



il Cervo

CATERING & PRIVATE EVENTS

APPETIZERS

Price Varies | Pre-Order Required

house ciabatta bread 1.5/piece

fresh ricotta cheese, hot honey drizzle,
house-made giardiniera

roasted garlic focaccia 4/piece

fontina fonduta, roasted garlic, parmesan, basil

dry-aged beef meatballs and marinara 3.5/piece

bright tomato ragu, parmesan cheese

crispy roman artichokes 3.5/piece

polenta tempura, lemon aioli

arancini 4/piece

breaded pecorino risotto,
black pepper, lemon crema

medjool dates 3/piece

italian sausage stuffing, applewood bacon,
piquillo pepper sauce

cherry tomato bruschetta 3.5/piece

marinated cherry tomato, basil

grilled vegetable bruschetta 4/piece

marinated seasonal vegetables,
whipped goat cheese

prosciutto bruschetta 5/piece

sliced prosciutto, macerated strawberry,
pickled red onion

chicken parmesan panino 6/piece

fried chicken, mozzarella cheese,
tomato sauce, butter bun

grilled beef tenderloin panino 8/piece

horseradish cream, caramelized onion, butter bun

hand-pulled mozzarella pizza 22/pizza

san marzano tomato sauce, basil, olive oil

charred ezzo's spicy pepperoni pizza 27/pizza

hand-pulled mozzarella, spicy pepperoni,
san marzano tomato sauce

bunzel's italian sausage pizza 27/pizza

hand-pulled mozzarella, italian sausage,
san marzano tomato sauce, calabrian chili

IL CERVO RECEPTION

A generous selection of Il Cervo favorites presented at stations | \$65 Per Person

cheese & charcuterie platter

chef-selected cheeses, cured meats, house-made
breads, pickles, house-made giardiniera

grilled vegetable platter

seasonal grilled vegetables, rosemary hummus,
house-made giardiniera, basil pesto

medjool dates

italian sausage stuffing, applewood bacon,
piquillo pepper sauce

dry-aged beef meatballs and marinara

bright tomato ragu, parmesan cheese

arancini

breaded pecorino risotto,
black pepper, lemon crema

caprese salad

hand-pulled mozzarella, marinated cherry
tomato, olive oil, basil, balsamic vinegar

market greens

cherry tomato, pickled red onion, sarvecchio
parmesan, crispy buckwheat, lemon vinaigrette

creste de gallo pasta

seasonal roasted mushroom, asparagus,
parmesan cream, black truffle

conchiglie alla vodka pasta

red shrimp, mascarpone vodka sauce,
calabrian chili, gremolata breadcrumbs

seasonal tartlets

seasonal fruit, citrus, and chocolate mousse tartlets

FAMILY STYLE FOUR COURSE DINNER

\$70 Per Person

SALADS

choose 1 | individually plated

market greens

cherry tomato, pickled red onion,
sarvecchio parmesan, crispy buckwheat,
lemon vinaigrette

black garlic caesar salad

shaved parmesan, sourdough crunch

PASTA

choose 2 | served family style

ricotta cavatelli

house-made chicken sausage, tomato cream sauce,
zucchini, cherry tomato, parmesan cheese

pappardelle alla bolognese

dry-aged beef bolognese, salumi,
whole milk ricotta, parmesan cheese

conchiglie alla vodka

red shrimp, mascarpone vodka sauce,
calabrian chili, gremolata breadcrumbs

creste de gallo

seasonal roasted mushroom, asparagus,
parmesan cream, black truffle

parmesan potato gnocchi

braised pork shoulder, collard greens,
mascarpone butter

chitarra pomodoro

san marzano tomato sauce, parmesan cheese,
mascarpone butter, basil

SIDES

choose 2 | served family style

charred broccoli

calabrian chili, parmesan bread crumb, lemon

confit fingerling potatoes

parmesan cheese, black garlic aioli

roasted mushrooms

seasonal mushrooms, fresh chives

roasted baby carrots

toasted pumpkin seed, salsa verde

parmesan risotto

white wine, parmesan cheese, mascarpone butter

ENTRÉES

choose 2 | served family style

classic chicken parmesan

buttermilk-breaded, san marzano tomato sauce,
mozzarella cheese

scottish salmon

white wine butter sauce, charred lemon,
aged balsamic vinegar

pan-roasted walleye

white wine-thyme butter sauce, fresh herbs

lemon chicken

grilled chicken breast, lemon zest,
garlic, thyme, roasting juices

grilled filet mignon +10 per person

charred lemon, balsamic vinegar

porcini rubbed hanger steak

charred lemon, aged balsamic

grilled heritage berkshire pork chop

rosemary and garlic rubbed pork loin,
balsamic vinegar, charred lemon

DESSERT

choose 1 | individually plated

italian wedding cake

raspberry, vanilla, and pistachio buttercreams,
fior di latte gelato

tiramisu

mascarpone custard, dark chocolate,
dark rum, ladyfingers

chocolate mousse

sponge cake, dark chocolate mousse,
chantilly cream, cacao nib

italian job gelato

amaretti cookie crumble, maldon salt,
olive oil, fennel pollen

seasonal sorbet

FAMILY STYLE PIZZA & PASTA DINNER

For Groups of 20 or Fewer | \$45 Per Person

SALADS

choose 1 | individually plated

market greens

cherry tomato, pickled red onion,
sarvecchio parmesan, crispy buckwheat,
lemon vinaigrette

