



# Catering Menu 2021

## antipasti

<b>Whipped Ricotta</b>		<b>40\$</b>
1 Quart, with honey, herbs & 24 slices of filoni toast		
<b>Aunt Josie's Meatballs</b>	<b>per dozen</b>	<b>36\$</b>
Sunday sauce		
<b>Antipasto Platter</b>		<b>20\$</b>
1 qt. fire roasted peppers, 1 qt. artichokes, 2 artisan cheeses, 1 pint spicy soppressata, 1 pint pepperoni, 1 qt. marinated olives, 1 qt. mozzarella balls, breadsticks		

## sides

	small	large
	8-10 people	15-20 people
<b>Roasted Broccoli, Garlic, Extra Virgin</b>	<b>45\$</b>	<b>75\$</b>
<b>Braised Green Beans and Leeks</b>	<b>45\$</b>	<b>75\$</b>
<b>Seasoned Roasted Golden Potatoes</b>	<b>45\$</b>	<b>75\$</b>
<b>Pan Roasted Brussel Sprouts</b>	<b>45\$</b>	<b>75\$</b>
Calabrian chili, maple glaze, pickled onions, fig vincotto		
<b>Bricco's Honey Buffalo Wings</b>	<b>per dozen</b>	<b>24\$</b>
Calabrian chili, maple glaze, pickled onions, celery & carrot Sticks, side of ranch dressing		
<b>Mediterranean Farro Salad</b>	<b>45\$</b>	<b>75\$</b>
Cucumbers, sundried tomatoes, green olives, Kalamata olives, capers Golden raisins, tomatoes, lemon & oregano vinaigrette		

## insalata

(all dressings on the side)

	small	<u>large</u>
	8-10 people	15-20 people
<b>Caesar Salad</b>	40\$	75\$
House made Caesar dressing, shaved grana cheese, croutons		
<b>Baby Lettuces</b>	40\$	75\$
Shaved celery and radish, white balsamic vinaigrette		
<b>Kale Salad</b>	40\$	75\$
Crispy bacon, garlic croutons, red onion, creamy goat cheese "Caesar" dressing		
<b>Tosceno Salad</b>	45\$	85\$
Romaine, fresh mozzarella bocconcini, olives, artichoke hearts, green beans, tomato, polenta croutons, balsamic dressing		
<b>Boston Bibb</b>	40\$	75\$
Red onion, cucumber, sundried tomatoes, almonds, gorgonzola, lemon vinaigrette		

## pasta

	small	<u>large</u>
	8-10 people	15-20 people
<b>Penne a la Vodka</b>	65\$	120\$
Sundried tomatoes, basil, and tomato cream		
<b>with roasted chicken</b>	75\$	140\$
<b>Rigatoni Bolognese</b>	65\$	120\$
Classic meat sauce, whipped ricotta on the side		
<b>Baked Four Cheese Manicotti</b> , (special order, 48 hours, 18 pieces)		140\$
Aunt Josie's sugo napoletana & Grana Padano		
<b>Baked Rigatoni</b>	75\$	140\$
Hot sausage, peas, tomato cream sauce, mozzarella		
<b>Penne Marinara</b>	40\$	75\$

**Lasagna Bolognese** (special order, 48 hours required) **130\$**  
ricotta, grana Padano, shredded mozzarella, classic Bolognese meat sauce

**Eggplant Quattro Fromaggio Lasagna** (special order, 48 hours) **130\$**  
Layers of fried eggplant, four italian cheeses, pasta sheets & tomato basil sauce

**Gluten Free Options Are Available**

*entrees*

	small 8-10 people	<u>large</u> 15-20 people
<b>Chicken Picatta</b> Flour & egg washed chicken breast & lemon caper sauce	<b>65\$</b>	<b>125\$</b>
<b>Chicken Marsala</b> sautéed chicken breast, wild mushrooms, rich marsala sauce	<b>65\$</b>	<b>125\$</b>
<b>Chicken Parmesan</b> lightly breaded chicken breast, Aunt Josies' Sunday sauce, grana Padano, shred mozzarella	<b>65\$</b>	<b>125\$</b>
<b>Chicken alla Grandi</b> Marinated chicken breast rolled in seasoned bread crumbs	<b>65\$</b>	<b>125\$</b>
<b>Roasted Bell &amp; Evans Free Range Chicken</b> 4 whole chickens quartered, semi boned, 32 pieces, served with salsa verde & grilled lemon		<b>160\$</b>
<b>Eggplant Parmesan</b> (special order, 48 hours required)		<b>130\$</b>
<b>Roasted Cedar Plank Black Pearl Salmon w/ Honey Glaze</b> 12- 4oz portions		<b>130\$</b>

*extras*

<b>Sauces</b>	<i>pint</i>	<i>quart</i>
Bolognese sauce	10\$	20\$
Vodka sauce	10\$	20\$
Tomato Basil Marinara	8\$	16\$
Aunt Josie's Sugo Napolitana	10\$	20\$
<b>Nutella Pie</b> (special order, 48 hours)		48\$
<b>Focaccia Bread</b>		15\$
<b>½ tray Tiramisu</b> (special order, 48 hours)		75\$

Thank you for considering us for your special occasion.

We greatly appreciate your business and if you have any questions or concerns please don't hesitate to contact us at your nearest location.

**“EAT & LIVE  
WELL  
ALWAYS”  
-BG**