

Kitchen

A Bistro – A TRATTORIA

Code		Soups	-	QT
		<i>(1 quart serves 4-6 people)</i>		
SP 1	Seasonal		-	11
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Code		Salads/ Cold Platters	1/2 Tray	Full Tray
		<i>1/2 Tray feeds 5-7 people Full Tray feeds 10-12 people</i>		
CP1	Field Roast Beets and Goat Cheese		20	40
CP2	Bib Lettuce Candied Hazelnuts and Blue Cheese		25	50
CP3	Caesar		20	40
CP3	Shaved Fennel, Mushroom and Parmigiano		25	50
CP4	String Bean and Tomato		25	50
CP5	Quinoa Tabouleh		25	50
CP6	Mediterranean Farro Salad		35	65
CP7	Heirloom Tomato Salad		-	MP
CP8	Tomato and Mozzarella Salad		35	65
CP9	Braised Baby Artichokes Arugula and Parmigiano		37	75
CP10	Selection of Artisanal Cheeses, Raison Walnut Bread and Jam		MP	MP
CP11	Salumi Board		MP	MP
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Code		Hor Dourves	-	Dozen
		<i>We recommend 1 per person</i>		
HD1	Mini Tartlets		-	20
HD2	Savory Canolis		-	20
HD3	Smoked Salmon Brioche Crostini		-	20
HD4	Arancini Risotto Balls		-	20
HD5	Truffled Risotto Wrapped in Phylo		-	20
HD6	Truffled Gougeres		-	20
HD7	Prosciutto Gougeres		-	20
HD8	Artichoke Cheese Cake		-	20
HD9	Duck Crepes		-	20
HD10	Venison Wellington		-	25
HD11	Apple Chutney and Brie		-	20
HD12	Spanikopita		-	20
HD13	Swiss and Bacon Quiche		-	20
HD14	Empanada with Green Chillies and Olives		-	20
HD15	Kobe Beef Sliders Blue Cheese and Sofrito		-	32

Code	Pasta	1/2 Tray	Full Tray
<i>1/2 Tray feeds 5-7 people Full Tray feeds 10-12 people</i>			
P1	Baked Penne	30	60
P2	Pappardelle Bolognese	40	80
P3	Lasagna Bolognese	65	130
P4	Rigatoni with Crumbled Sausage	40	80
P5	Braised Chicken Polenta	40	80
P6	Chestnut Tagliatelle with Braised Duck	40	80
P7	Short Rib Ravioli	40	80
P8	Butternut Squash Ravioli	35	70
P9	Spinach and Ricotta Ravioli	35	70
P10	Fusilli Pasta with Clams	40	80
P11	Penne Pasta, Pork Shoulder Ragu	40	80
P12	Pasta with Lamb Sugo	40	80
P13	Pasta with Shrimp and Tomato Confit	40	80
P14	Pasta with Roasted Mushrooms	40	80

Code	Entrée	1/2 Tray	Full Tray
<i>1/2 Tray feeds 5-7 people Full Tray feeds 10-12 people</i>			
EN1	Roast Organic Chicken	45	90
EN2	Braised Short Ribs	70	140
EN3	Pork Loin Saltimboca	55	110
EN4	Red Wine Braised Veal Cheeks	80	160
EN5	Pork Shank Osso Bucco	70	140
EN6	Grilled Sword Fish	70	140
EN7	Roast Fresh Shrimp Coconut Braised Black Beans	70	140
EN8	Roast Lamb Leg	70	140
EN9	Curried Lamb Shoulder	70	140
EN10	Roast Rack of Lamb	MP	MP
EN11	Grilled Prime Shell Steak	MP	MP
EN12	Roast Half of Milk Fed Pig (Approx 25-27lbs, Serves at least 20 People)	-	700
EN13	Meat Balls	-	30 Per Dz
EN14	Grilled Octopus with Beans	75	150
EN15	Charcute Garnie	75	150
EN16	Cassoulet	85	175
EN17	Roast Cod Thai Curry	75	150

Code	Sides	1/2 Tray	Full Tray
<i>1/2 Tray feeds 5-7 people Full Tray feeds 10-12 people</i>			
VG1	Ratatouille	30	60
VG2	Polenta	35	70
VG3	Mashed Potatoes	30	60
VG4	Roasted Fingerling Potatoes	30	60
VG5	Sweet Potato Fra Davola	30	60
VG6	Braised Kale	30	60
VG7	White Beans	30	60
VG8	Coconut Braised Butternut Squash	30	60

Please feel free to ask for a specific dish if not seen on this menu.

Kitchenabistro.com 631.862.0151

Catering Order Form

Order taken by:

Name:

Phone Number:

Date Order Placed:

[Deliver / Pick-up] Date & Time:

Bread:

Salads/ Cold Platters:

Hor Dourves:

Pasta:

Entrees:

Sides:

Pastry:

Order Notes:

Subtotal:

Tax:

Total: