



yum yum *catering*

All food and beverage is subject to a 20% service fee and Minnesota sales tax. Food and beverage pricing subject to change without notice due to market fluctuations. Menu items and selections are subject to change based on season and availability. Minimum order quantities may apply. All food and beverages are priced per/person unless otherwise noted.

V = Vegetarian
VE = Vegan
GF = Gluten Free
DF = Dairy Free

Italian Catering Menu

HORS D'OEUVRES: Chilled *minimum of 20 pieces/selection*

ANTIPASTO SKEWER

Cured Italian meats, cherry tomato, friarelli pepper, & green olive
GF, DF

ITALIAN PINWHEELS

with salami, pepperoni, provolone, & spinach, with sweet
pepper cream cheese

BEEF CARPACCIO ROLL

with fresh arugula, parmesan shaving's, & lemon olive oil drizzle GF

TOMATO BASIL TART

Fresh tomatoes, mozzarella, & basil with basil cream cheese in
pastry tart cup V

RICOTTA & VEGGIES

Red peppers, broccolini, & radish with whipped ricotta cheese V, GF

PROSCIUTTO MELON CUBES

Fresh melon cubes wrapped with prosciutto & honey balsamic glaze
GF, DF

CUCUMBER BITES

fresh cucumber disc with rosemary whipped mascarpone V, GF

RAD PLUM CUP

Radicchio & plums with pan fried pancetta & burrata cheese V, GF

Chilled Displays

Chilled displays are priced per platter and serve 25-30 per platter

ANTIPASTO

Prosciutto, Salami, Pepperoni, Capicola, Provolone, Fontina, Marinated
Artichokes, cherry tomatoes, Olives, & Pepperoncini peppers GF

BRUSCHETTA

CLASSIC with roma tomatoes, basil, & balsamic drizzle V, VE

SUN DRIED TOMATO with feta cream spread &

balsamic honey drizzle V

ONION & MUSHROOM caramelized with parmesan shaving's & thyme
olive oil drizzle V

STRAWBERRY BASIL with yogurt, silvered almonds, &
balsamic vinegar V

HORS D'OEUVRES: Warm *minimum of 20 pieces/selection*

STEAK BITES

Tender beef marinated in garlic butter with pesto aioli sauce GF

PROVO ZUCCHI

Breaded zucchini w/ provolone & zesty red sauce V

HERB RISOTTO CAKE

with chives, parmesan cheese, & rosemary crème fraiche V, GF

MEATBALLS

beef & pork meatballs with choice of classic marinara or alfredo sauce

LOBSTER RAVOLI

with sage brown butter sauce GF

ARANCINI BALLS

Cheese stuffed rice balls V

BREADED MOZZARELLA

with classic Italian red sauce V

TOASTED RAVIOLI

Italian beef ravioli with marinara

FOCACCIA

Rosemary & herb V

CHICKEN FLORENTINE PIZZA CUP

GRILLED PLUMS

with goat cheese & balsamic drizzle V

Warm Displays

Hot displays are priced per platter and serve 25-30 per platter

STROMBOLI

Pepperoni, salami, & mozzarella cheese baked in pizza dough

CALZONE

Pepperoni, onion, bell pepper, & ricotta cheese baked in pizza dough

LASAGNA DIP

Sausage lasagna with ricotta cheese & Lasagna noodle crackers

PLATED MEALS: *come with choice of salad or soup & dinner rolls with sweet butter*

Salads

ITALIAN HERB

Mixed greens with roasted peppers, artichoke hearts, cherry tomatoes, cucumber, red onion, & Italian herb vinaigrette **V, DF**

ARUGULA & PROSCUITTO

Arugula with cherry tomatoes, shaved parmesan, pine nuts, & lemon honey dressing **V**

CAPRESE SALAD

Heirloom tomatoes, mozzarella, & basil mint balsamic dressing **V, GF**

CHICKEN CESAR PASTA

Romaine lettuce, bowtie pasta, shaved parmesan, & croutons with cesar dressing with orange vinaigrette **V**

Soups

PASTA FAGOLI

with carrots, potatoes, mushrooms, garlic, & onions **GF**

CREAMY ITALIAN CHICKEN

with carrots, celery, onion, & parsley

BEEF & PROCCINI

Boneless beef with pancetta, onion, celery, carrots, mushrooms, & garlic

TUSCAN WHITE BEAN

with kale, spinach, tomatoes, & pecorino cheese **V, VE**

Entrees

BRAISED BEEF RAGU

with penne rosa & grilled portabella mushrooms

CREAMY WHITE WINE CHICKEN

with parmesan cheese sauce, garlic angel hair, & grilled asparagus

CHICKEN MILANESE

Parmesan breaded chicken & fennel, cherry tomato mascarpone cheese with grilled asparagus & parmesan gnocchi

MARSALA PORK CHOPS

with creamy garlic mushroom sauce, shallot brown butter spaghetti, & sauteed spinach

