



## CATERING

### SALADS

<b>Mixed Green Salad</b> Cucumbers, Carrot, Radish, Red Wine Vinaigrette	\$5pp
<b>Caesar Salad</b> Creamy Caesar Dressing, Sourdough Crouton, Parmesan	\$7pp
<b>Farro and Kale Salad</b> Dried Cranberry, Ricotta Salata, Spiced Pecans, Sweet Onion Vinaigrette	\$7pp
<b>Greek Salad</b> Mixed Greens, Cucumbers, Tomato, Feta Cheese, Olives, Greek Herb Dressing	\$8pp
<b>Wedge Salad</b> Boston Lettuce, Crispy Bacon, Blue Cheese, Honeycrisp Apples, Red Onion, Toasted Pumpkin Seeds, Warm Bacon Vinaigrette	\$8pp
<b>Pesto Pasta Salad</b> Fusilli Pasta, Arugula, Toasted Pine Nuts, Parmesan, Toasted Garlic Bread Crumbs, Fresh Cut Basil and Pesto Dressing	\$8pp
<b>Spinach Cobb Salad</b> Grilled Chicken, Romaine and Spinach, Smoky Bacon, Blue Cheese, Sourdough Croutons, Red Wine Vinaigrette Dressing	\$10pp
<b>Additions to Salads:</b> Grilled or Blackened Chicken-add \$5, Grilled Shrimp-add \$6, Grilled Hanger Steak-add \$6, Seared Ahi Tuna-\$7	
<b>Southwestern Buttermilk Fried Chicken Salad</b> Mixed Greens, Shredded Carrots, Cherry Tomato, Smoky Bacon, Toasted Pecans, Shredded Cheddar Cheese, Black Beans, Honey Mustard Dressing, Tortilla Strips	\$12pp
<b>Sesame Crusted Ahi Tuna</b> Green Papaya, Shredded Carrot, Red Cabbage, Napa Cabbage, Cashews, Thai Chili Ginger Vinaigrette	\$14pp

### SANDWICH / WRAP TRAYS with our house cut chips

FOR TEN, \$120 FOR FIFTEEN, \$165 FOR TWENTY, \$200 - YOUR CHOICE OF VARIETY

<b>Lumb Crab Roll</b> Jumbo Lump Crab, Dijon-Mayo Blend, Celery, Old Bay, Lettuce, Tomato, Soft Roll
<b>Hot Italian Panini</b> Soppressata, Prosciutto, Arugula, Hot Pepper Relish, Fresh Mozzarella, Olive Oil, Soft Roll
<b>Homemade Chicken Salad Sandwich</b> Basil Pesto Mayo, Smoky Bacon, Lettuce, Ciabatta
<b>Smoked Brisket Bahn Mi</b> Pickled Carrot, Bibb Lettuce, Daikon Radish, Cucumber, Cilantro, Hoisin BBQ, Baguette
<b>Italian "Grinder"</b> Mortadella, Ham, Salami, Provolone, Shredded Lettuce, Tomato, Zesty Italian Dressing, Toasted Baguette
<b>House Roasted Beef Sandwich</b> Caramelized Onions, Horseradish Sauce, Blue Cheese Arugula, Toasted Baguette
<b>Caprese Sandwich</b> Fresh Mozzarella, Tomato, Basil Aioli, Arugula, Ages Balsamic, Toasted Baguette
<b>House Roasted Turkey Sandwich</b> Smoked Bacon, Lettuce, Tomato, Garden Herb Mayo, Toasted Multigrain
<b>Turkey Reuben Sandwich</b> Swiss Cheese, Bryan's Homemade Sauerkraut, Russian Dressing, Toasted Rye
<b>Grilled Chicken Gyro</b> Lettuce, Tomato, Red Onion, Tzatziki, Feta, Flatbread
<b>Lamb Gyro</b> Lettuce, Tomato, Herbed Tzatziki, Feta, Flatbread
<b>Cubano</b> House Roasted Pork, Country Ham, Swiss Cheese, Pickles, Yellow Mustard, Toasted Soft Roll
<b>Fried Eggplant Sandwich</b> Slow Roasted Cherry Tomatoes, Arugula, Saffron Aioli, Parmesan, Toasted Focaccia
<b>Buttermilk Fried HOT Chicken Sandwich</b> Fresh Dill Slaw, Pickles, Bibb Lettuce, Hot Honey Drizzle, Brioche
<b>Chicken Caesar Wrap</b> Grilled Chicken, Romaine, Parmesan, Caesar Dressing
<b>Southwest Chicken Wrap</b> Grilled Chicken, Tomato, Romaine, Cheddar, Black Beans, Honey Mustard
<b>Italian Coppa</b> , Prosciutto, Soppressata, Provolone, Arugula, Pepper Relish, Mayo



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LUNCH ENTREES - 10 person minimum - may require 48 hours' notice

<b>Chicken Piccata</b> Served with Pasta	\$10pp (sub Salmon-add \$2)
<b>Rigatoni and Vodka Sauce</b> Spicy Sausage Bolognese with Parmesan and Broccoli Rabe	\$12pp
<b>Seasonal Risotto</b>	\$12pp
<b>Mushroom Risotto</b> Chanterelle, Oyster, White Beech Mushrooms, Toasted Walnuts, Parmesan, Walnut Oil	\$14pp
<b>Cacio Pepe</b> House-made Spaghetti, Beurre Fondu, Cracked Black Pepper, Parmesan	\$10pp
<b>Bucatini</b> Smoked Bacon, Truffle Purée, Fresh Rosemary, Pecorino Locatelli Cheese	\$12pp
<b>Shrimp Scampi</b> White Wine, Fines Herbes, Garlic, Capers, Red Pepper Flakes, Crostini, Fresh Made Pasta	\$14pp
<b>Market Fish</b> Pan-Seared with Lemon Caper Butter, Farro, Market Vegetable	\$14pp
<b>Shrimp and Grits</b> Creamy Grits, Andouille Sausage Gravy, Parmesan	\$16pp
<b>Steak Frites</b> Grilled Hanger Steak, House Fries, Market Vegetable, Chimichurri	\$14pp

