

ASSAGGIO

catering

b



espresso
bar®

FALL/WINTER 2009 MENU

Note: Items subject to change without notice

Wraps

mediterranean: roasted chicken breast, roasted red pepper infused cous cous, avocado aioli, sun dried tomato pesto

tonno: lemon infused flake tuna, hard-boiled eggs, fresh greens

francesca: red peppers, tomatoes, shaved carrots, mixed greens, pesto aioli, feta cheese and zucchini

turkey: turkey breast, roasted pepper aioli, tomatoes, lettuce, mozzarella cheese

lucanese: top sirloin steak, tomatoes, avocado aioli, mozzarella cheese

Panini

speck and brie: Italian cured speck (smoked prosciutto), basil pesto, creamy brie, arugula

ostia: prosciutto, bocconcini, fresh tomatoes, fresh greens, Sicilian olive tapenade

catullo: roasted chicken breast, roasted zucchini, basil pesto, havarti cheese

fresco: grilled eggplant, bocconcini, tomato, salsa agro-dolce (sweet & sour tomato)

pordenone: slow roasted pork shoulder. bar-b-que sauce

d'estate: roasted turkey breast, bacon, mixed greens, mayo

espresso rubbed roast beef: shaved beef, rubbed with our very own espresso sauce, provolone cheese, tomatoes, grainy mustard

la sila: roasted Portobello mushrooms, fresh goat cheese, arugula, extra virgin olive oil

tuna soprano: lemon infused flake tuna with shaved carrots, celery, parsley and herbs

pollo arancia: roasted chicken breast salad infused with green onions and a citrus burst of orange

Platter Orders

Misto Platter – an assortment of the above panini & wraps

Small (serves approx. 6) **\$45**

Medium (serves approx. 10) **\$75**

Large (serves approx. 15) **\$110**

Individual Orders

Wraps – \$6.00 per person

Panini – \$9.00 per person

Traditional Salads

caprese: classic Italian, fresh tomatoes, bocconcini cheese, basil, extra-virgin olive oil vinaigrette (A-price code)

pasta: your choice of penne with roasted mushrooms OR farfalle with goat cheese and sun dried tomato (A-price code)

Italian potato: mini red potatoes, fresh green beans, parsley in an extra-virgin olive oil vinaigrette (A-price code)

mixed greens: a variety of fresh leafy greens, sliced red peppers, cucumbers and a side dressing of extra virgin olive oil, balsamic vinegar (B - price code)

mixed bean: a medley of 5 bean varieties, with carrots, celery, fresh herbs in an extra-virgin olive oil vinaigrette (B - price code)

Additional salad options (by request ONLY)

"A":

- beets, oranges and goat cheese
- chic pea and fava bean
- cucumber yogurt and feta
- quinoa with arugula

"B":

- red pepper and lentil
- orzo
- tomato, cucumber and feta
- baby arugula
- cous cous with roasted vegetables

Platter Orders

"A"

small (serves approx. 6)	\$32
medium (serves approx 12)	\$65
large (serves approx 16)	\$86

"B"

small (serves approx. 6)	\$24
medium (serves approx 12)	\$48
large (serves approx 16)	\$64

Individual Orders (min. qty of 6)

"A"

small (12oz) - \$5.25 per person
large (24oz) - \$9.50 per person

"B"

small (12oz) - \$4.00 per person
large (24oz) - \$7.95 per person

Soups:

(All our soups are vegetarian based and NEVER contain any cream)

broccoli & potato
corn & cilantro
golden beet'
meaty chili
minestrone
mixed vegetable
pasta e fagioli
potato & leek
roasted cauliflower
roasted eggplant & mushroom
roasted red pepper
sweet potato & ginger
tomato & herb
tomato & white bean
white bean & fennel

individual servings \$4.50 per person (min 6 people)

Pasta

– Penne al funghi (mushroom tomato sauce)
– Rigatoni Bolognese (veal ragu)
– Orrecchiette Pugliese (sautéed rapini, Italian fennel sausage,
onion in an extra virgin olive oil white wine sauce)

Platter Orders

Half Pan (serves approx. 8) **\$56**
Full Pan (serves approx. 16) **\$98**

Lasagna orders

Half Pan (serves approx. 8) **\$80**
Full Pan (serves approx. 16) **\$150**

Boxed lunches

Attractive white lunch boxes with your choice of the following combinations,

uno – panini, salad, cookie, soda (can sub. soup for the salad) **\$15.00**
due – wrap, salad, cookie, soda (can sub. soup for the salad) **\$13.00**
tre – salad, soup, cookie, soda **\$11.00**

Upgrade beverage to juice from pop **\$1.00 extra**
Upgrade cookie to small fruit cup **\$1.00 extra**

Breakfast:

Continental – an assortment of our fresh baked muffins, scones, bagels, turnovers and breakfast loaves

Platter orders

Small (serves approx. 6)	\$26
Medium (serves approx. 10)	\$42
Large (serves approx. 15)	\$64

Frittata (Italian omelette) – Classic Italian egg omelettes, filled with fresh vegetables and cheeses and sliced

Platter orders

Small (6 pcs)	\$24
Medium (12 pcs)	\$48
Large (24 pcs)	\$96

Desserts:

- Amaretti cookies (gluten free)
- Lemon angel cake
- Chocolate hazelnut crinkle (gluten free)
- Chocolate brownie w/ cream cheese swirl
- Chocolate espresso cookie
- Chocolate pecan cookies
- Assorted cupcakes
- Oatmeal pecan chocolate chip
- Ginger cookie
- Italian biscotti (assorted)
- Chocolate truffles

