Bartolomeo PRIVATE CHEF

CANAPES STATION

(20 Minimum)

Arancini (Risotto balls)	$1.40
Meatballs with polenta	$2.50
Stuffed plantain cups (filled with beef and topped with gratin cheese)	$3.50
Ham croquets	$1.20
Fish croquets	$1.20
Mini Caprese salad	$1.75
Crostini with smoke salmon, dill and spread cream cheese	$2.50
Mini panini (mozzarella prosciutto tomatoes and pesto)	$5.00
Panzerotti (Mozzarella, tomatoes and basil)	$5.00

SALADS

Mixed Green Salad	$6.00
Caesar Salad (crisp fresh romaine leaves, shaved parmesan and homemade Caesar dressing with herb croutons)	$8.00
Garden Salad (arugula strawberry feta cheese, roasted almonds, olives and balsamic reduction)	$9.50

PLATTERS

(15 Portions)

Cheese board (Brie, Manchego cheese, Gorgonzola, Cranberry cheese, Asiago, fresh fruit and olives)	$140.00
Charcuterie Platter (prosciutto di Parma, Italian salami, mortadella with pistachios, coppa and grissini)	$140.00
Caprese salad platter	$110.00
Italian vegetarian antipasto (zucchini, eggplant mushroom roasted red and/or yellow peppers)	$100.00
Vitello tonnato (viel in tuna-caper sauce)	$150.00
Insalata Frutti di Mare	$200.00
Italian Pasta Salad	$ 60.00
Fresh Fruit Tray	$ 90.00
Burrata	$150.00
Crudite (seasonal vegetables: broccolini, fennel, cherry tomato celery, carrot, English cucumbers, dill alioli)	$100.00
Spanish omelet	$ 35.00

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ENTRÉES

Lemon chicken	$13.00
Milanese chicken	$13.00
Parmigiana chicken	$13.00
Lemon Salmon	$22.00
Grilled Salmon	$22.00
Branzino European Bass	$28.00
Seabass	$35.00
NY Steak with blue cheese sauce or mushroom sauce	$28.00
Sliced Sirloin with red wine reduction	$27.00
Rack of lamb 4 pieces with rosemary and thyme	$30.00
Black Angus Filet Mignon 8 oz	$30.00
Baked pork shoulder	$70.00

DESSERTS

Cannoli (20 pieces)	$30.00
Individual Cannoli	$ 2.50
Profiterol Cascade	$40.00
Bombolone	$ 4.00
Italian strawberry tart	$35.00
Saint Honore cake	$45.00
Ricotta cake	$35.00
Fruit salad	$ 3.50
Tiramisu	$ 4.00
Chocolate Mousse	$ 4.00
Panna Cotta	$ 4.00
Carrot cake	$ 35.00
Paradise cake	$ 30.00

SIDES

Mash potatoes
Roasted potatoes
Grilled seasonal vegetables
Jazmine rice

PASTA, RISOTTO & PAELLA

Lasagna Bolognese	$11.00
Lasagna with vegetables	$11.00
Eggplant Parmesan	$12.00
Rigatoni Caprese	$12.00
Rigatoni Alfredo with chicken	$12.00
Lobster Ravioli	$18.00
Beef Ravioli	$15.00
Cheese Ravioli	$14.00
Cavatelli with Lamb Ragu	$18.00
Risotto Frutti di Mare	$21.00
Risotto Shrimp and Lemon	$16.00
Paella Seafood	$18.00
Paella with chicken, beef, pork and sausage	$14.50

SPECIAL MENUS UPON REQUEST

- *Kids Menu*
- *Breakfast Brunch*
- *Vegetarian*
- *Organic*
- *Late Night Bites*
- *Grill Buffet*