

GALLERIA

- CATERING MENU -

All orders must be placed at least 3 business days in advance
10 person minimum order (PP) for most selections

APPETIZERS - COLD

the Anna Maria PP \$9.00 - \$12.00

Assorted cured meats, cheese, fruit, nuts, crackers

the Pia Susanna PP \$9.00 - \$12.00

gourmet cheese selection with fresh fruit and nuts

Smoked Salmon PP \$3.50

with capers, onions, egg, and sour cream

Bruschetta PP \$3.00

house-made artisan bread toasted and topped with signature fresh Italian tomato mixture

Tuna Tartare PP \$3.50

cucumber, lime, shallot, thyme, dijon mustard and olive oil

Prosciutto Wraps PP \$3.00

shaved parmesan and dressed mixed greens wrapped in prosciutto

Tortilla Española PP \$2.50

Spanish omelet of eggs, potatoes and caramelized onions - (also available whole for \$24)

Arepitas PP \$2.50

mini corn fritters with Venezuelan avocado chicken salad

Spanakopita Bites PP \$2.00

mini pastry filled with spinach and feta

Caprese Skewers PP \$2.50

marinated tomato and mozzarella

Antipasti Skewers PP \$3.00

marinated tomato, mozzarella, olives, peppers

APPETIZERS - HOT

(hot appetizers can be back-at-home options)

Italian-Stuffed Mushroom Caps PP \$2.50

pecorino, mint, parsley, breadcrumbs

Bacon-Wrapped Dates PP \$2.00

stuffed with goat cheese

Spinach & Artichoke Dip PP \$3.50

spinach and artichoke hearts baked in a creamy, cheesy seasoned fondue

SALADS

Caesar PP \$5.00

romaine lettuce, croutons, and Parmesan tossed with housemade Caesar dressing

Fennel & Grapefruit PP \$6.00

tossed with housemade dressing

Wedge PP \$7.00

iceberg lettuce, bacon, tomato, blue cheese with housemade dressing

Mixta PP \$4.00

greens, tomato, parmesan cheese tossed with housemade dressing

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- BREADS -

ARTISAN LOAF \$14.00

FOCACCIA \$12.00
(Plain, Onion, Tomato, or Rosemary)

CHALLAH BREAD \$12.00

CACHITOS
(Stuffed Rolls) *Large/Pinwheel*

Original (Ham & Bacon) PP \$4.75 / \$2.50

Pepperoni & Mozzarella PP \$5.00 / \$2.75

Ham & Gruyere PP \$6.00 / \$3.00

Caprese PP \$4.50 / \$2.50

DESSERTS

Creme Brûlée PP \$6.00

Chocolate Torte PP \$6.00

Cannoli PP \$3.00
(pistachio or chocolate chip)

ENTRÉES

Pasta with Sauce

marinara PP \$ 9.00

cream PP \$ 10.00

bolognese PP \$ 11.00

add meatballs PP \$ 6.00 (2-3 per serving)

Lasagna

Meat whole \$90 half \$50

Vegetarian whole \$72 half \$45

(A whole pan serves approx. 16 people.)

Chicken Marsala PP \$10.00

pan-seared chicken breast with Marsala wine
and mushrooms

Chicken Parmesan PP \$11.00

Breaded baked chicken breast topped with
mozzarella and served in tomato sauce

Pollo Pompeii PP \$12.00

Chicken, sun-dried tomato, mushrooms, spinach
with pasta in a light cream sauce

Grilled Salmon PP \$12.00

Grilled and finished in the oven with olive oil
and lemon

Sausage Farfalle PP \$11.00

mini corn fritters with Venezuelan avocado
chicken salad

Pasta Primavera PP \$10.00

Oven-roasted garden vegetables and pasta tossed
with vegetable broth and parmesan cheese

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- CATERING PIZZA MENU -

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ARTISAN PIZZAS

MARGHERITA	\$10.00	FOUR CHEESE	\$17.00
Mozzarella cheese, tomato sauce, extra virgin olive oil, oregano		Mozzarella, gorgonzola, parmesan chips on top of ricotta drops	
VEGETARIAN	\$14.00	MAMMA PORKA	\$18.00
Tomato sauce, fresh garlic, cherry tomatoes, olives, artichokes, arugula and olive oil		Pepperoni, ham, salami and Italian sausage	
PEPPERONI	\$15.00	PROSCIUTTO	\$18.00
Mozzarella cheese, tomato sauce, pepperoni, extra virgin olive oil		Arugula, prosciutto, mozzarella cheese, and delicious fig jam	
PESTO	\$16.00	MARGHERITA WITH BURRATA	\$19.00
Mozzarella cheese, pesto and cherry tomatoes		Burrata cheese, prosciutto, black pepper and truffle oil	
COTTO E FUNGHI	\$18.00	MUSHROOM & GORGONZOLA	\$20.00
San Marzano sauce, mushrooms & ham		Gorgonzola cheese, portobello mushrooms, white cream sauce	