fired Pizza Experience
- ◆ Disposable Green Certified Cutlery and Dinnerware
 - ◆ Delivery and Setup of Wood Fired Oven
 - ◆ Chef Attendant "Pizzaiolo"

DINNER PACKAGES

The Argento Package

One Hors d' Oeuvres Display
(Grilled Veg or Crudit )
Salad Course
(3) Wood Fired Pizza Varieties

-\$35-

The Oro Package

Two Hors d' Oeuvres Display
Salad Course
(3) Wood Fired Pizza Varieties
OR
Classic Live Prepared Paella

-\$42-

The Platino Package

Two Hors d' Oeuvres Display
(2) Plated Hors D'Oeuvres
Salad Course
(4) Wood Fired Pizza Varieties
OR
Classic Live Prepared Paella

-\$50-

Taste The Mediterranean

One Hors d' Oeuvres Display
(2) Hors D'Oeuvres
Salad Course
(2) Wood Fired Pizza Varieties
AND
Classic Live Prepared Paella

-\$62-

✓ made or available vegetarian or vegan. Ⓞ gluten-free or available gf

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server if you have food allergies.

Hors d' Oeuvres

Hors D' Oeuvres Presentations (Add \$5 per person if a la carte)

CARNE

CHORIZO & FIGS ☒

cantimpalito chorizo /figs/sherry balsamic glaze /spices

MARISCOS

BOQUERONES HUEVOS ☒

white anchovies/hard boiled eggs/deviled egg sauce/capers

WILD SALMON TARTARE ☒

wild sockeye salmon/shallots / cucumber/capers/wasabi aioli

VERDURAS

CAPRESE SKEWERS ☒

tomato/mozzarella/basil pesto/blood orange balsamic

BOCADOS

GAZPACHO SHOOTER DEL DIA ✓ ☒

chilled soup

WARM OLIVES ✓ ☒

spanish olives/orange/ pipparras peppers

MARCONA ALMONDS ✓ ☒

olive oil/salted/spiced

WHITE BEAN HUMMUS ✓ ☒

gigande bean/ lemon oil/ toast points

JAMON-WRAPPED DATES ☒

serrano jamon/almonds/ dates/sherry vinaigrette/ harissa aioli

LOW-FAT KETTLE CHIPS ✓ ☒

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Displayed Presentations

(Add \$8 per person if a la Carte)

CHEFS SELECTION CHEESE PRESENTATION ✓ ⊕

Selection of Imported & Domestic Cheeses, Crackers, Lavosh

CHARCUTERIE PRESENTATION ⊕

Chefs Assortment of Imported Chorizos, Salumis, Jamon & Accoutrement

VEGETARIAN ANTIPASTO MISTO DEL GIORNO ⊕ & FRESH BREAD

Our Daily Antipasto Plate: Wood-Roasted and Marinated Vegetables, Olives & Chef's Selection of Artisanal Rosemary Flat Bread

SPIEDINI PRESENTATION ✓ ⊕

Ciliegine Mozzarella Ball Skewers Wrapped in Prosciutto di Parma, Truffle Oil & Salad

OLIVES & NOCCIOLE AL FORNO ✓ ⊕

Wood-fired House-Marinated Imported Olives with Toasted & Spiced Hazelnuts

Hand Tossed Wood Fired Pizzas

Additional Selections (Add \$5 Per person for additional variety's if a la carte, Limit 5)

CINQUE FORMAGGI ✓

White pizza - house-made fior di latte mozzarella, sharp provolone, imported pecorino romano, parmesan & fontina cheeses, wood-roasted garlic & fresh italian parsley

FORMAGGI E POLLO

5 cheeses, crushed san Marzano tomatoes, local chicken/tomato/basil sausage, red onion, pistachio, rosemary

QUATTRO STAGIONI

Crushed san Marzano tomatoes, Capicola ham, market fresh mushrooms, baby black olives, artichoke hearts and house-made mozzarella

MARGHERITA ✓

Crushed san Marzano tomatoes, fresh basil and our house-made mozzarella

SALSICCIA

Crushed san Marzano tomatoes, local wood-roasted sweet Italian sausage and our house-made mozzarella

MARINARA ✓

Crushed san Marzano tomatoes ~ no cheese, topped with wood-roasted garlic and fresh oregano

SALUMI

Crushed san Marzano tomatoes, sopressata salami, spicy fennel salami and our house-made mozzarella

QUATTRO VERDURE ✓

Crushed san Marzano tomatoes, wood-roasted red peppers & zucchini, red onions, baby black olives and house-made mozzarella

PEPPERONI

Crushed san Marzano tomatoes, pepperoni and our house-made mozzarella

FORMAGGIO ✓

Crushed san Marzano tomatoes, and our house-made mozzarella

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Classic Live Prepared Paellas

(\$25 Per Person if a la Carte)

Paella is a Spanish dish made from rice, shellfish, chicken and other various meats & vegetables. The large flat frying pan in which a paella is cooked. from Catalan, from Old French paella. This dining experience is interactive and like no other.

VERDURAS

Asparagus, mushrooms, seasonal squash, tomatoes, onions, peppers and garlic

MIXTA

Clams, chicken, shrimp, Chorizo, mushrooms, peppers and garlic

A LA MARINARA

Clams, mussels, shrimp, calamari, peppers and garlic

VALENCIANA

Chicken, rabbit, snails, peppers and garlic

As Paellas may be made to order, Please consult your Catering Manager for further details on modifications and known allergens in the dish.

Insalata

(Add \$6 per person if a la Carte)

INSALATA MISTA

Organic spring mix, market vegetables, House-Made white balsamic vinaigrette.

INSALATA CUENO

Baby romaine wedge, chopped tomato, crispy salumi bits, crumbled gorgonzola, house-made white balsamic vinaigrette

INSALATA CAPRESE

House made mozzarella, vine-ripened tomato, fresh basil, house pesto, tomato evoo, house-infused basil sea salt

INSALATA CESARE

Baby romaine, crispy prosciutto, house-made egg-free caesar dressing, rosemary garlic flatbread croutons, fresh-grated pecorino romano, lemon wedge

Dolci

(Add \$5 Per Person a la Carte Only)

SFOGLIATINE PANINI

Delicate pastry sandwiches with ricotta nutella filling & dried cranberries

BUDINO

Butterscotch pudding, mini chocolate chips, chocolate sauce, rosemary caramel crumble

LOCAL GELATI SORBETTI & BISCOTTINI

Raspberry, limoncello, dark chocolate, vanilla bean, spumoni, house daily flavor
custom gelato flavors require 14 days notice

ASSORTED DESSERT PETIT FOURS

Apple Streusel, Chocolate Walnuts, Cappuccino Mousse

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