HORS D'OEUVRE - We require 48 hours advance notice for all hors d'oeuvre \$36/Dozen

### Petit Tarts

- Mushroom, Fontina Cheese, Rosemary, Caramelized Onion\*
- Country Ham, Vermont Cheddar, Sweet Cranberry\*
- Smoky Bacon, Onion, Scamorza Cheese\*

### On Crostini

- Olive and Hummus, Lemon, Olive Oil, Balsamic Glaze\*
- Red Snapper Ceviche, Smoked Chilies
- Mushroom Duxelle, Parmigiana, Olive Oil\*
- Fig and Pistachio, Pistachio Butter, Fig, Radish\*
- Smoked Salmon, capers, lemon, herbs\*

CUSTOM CRAFTED HORS D'OEUVRE \$42/DZ

- Crispy Lamb Meatballs**, Tzatziki, Pine Nuts, Golden Raisin\*
- Moroccan Spiced Short Rib Slider**
- Tuna Poke Wonton** with Fried Shallot
- Smoked Pork Belly Bao Buns** Kimchi, Tangy BBQ
- Beef Tartare** Crispy Potato Chip, Truffle Aioli
- Smoked Duck Confit Moo Shu Crepe**
- Foie Gras Mousse** Huckleberry Jam, Toast\*

### On Skewers

- Cherry Tomato, Mozzarella, Basil Pesto\*
- Old Bay Spiced Shrimp Skewers \*
- Flank Steak, Korean BBQ, Sesame
- Mustard Glazed Salmon Kabob\*

### Specialty

- Petite Crab Cakes
- Red Pepper Aioli
- Warm Medjool Dates Stuffed with Spanish Blue Cheese, Pistachio Oil, Crumbled Pistachio\*
- Fried Chicken Drumsticks
- Dill Remoulade\*

DIPS AND SPREADS - \$7PP or \$50/PLATTER

- Israeli Hummus** Flatbread Served with Crudité
- Herbed Ricotta** with Baguette, Olives, Cherry Tomato
- Guacamole** with Corn Chips
- Smoked Blue Fish** with Crostini
- House Cut Potato Chips** French Onion Dip
- Buttermilk Ranch** and Fresh Cut Vegetables

\*Indicates a good choice for room temperature service

# - La Fia -

BISTRO

## CATERING

### BOARDS

\$100 (serves 10-12)/\$150 (serves 20-25)

**Cheese** Four artisan cheeses, fresh fruit, seasonal jam, honey, spiced nuts, toasted baguette

**Charcuterie** Four cured meats, cornichons, olive tapenade, whole grain mustard, baguette

**Cheese and Meat** Four cheeses, four cured meats and all condiments

**Mediterranean** Hummus, lamb meatballs, tomato and feta salad, flatbread

**Smoked Salmon** House smoked salmon, dill crème fraiche, capers, baguette

**Sausage Trio** Chicken, provolone and rosemary, lamb and golden raisin, bratwurst, served with mustard, pickled vegetables, soft rolls (requires 72 hours advance notice)

**Pizza Tart Board** Our signature tart crust with caramelized onion, rosemary, summer sausage, fontina

**Taco Platter** Assortment: al pastor, cauliflower tempura, chicken tinga, shrimp, blackened grouper, mushroom and pepita, served with guacamole and salsa and chips

### STATIONED "BITES"

\$48/DZ

Smoked Salmon, Crostini, Capers, Lemon, Herbs\*

Petite Mushroom Tart\*

Ham and Cheddar Tart\*

Old Bay Spiced Shrimp Skewers\*

Blue Cheese and Pistachio Stuffed Dates\*

Crab Deviled Eggs\*

Tomato Mozzarella Basil Pesto on Crostini\*

Shrimp Ceviche, Smoked Chiles, Queso

Fresco, on Olive Oil Cracker

Pork Belly Bao Buns

Flank Steak Lettuce Wraps

Tuna Poke on Wonton

Smoked Duck Moo Shu Crepe "Taco"\*

Chicken Liver Mousse, Cherry Jam on Toast\*

Crispy Lamb Meatballs, Chimichurri, Pine Nuts

Cherry Tomato, Mozzarella, Pesto Skewer\*

Grilled Shrimp, Black Garlic Skewer\*

Flank Steak, Korean BBQ, Sesame Skewer

Mustard Glazed Salmon Skewer\*

Shrimp Cocktail\*

Lump Petite Crab Cakes, Red Pepper Aioli

Beef Tartare, Crispy Potato Chip, Truffle Aioli

Fried Chicken Drumsticks, Dill Remoulade\*

Pimento Cheese on Crackers

Smoked Salmon, Herbed Crème Fraiche, Capers, on Crostini\*

Whipped Goat Cheese, Spiced Walnut, Date Puree on Toast

Lump Crab, Shaved Black Truffle, Lemon Aioli, on Toast

Heirloom Tomato Gazpacho, Paprika Crouton \* (seasonal)



\*Indicates a good choice for room temperature service