

CENTO

CONTACT

We would be delighted to supply rates and availability.
Please email centoevents@foodfightinc.com or fill out an Event Inquiry Form on our website.

APPETIZERS

PRICE VARIES • appetizers must be pre-ordered

Rustic Ciabatta Bread 4/order

butter, olive oil, salt

Fromage 4/oz

chef-selected premium italian and wisconsin cheese

Charcuterie 4/oz

chef-selected premium cured and cold-cut meats

Warm Marinated Olives 3/oz

rosemary, thyme, garlic, citrus

Bacon-Wrapped Dates 3/piece

sausage, piquillo-pepper sauce

Classic Meatballs 4/piece

spicy marinara, sarvecchio parmesan

Caprese Skewer 4/piece

mozzarella, cherry tomato, basil, balsamic

Melon Prosciutto Skewer 4/piece

prosciutto di parma, cantaloupe

Seasonal Mixed Greens Salad 4/person

chef-selected seasonal mixed greens salad

Margherita Pizza 18/pizza

mozzarella, roasted cherry tomato, basil, tomato sauce

Melanzane 20/pizza

eggplant, provolone, basil pesto, tomato sauce

Fried Chicken alla Vodka Pizza 22/pizza

spinach, parmesan, fontina, vodka sauce

Porchetta & Pineapple 21/pizza

smoked gouda, grilled pineapple, calabrian chili

Spicy Salumi Pizza 20/pizza

calabrian soppressata, mozzarella, tomato sauce, hot honey

FAMILY STYLE BRUNCH

25/PERSON

ENTRÉE COURSE - choose 3

Salami Hash

crispy cubed potato, salami, peperonata, poached egg, hollandaise**

Buttermilk Pancakes

mixed berries, whipped cream, local maple syrup

Bucatini alla Carbonara**

confit guanciale, pecorino-romano, cracked black pepper

Tagliatelle

ragù alla bolognese, ricotta, parmesan

Breakfast Pizza

sausage, spinach, onion, poached egg, tomato sauce, hollandaise**

Margherita Pizza

mozzarella, roasted cherry tomato, basil, tomato sauce



SIDES - choose 2

each additional side is 3/person

Crispy Bacon

Breakfast Potatoes with Herbs

Seasonal Mixed Fruit

Scrambled Eggs with Herbs

Cannoli

[flavor rotates weekly]

Mixed Greens Salad

chef-selected seasonal mixed greens salad



BEVERAGE ADD-ONS

Bottomless Coffee and Tea 3.5/person

Carafe of Bellinis (serves 4-5 cocktails) 45/carafe

Carafe of Mimosas (serves 4-5 cocktails) 40/carafe

FAMILY STYLE 4 COURSE DINNER

50/PERSON

SALAD COURSE (individual servings) - choose 1

Mixed Greens

speck, goat cheese, apple, fig, candied walnut, white balsamic vinaigrette

Tuscan Kale Caesar

grana padano, crouton, lemon-anchovy vinaigrette



PASTA COURSE (family style) - choose 2

[gluten-sensitive pasta available]

Bucatini & Meatballs

cherry tomato, spicy marinara, sarvecchio parmesan

Gnocchi al Tartufo

local mushroom, english pea, parmesan crisp

Creste di Gallo

italian sausage, spinach, tomato, parmesan

Bucatini alla Carbonara**

confit guanciale, pecorino-romano, cracked black pepper

Tagliatelle

ragù alla bolognese, ricotta, parmesan



ENTRÉE COURSE (family style) - choose 2

Salmon alla Toscana

local mushroom, creamed kale, fried leek

Chicken Parmesan

rigatoni, braised tomato sauce, mozzarella, parmesan

Brick Chicken

arugula, fennel, salsa verde, citrus

Ney's Prime Beef Tenderloin

saffron crema, rainbow carrot, summer squash, asparagus, bergamot demi
—supplement 15/person



SIDES (family style) - choose 2

Grilled Broccolini

lemon-anchovy vinaigrette, parmesan

Crispy Fingerling Potatoes

fresh herbs

Foraged Mushrooms

herbs, garlic

DESSERT COURSE (individual servings) - choose 1

Chocolate Budino

orange marmalade, candied nuts

Olive Oil Upside Down Cake

seasonal fruit, honey caramel

Tiramisu

ladyfinger, zabaglione**, hazelnut gelato

Seasonal Sorbet

Chocolate Stout Cake

macerated blueberry, vanilla gelato

FAMILY STYLE PIZZA AND PASTA DINNER

40/PERSON • limited to groups of 24 guests or less

SALAD (individual servings) - choose 1

Mixed Greens

speck, goat cheese, apple, fig, candied walnut, white balsamic vinaigrette

Tuscan Kale Caesar

grana padano, crouton, lemon-anchovy vinaigrette



PIZZA - choose 2

[gluten-sensitive crust available]

Margherita

mozzarella, roasted cherry tomato,
basil, tomato sauce

Melanzane

eggplant, provolone, basil pesto, tomato sauce

Prosciutto & Arugula

fontina, local mushroom, tomato sauce

Porchetta & Pineapple

smoked gouda, grilled pineapple, calabrian chili

Fried Chicken alla Vodka

spinach, parmesan, fontina, vodka sauce

Spicy Salumi

calabrian soppressata, mozzarella,
tomato sauce, hot honey



PASTA (family style) - choose 2

[gluten-sensitive pasta available]

Bucatini & Meatballs

cherry tomato, spicy marinara, sarvecchio parmesan

Gnocchi al Tartufo

local mushroom, english pea, parmesan crisp

Creste di Gallo

italian sausage, spinach, tomato, parmesan

Bucatini alla Carbonara**

confit guanciaie, pecorino-romano, cracked black pepper

Tagliatelle

ragù alla bolognese, ricotta, parmesan

DESSERT (individual servings) - choose 1

Chocolate Budino

orange marmalade, candied nuts

Olive Oil Upside Down Cake

seasonal fruit, honey caramel

Tiramisu

ladyfinger, zabaglione**, hazelnut gelato

Seasonal Sorbet

Chocolate Stout Cake

macerated blueberry, vanilla gelato

3 COURSE DINNER PLATED MENU

PRICE VARIES • entrées must be pre-ordered

SALAD - choose 1

8/person

Mixed Greens

speck, goat cheese, apple, fig,
candied walnut, white balsamic vinaigrette

Tuscan Kale Caesar

grana padano, crouton, lemon-anchovy vinaigrette



ENTRÉE COURSE

choose 3 from our dinner menu • entrées must be pre-ordered



DESSERT - choose 1

9/person

Chocolate Budino

orange marmalade, candied nuts

Olive Oil Upside Down Cake

seasonal fruit, honey caramel

Tiramisu

ladyfinger, zabaglione**, hazelnut gelato

Seasonal Sorbet

Chocolate Stout Cake

macerated blueberry, vanilla gelato