



OSTERIA | ENOTECA | WOOD-FIRED PIZZA

CATERING

179 Third Avenue NY, NY 10003
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*prices listed per person
10 person minimum*

artisanal cheese platters | 10 PER PERSON

ARTISAN CHEESES parmigiano-reggiano, italian piave, sheep-milk cheese from spain, gorgonzola dolce, ripe camembert

SEASONAL VEGETABLES grilled and raw served with roasted red pepper dip

ACCOUTREMENTS marinated olives, nuts, fruits & apricot or fig compote

PANE ciabatta, crostini, flatbread and other breads and crackers

crostini bar | 10 PER PERSON SELECT 4

make yourself crostini with toppings served on the side

BURRATA, OLIVE OIL & SEA SALT

IMPORTED WHIPPED RICOTTA WITH PESTO

BLACK OLIVE TAPENADE

TRUFFLED EGG

CHICKEN LIVER

MASCARPONE & CLOVER HONEY

WHITE BEAN & OLIVE

salads | 5 PER PERSON

MIXED GREENS cherry tomatoes, cucumbers, carrots & sherry vinaigrette

CAESAR romaine lettuce, shaved parmigiano, croutons & homemade caesar dressing (kale caesar available as well)

KALE baby kale, apricots, walnuts, quinoa, ricotta salata & honey vinaigrette

ARUGULA parmigiano reggiano, green apple & lemon vinaigrette

skewers | 8 PER PERSON

MELON & PROSCIUTTO

CHERRY TOMATO, BASIL & BOCCONCINI

POACHED SHRIMP roasted peppers & spicy aioli

PESTO CHICKEN with grilled zucchini

tuscan table | 15 PER PERSON

ARTISAN CHEESES parmigiano-reggiano, fontina val d'aosta, piave, gorgonzola dolce & housemade mozzarella

ASSORTED SALUMI salami, prosciutto di parma & soppressata

MARKET VEGETABLE ANTIPASTI carrots, roasted red & yellow peppers, grilled eggplant & zucchini, roasted red pepper dip & white bean & olive tapenade

CALABRESE CAPONATA slow cooked vegetables with golden raisins, capers & tomato

PANE crostini, crackers, pizza flatbreads & ciabatta

SEASONAL FRUITS, BERRIES, FIGS & NUTS

MARINATED OLIVES & PICKLED VEGETABLES

pasta & grain salads | 8 PER PERSON

ORRECHIETTE basil pesto, broccoli rabe & cherry tomatoes

WHOLE WHEAT PENNE housemade mozzarella, oven dried tomatoes, basil & chili flakes

ORZO soft eggplant, caramelized fennel & green olives

CUMIN ROASTED CAULIFLOWER curried chickpeas, kale & red quinoa

TOASTED FARRO seasonal squash & arugula

secondi | 125 PER TRAY | one tray serves 15

LASAGNA BOLOGNESE handmade pasta, three meat ragu, spinach, ricotta, mozzarella & pomodoro

BAKED EGGPLANT PARMIGIANA ricotta, mozzarella & pomodoro

POLLO pan roasted chicken, potatoes, castevetrano olives & calabrian chiles

PAN ROASTED SALMON market greens and lemon caper vinaigrette

dolce | ADDITIONAL \$6 PER PERSON

ALMOND BISCOTTI

MINI CHOCOLATE CUPCAKES mascarpone frosting

please inquire about our breakfast and sandwich platters