black garlic caesar salad

shaved parmesan, sourdough crunch

PASTA

choose 2 | served family style

ricotta cavatelli

house-made chicken sausage,
tomato cream sauce, zucchini,
cherry tomato, parmesan cheese

pappardelle alla bolognese

dry-aged beef bolognese, salumi,
whole milk ricotta, parmesan cheese

conchiglie alla vodka

red shrimp, mascarpone vodka sauce,
calabrian chili, gremolata breadcrumbs

creste de gallo

seasonal roasted mushroom, asparagus,
parmesan cream, black truffle

parmesan potato gnocchi

braised pork shoulder, collard greens,
mascarpone butter

chitarra pomodoro

san marzano tomato sauce, parmesan cheese,
mascarpone butter, basil

PIZZAS

choose 2 | served family style

hand-pulled mozzarella

san marzano tomato sauce, basil, olive oil

prosciutto and shaved truffle

whole milk ricotta, sarvecchio parmesan,
prosciutto, shaved truffle, arugula

bunzel's italian sausage

hand-pulled mozzarella, italian sausage,
san marzano tomato sauce, calabrian chili

charred ezzo's spicy pepperoni

hand-pulled mozzarella, spicy pepperoni,
san marzano tomato sauce

mushroom bianca

hand-pulled mozzarella, fontina, black truffle ricotta,
local mushroom, roasted garlic, chive

DESSERT

add dessert for an additional \$11 per person

choose 1 | individually plated

italian wedding cake

raspberry, vanilla, and pistachio buttercreams,
fior di latte gelato

tiramisu

mascarpone custard, dark chocolate,
dark rum, ladyfingers

chocolate mousse

sponge cake, dark chocolate mousse,
chantilly cream, cacao nib

italian job gelato

amaretti cookie crumble, maldon salt,
olive oil, fennel pollen

seasonal sorbet

3 COURSE PLATED DINNER

Price Varies | Entrées Must Be Pre-Ordered Prior to the Event

SALADS

choose 1 | \$14 per person

market greens

cherry tomato, pickled red onion, sarvecchio parmesan, crispy buckwheat, lemon vinaigrette

black garlic caesar salad

shaved parmesan, sourdough crunch

ENTRÉES

choose 3 options | guests must pre-order entrées prior to the event

chicken parmesan 28

buttermilk-breaded, san marzano tomato sauce, mozzarella cheese

scottish salmon 38

white wine butter sauce, charred lemon, aged balsamic vinegar

pan-roasted walleye 42

roasted pearl onion, fingerlings, sweet pea, white wine-thyme sauce

heritage berkshire pork chop 39

wilted swiss chard, strawberry-rhubarb glaze

porcini rubbed hanger steak 42

roasted pearl onion, charred lemon, aged balsamic

ricotta cavatelli 29

house-made chicken sausage, tomato cream sauce, zucchini, cherry tomato, parmesan cheese

pappardelle alla bolognese 37

dry-aged beef bolognese, salumi, whole milk ricotta, parmesan cheese

conchiglie alla vodka 37

red shrimp, mascarpone vodka sauce, calabrian chili, gremolata breadcrumbs

creste de gallo 30

seasonal roasted mushroom, asparagus, parmesan cream, black truffle

chitarra pomodoro 24

san marzano tomato sauce, parmesan cheese, mascarpone butter, basil

parmesan potato gnocchi 26

braised pork shoulder, collard greens, mascarpone butter

crab cappelletti 29

sweet pea ricotta, crab butter, sweet pea, marigold

casoncelli 29

beef short rib, whole milk ricotta, asparagus, black truffle

DESSERT

choose 1 | \$11 per person

italian wedding cake

raspberry, vanilla, and pistachio buttercreams, fior di latte gelato

tiramisu

mascarpone custard, dark chocolate, dark rum, ladyfingers

chocolate mousse

sponge cake, dark chocolate mousse, chantilly cream, cacao nib

italian job gelato

amaretti cookie crumble, maldon salt, olive oil, fennel pollen

seasonal sorbet

FAMILY STYLE BRUNCH

\$43 Per Person | Available Family Style or as a Buffet

ENTRÉE

choose 3

prosciutto benedict

prosciutto, poached eggs, heirloom tomato, bearnaise, english muffin

corned beef hash

crispy potato, caramelized onion, roasted pepper, fresh herbs

24 karat gold french toast

roasted rum banana, toffee, gold dusted candied cashew, toasted meringue

buttermilk pancakes

macerated berries, mascarpone butter, maple syrup

baked egg and veggie flatbread

hand-pulled mozzarella, zucchini, broccoli, cherry tomato, parmesan, san marzano tomato sauce

bacon, egg, and cheese flatbread

bacon, scrambled egg, ricotta cheese, scallion

hand-pulled mozzarella pizza

san marzano tomato sauce, basil, olive oil

SIDES

choose 2 | additional side is \$5 per person

sliced fresh fruit plate

fresh berries, sliced melon, citrus

scrambled eggs

soft scrambled eggs, butter, chive

crispy bacon

slow-baked applewood smoked bacon

blueberry breakfast sausage

oven-roasted blueberry and pork breakfast sausage

hash browns

crispy fried pressed shredded potato

seasonal tartlets

seasonal fruit, citrus, and chocolate mousse tartlets