



FIRST, CHOOSE THE TYPE OF RECEPTION & CATERING STYLE:

1. COCKTAIL HOUR

food delivered on presentable and disposable trays

\$5 PER OPTION PER PERSON
minimum \$15 per person
minimum 20 people

2. BUFFET

leave the set up and break down to us - we will take care of it

\$5 PER COLD OPTION PER PERSON
\$7 PER HOT OPTION PER PERSON
minimum \$20 per person
minimum 20 people

3. FORMAL

full service catering with individually plated, high quality dishes.
\$120 per person minimum including beverages

THEN START CREATING YOUR MENU:

ANTIPASTI FREDDI: *cold bites*

PANI: *bread* +2

focaccia homemade traditional flatbread

misto olive, raisin & walnut and fig breads

PIADINE: *rolled bites*

burrata burrata, arugula, parma prosciutto

porchetta herb-roasted pork, fontina, arugula

alle verdure grilled vegetables, fontina

salame soppressata, fontina, lettuce, black olive
aioli

pollo roasted chicken breast, fontina, arugula,
pesto aioli

mortadella mortadella, smoked mozzarella,
arugula, bell pepper & parmesan sauce

cotto roasted ham, fontina, sauteed mushrooms,
black truffle aioli

salmone smoked salmon, goat cheese, grilled
zucchini

SALUMI E FORMAGGI: *meat & cheese*

salumi misti assortment of handcrafted meats +3

formaggi misti variety of imported cheeses +3

formaggi e salumi misti assorted handcrafted meats
and imported cheeses +3

BOCCONI: *small bites*

mini semidolci assortiti assorted semi-sweet
sandwiches

spiedini di prosciutto e melone parma prosciutto
and cantelope skewer +2

VERDURA: *veggies*

piatto sano arugula, roasted peppers, cauliflower
beets, farro

carpaccio di zucchine thinly sliced raw zucchini,
evoo, mint & mustard aioli, raspa dura

ANTIPASTI CALDI: *hot bites*

polpette in umido meatballs, spicy herb-tomato
sauce

polpette di pesce white fish meatballs, arrabbiata
sauce +2

melanzane alla parmigiana eggplant parmigiana +2

VERDURA: *veggies*

zuppa a variety of gourmet soups

verdure alla griglia grilled vegetables

cavolfiori gratinati baked cauliflower,
besciamella, parmesan

finocchi gratinati baked fennel, besciamella,
parmesan

INSALATA: *salads*

mista verde mixed greens, balsamic vinegar

caesar romaine, caesar dressing

caprese fresh mozzarella, tomato & basil +2

pasta fredda pasta salad, pesto, olives

polipo octopus, potato, arugula +3

LE PASTE all handcrafted

LASAGNA: layered pasta

monello spinach pasta, all beef ragu,

besciamella, parmesan, mozzarella

bencotto pink sauce, pancetta

pesce saffron besciamella, zucchini, scallops, cod,

shrimp +2

crepelle crepes, pesto, parmesan

bolognese bolognese, mozzarella, parmesan

verdure seasonal vegetables, mozzarella, parmesan

MACCHERONI: traditional maccheroni

bolognese pork, beef, red sauce

bencotto pancetta, pink sauce

aglio, olio, peperoncino garlic, evoo, fresno &

jalepeno peppers

pasticciati beef, pink sauce

salsiccia sausage, red sauce

pesto pine nuts, basil, parsley, garlic, pecorino,

parmesan, evoo

formaggi creamy cheese sauce

CREPELLE: layered crepes

funghi porcini mushroom besciamella, parmesan

porri leeks, besciamella

prosciutto cotto cooked ham, fontina

pesto pesto, green beans, parmesan, fontina

RAVIOLI: filled pasta

- di magro** filled with ricotta & spinach, cheese sauce +3
- granchio** filled with crab, lobster bisque +3
- di carne** filled with pork & beef, cheese sauce +3
- di zucca** filled with zucchini, cheese sauce +3

LA CARNE

choose your meat offering and side

MEATS:

coppa arrosto

sliced, roasted pork neck, gravy

pollo arrosto herb roasted chicken leg and thigh

brasato braised beef +3

pollo pizzaiola lightly fried, breaded chicken breast, mozzarella, tomato sauce

spezzatino di vitello veal stew +3

ossobuco roasted veal shank +3

arista di maiale al forno roasted full rack of pork ribs, loin and filet +3

pollo piccata chicken breast, lemon, caper, butter

SIDES:

patate rosti roasted potatoes

pure di patate mashed potatoes

spinaci sautéed spinach

verdure al vapore steamed seasonal veggies

verdure arrosto roasted seasonal veggies

POLENTA:

choose your grilled cornmeal and topping

TOPPINGS:

salsiccia sausage

costine spicy tomato pork ribs

porcini porcini mushrooms, ricotta cheese

brasato braised beef +3

merluzzo cod, mildly spicy tomato sauce +2

zola gorgonzola cheese

DOLCI FREDDI: *cold dessert*

tiramisu ladyfingers, espresso, marscapone, chocolate

tiramisu con fragole ladyfingers, strawberry, marscapone

pannacotta vanilla and cream custard, blackberry puree

pannacotta cioccolato chocolate custard, whipped cream, berries

sbrisolona crispy, buttery biscotto-cookie, pastry cream

torta della nonna vanilla custard cake with pine nuts

torta caprese flourless chocolate torte

cannoli three flavors - pistacchio, chocolate, coffee +2

macedonia di frutta fresca mixed fresh fruit

bomboloni o cornetti

homemade sweet dough or sweet croissants, assorted fillings +2

SHOWS & EXTRAS

add them or enjoy them separately!

***HAVE CHEF SERVE YOU RISOTTO OUT
OF A WHEEL OF PARMIGIANO**

***FULL, ROASTED PIG CARVING AVAILABLE**

***INQUIRE ABOUT OUR DEMONSTRATIONS:**

*pasta making, raspa dura shaving,
prosciutto slicing, gnocco fritto
frying, and our vermouth bar*

GUESTS' FEEDBACK

"...the Tenant Appreciation Luncheon was a huge success, thanks to Monello's catering! The food was delicious!!! We will definitely keep you in mind for any future events." - 140 person buffet

"Your efforts -- and that of your team -- at [...] 's wedding, exceeded all expectations. We want to express our profound appreciation for your hard work, conscientiousness, and professionalism (& food!!) throughout the process...just outstanding. If I can ever serve as a reference --- have your potential clients CALL ME. I will gladly speak with them." - 230 person plated wedding

"Working with you makes it so easy! You're now our go-to for all our SD events :-)" - 30 person corporate meeting

***ask about adding a server or bartender to any
function***

add plasticware for only \$2 per person

orders subject to minimum \$35 delivery fee

***orders must be finalized at least 48 hours prior
to the catering***

