



CATERING MENU

SALUMI AND FORMAGGI

Selection of Sliced, Cured Italian Meats (Serves 10) Served With Pickled Vegetables	\$75
Selection Of Italian Cheeses (Serves 10) With Sardinian Pizza Bread	\$65
Additions:	
Kress Apiary Honey	\$10
Marcona Almonds And Spiced Walnuts	\$12
House Marinated Olives	\$20

ANTIPASTI (serves 10)

Fire Roasted Crispy Artichokes Served With Mustard Dressing	\$35
Lamb Meatballs Served With Creamy Polenta And Arrabiata Sauce	\$35
Mussels, San Marzano Saffron Broth (5lbs) Served With Toasted Ciabatta	\$64
Prosciutto Di Parma Wrapped Roasted Asparagus	\$30
Tomato And Bufala Mozzarella Fondue Served With Sardinian Pizza Bread	\$36
Spinach And Taleggio Fondue W/ White Truffle Oil Served With Sardinian Pizza Bread	\$40
Wild Mushroom Bruschetta Sweet Caramelized Onions, Marsala, Whipped Ricotta, Basil	\$40
Market Bruschetta Chef's Daily Preparation- Inquire For Current Selection	\$45
Tomato And Burrata Bruschetta Olive Oil, Fleur De Sel, Cracked Black Pepper, Basil	\$40

OSTERIA
LA MADIA



SALADS	Half Pan (serves 10-12)	Full Pan (serves 20-22)
Little Gem Lettuces Market Tomatoes, Crispy Pancetta, Mustard Dressing.	\$55	\$100
Arugula Local Apples, Roasted Grapes, Spiced Walnuts, Parmigiano, Walnut Dressing	\$55	\$100
Heirloom Beet Baby Kale, Gorgonzola, Marcona Almonds	\$60	\$110
HAND MADE PASTA	Half Pan (serves 10- 12)	Full Pan (serves 20-22)
Cacio E Pepe Spaghetti, Farm Butter, Cracked Black Pepper	\$95	\$180
Tagliatelle All'amatriciana- San Marzano Tomato, Guanciale, Toasted Garlic, Chili Flake	\$105	\$200
Pappardelle- Wild Boar Bolognese, Aromatic Vegetables, Tomato, Oregano	\$110	\$210
Orecchiette Chicken Sausage, Tomato Conserva, Roasted Eggplant, Castelvetro Olives	\$110	\$210
Stuffed Pasta, Seasonal Selection	\$110	\$210
ENTREES	Half Pan(serves 10-12)	Full Pan (serves 20- 22)
Carnaroli Risotto Seasonal Selection	\$120	\$230
Seafood Seasonal Selection	Market	Market
Chianti Braised Short Rib Roasted Baby Carrots, Carnaroli Risotto, Micro Greens.	\$160	\$310



DESSERTS

Nutella Chocolates (2 Dozen)		\$12
Lemon Ricotta Cheesecake (Whole-12slices)		\$64
Chocolate Tortino	Small - \$48 (Serves 10-12)	Large - \$96 (Serves 18-22)
Assorted Firecakes Donuts		
Buttermilk Old Fashioned		\$27 Dozen
Chocolate Hazelnut Long John		\$42 Dozen
Tahitian Vanilla Iced		\$33 Dozen
Coconut Cream		\$32 Dozen
Valrhona Chocolate With Espresso Cream Mini		\$27 Dozen
Valrhona Chocolate Iced		\$33 Dozen
Gluten Free Valrhona Chocolate		\$30 Dozen
Maple Glazed Pineapple And Bacon Mini		\$28 Dozen
Butterscotch Praline		\$42 Dozen
Honey Glazed		\$30 Dozen
Triple Valrhona Chocolate Cake		\$32 Dozen
Malted Milk Ball, Mini		\$24 Dozen
Peanut Butter Cup, Mini		\$24 Dozen
Classic Jelly		\$33 Dozen
Giant Brioche Cinnamon Roll (Serves 2-3)		\$8 Each



BEVERAGES

Goose Island Root Beer	\$7 (4-pack)
Goose Island Vanilla Cream Soda	\$7 (4-pack)
Ferrarelle Sparking Water 1 Liter	\$6 Each
Aqua Panna Still Water, 1 Liter	\$6 Each
La Colombe Nizza Coffee	\$23 Each
La Colombe Decaf Coffee	\$23 Each