

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

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

Funghi & Formaggi 19/pizza
local mushroom, mozzarella, fontina, ricotta, parmesan

Fried Chicken alla Vodka Pizza 22/pizza
spinach, parmesan, fontina, vodka sauce

Pork Belly & Pineapple 21/pizza
provolone, 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**

crispy guanciale, pecorino-romano, cracked black pepper

Tagliatelle

ragù alla bolognese, ricotta, parmesan

Breakfast Pizza

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

Margherita Pizza

mozzarella, roasted cherry tomato, basil, tomato sauce



SIDES - choose 2

each additional side is $3/\text{person}$

Crispy Bacon

Breakfast Potatoes

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

** Made with raw eggs.

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

spicy marinara, cherry tomato, sarvecchio parmesan

Seared Gnocchi

butternut squash, brown butter purée, pepita, sage

Creste di Gallo

italian sausage, spinach, tomato, parmesan

Bucatini alla Carbonara**

crispy 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

cauliflower purée, rainbow carrot, sunchoke chip, bergamot demi
—supplement 15/person



SIDES (family style) - choose 2

Butternut Squash

burrata, garlic, sage, honey

Crispy Fingerling Potatoes

herbed butter

Foraged Mushrooms

confit 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

Funghi & Formaggi

local mushroom, mozzarella,
fontina, ricotta, parmesan

Shrimp Calabrese

spicy pork 'nduja, fontina, tomato sauce

Pork Belly & Pineapple

provolone, 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

spicy marinara, cherry tomato, sarvecchio parmesan

Seared Gnocchi

butternut squash, brown butter purée, pepita, sage

Creste di Gallo

italian sausage, spinach, tomato, parmesan

Bucatini alla Carbonara**

crispy guanciale, 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

** Made with raw eggs.