Dolce Vita Platter (Platters will include some of the above listed desserts)

Small (serves approx. 6)	\$24
Medium (serves approx. 10)	\$38
Large (serves approx. 15)	\$52

Cookie Platter

Small (serves approx. 6)	\$18
Medium (serves approx. 10)	\$29
Large (serves approx. 15)	\$44

Italian biscotti

Small (serves approx. 6)	\$18
Medium (serves approx. 10)	\$29
Large (serves approx. 15)	\$44

Frutta di Bosco (Fruit)

assortment of fresh cut fruits, including, melons, grapes, pineapple, seasonal berries and watermelon

Platter Orders:

Small (serves approx. 6)	\$26
Medium (serves approx. 10)	\$44
Large (serves approx. 15)	\$62

Beverages

- Coke	\$1.25
- Diet coke	\$1.25
- Ginger Ale	\$1.25
- Iced Tea	\$1.75
- San Pellegrino: Limonata	\$1.75
- San Pellegrino: Aranciata	\$1.75
- San Pellegrino: Chinotto	\$1.75
- Tropicana: Apple juice	\$2.50
- Tropicana: Orange juice	\$2.50
- Tropicana: Cranberry juice	\$2.50
- Santal Italian juices and nectars	\$2.50
- Water - Goccia naturale - 500ml	\$1.50
- Water - Goccia frizzante - 250ml	\$1.50
- Water - Goccia naturale - 750ml	\$3.00
- Water - Goccia frizzante - 750ml	\$3.00

Coffee and Tea

100% Arabica Italian roasted coffee beans are used to brew the finest coffee, imported exclusively from Modena, Italy by b espresso bar

Disposable

160 floz (16 cups) disposable containers - **\$32.00**

96 floz disposable (10 cups) containers - **\$20.00**

Stainless Steel BUNN 5.7L therma servers

full servers (20 cups) - **\$30.00**

half servers (10 cups) - **\$15.00**

(\$300 security deposit required for the above Bunn servers)

Tea Selection includes:

- English breakfast	- Peppermint
- Earl grey	- Chamoile
- Spicy Chai	- African Sunset
- Orange sencha green tea	- Alpine Berry
- Peppermint	

Spuntini Menu (i)

- Polenta Squares** **\$2.00 each**
– Fennel sausage, caramelized onions, ricotta cheese
– Mushroom, mascarpone
- Crostini** **\$2.00 each**
– Spicy rapini, walnut pesto
– Ricotta and white bean puree
– Spicy tuna and olive
– Sundried tomato pesto, red pepper, anchovy
– Spring peas with walnuts and fresh sheep's ricotta
– Slow roasted pork slices with classic Italian tuna sauce
- Pizzette** **\$24.00 per platter**
(32pcs bite size)
– Margherita
– Mushroom, tomato, green pepper or zucchini
– Soppressatta (Italian cured meat), onion
- Mini Panzarotti** **\$4.00 each**
– Stuffed with a veal ragu and bocconcini
– Tomato, mushrooms, mozzarella and basil
- Brandade** **\$2.00 each**
– Salted cod whipped with milk and served on a red potato
– Salted cod and potato served on lavash cracker
- Mini Focaccia Panini** **\$4.00 each**
– Slow roasted pulled pork with a balsamic bbq sauce
– Italian burger (combination of beef, veal and lamb) handmade w/tomato and bocconcini
– Thinly shaved espresso rubbed beef
– Montreal cured Chianti salami with assiago cheese and pickled vegetable
- Grissini** **\$4.00 each**
– Smoked salmon matchsticks, mascarpone, dill
– Prosciutto
- Marinated Olives** **s: \$45.00 l:\$90.00**
– Seasoned our way with herbs, chili and extra virgin olive oil

Spuntini Menu (i)

<u>Stuffed Mushrooms</u>	\$3.00 each
– Roasted eggplant, fresh red pepper	
– Sausage ragu	
<u>Vitello Tonato</u>	\$5.00 each
– Thin white veal medallions topped with a classic Italian tuna sauce served bite size on a thin lavash cracker	
<u>Stuffed Zucchini</u>	\$3.00 each
– Filled with toasted pine nuts and a ricotta basil pesto	
<u>Bagna Cauda</u>	20–24 ppl. \$90.00
– Traditional Piemontese Vegetable Antipasto	
– Raw vegetables served with a warm creamy dipping sauce	
<u>Sicilian Chickpea Fritters</u>	\$2.50 each
– With pecorino cheese and parsley	
<u>Salmon Rolls</u>	\$5.00 each
– Smoked salmon balls rolled with herbs and black sesame seeds	
<u>Grape Clusters</u>	\$3.00 each
– Grapes rolled in goat cheese and clustered with pistachios	
<u>Cod Fritters</u>	\$2.00 each
– A canelle of fresh cod and potato seasoned with parsley and deep fried	
<u>Salumi and Cheese Platter</u>	20–24 ppl. \$200.00
– Assorted Italian cured meats (cacciatore, prosciutto, salami, copa) and cheeses (parmigiano, asiago, cheddar, crotonese, piave)	
<u>Grilled Tiger Shrimp</u>	\$6.00 each
– Served with a radicchio and asparagus mayonnaise	
<u>Chicken Skewers</u>	\$3.00 each
– Marinated in a peaches and porcini sherry sauce	
<u>Lamb Spiedini</u>	\$4.00 each
– Classic Italian miniature lamb skewers, seasoned with rosemary	

**** minimum order of 24 is required for all individual items ****