LEMON & HERB BUTTER SHRIMP

with pesto orzo & Italian green beans **GF**

MUSTARD CRUSTED BRANZINO

with spiced breadcrumbs, lemon rice, & charred tomatoes **V, GF, DF**

TOMATO RISOTTO

with parmesan roasted broccoli & garlic breadstick **V, VE, DF, GF**

SUN DRIED TOMATO PASTA

Penne noodles with sun dried tomatoes & spinach in creamy white sauce **V**

BUFFET MEALS: *requires six course minimum and come with dinner rolls & butter*

Salads

CHOPPED ITALY

Romain & endive, cherry tomatoes, red onion, tomatoes, salami, mozzarella & pepperoncini w/ zesty Italian dressing V, DF

ITALIAN POTATO

Yukon gold potatoes, arugula, mozzarella, grape tomatoes, onion, black olives, & parmesan cheese w/ Italian vinaigrette V

OLIVE ITALIAN

Hearts of romaine, black olives, green olives, cucumber, reggiano cheese, with red wine vinaigrette V

Entrees

BRAISED BEEF SHORT RIB

with minced garlic, onion, carrots, celery, & tomatoes GF

BEEF BRACIOLA

Breaded flank steak with Italian marinara

CAPRESE CHICKEN

with grape tomatoes & mozzarella cheese

CHICKEN PICCATA

Sauteed chicken with buttered lemony capers GF

PAN SEARED WALLEYE

in Italian tomato sauce with mozzarella cheese

WHITE WINE SCALLOPS

in garlic lemon butter GF

PORK RAGU

in savory tomato gravy & parmesan cheese

PENNE ALFREDO

with spinach V

TUSCAN 3-CHEESE TORTELINI

with asparagus, sun-dried tomatoes, & alfredo sauce V

VEGETARIAN MEATBALLS

with pesto pappardelle & spinach V, VE



BUFFET MEALS: *requires six course minimum and come with dinner rolls & butter*

Accompaniments

CREAMY GARLIC MASHED POTATOES

PESTO ZOODLE NOODLES

ITALIAN GRATIN POTATOES

SAUTEED GREEN-TOP CARROTS

HERB ANGEL HAIR PASTA

CREAMY VERMICILLI

ITALIAN GREEN BEANS

FRIED ZUCCHINI

MIXED PEPPERS & MOZZARELLA

BAKED EGGPLANT

ROASTED ARTICHOKE HEARTS

RISOTTO

GNOCCHI

ROSEMARY POLENTA

GRILLED ROMANESCO

Kids Meals

All kids meals come with breadstick, fruit cup and choice of cookie

SPAGHETTI & MEATBALLS

MAC & CHEESE **V**

CHEESE PIZZA **V**

PENNE ALFREDO **V**

MEAT LASAGNA

DINNER: Stations *custom priced and minimum quantities may apply. Chef attendant fee is \$175 per station*

Action Stations

PASTA STATION

Choice of 3 proteins: Sausage, Chicken, Pork, Shrimp, Tofu
Choice of 2 noodles: Angel Hair, Spaghetti, Penne, Fusilli, Farfalle
Seasonal vegetables
Choice of 2 sauces: Alfredo, Classic red, Ragu, Pesto, Carbonara

RISOTTO STATION

Creamy risotto with choice of shallots, mushrooms, roasted garlic, parmesan cheese, & asparagus (*select 3*) **V, GF**

Chef Carving

BISTECCA ALLA FIORENTINA

Infused with rosemary & sage **GF**

PORCHETTA

Lemon & herb marinated pork **GF**

TUSCAN PORK TENDERLOIN

with herb marinade **GF**



DESSERT & SNACKS: *minimums may apply*

BARS

Spumoni, Almond butter, Torrone, Pumpkin with ricotta cream cheese, Cannoli bars

COOKIES

Ricciarelli, Zaletti, Baci di Dama, Italian sugar cookie, Italian wedding cookies

FRUIT TARTLET

seasonal fruit & mascarpone pastry cream

PANNA COTTA

ENHANCEMENTS: Peach, Mixed berry, Lemon, Strawberry

MOUSSE MARTINI

Chocolate ganache, Caramel hazelnut, Espresso, Limoncello, Almond praline

TIRAMISU

CAPPUCCINO GRANITA

ITALIAN RAINBOW CAKE

PIES

We partner with **Hot Hands** for pie selections. Full size and mini pies available. Coordinate with your Consultant for more details & ordering.

Dessert Stations

Action stations are custom priced and minimum quantities may apply. Chef attendant fee is \$175 per station

GELATO

FLAVORS: Vanilla, Chocolate, Mint, Coffee, Sea salt caramel
Toppings: Seasonal fruit, Sprinkles, Chocolate shavings, Biscotti crumbles, toasted almonds, Whip Cream

CANOLI

FILLINGS: Classic w/ chocolate chips, Hazelnut espresso, Limoncello, Chocolate mousse, Pistachio, Amarena cherry, White wine & grape
(select 3)

Late Night Snacks

PIZZA Choice of cheese, sausage & pepperoni, the works, or vegetarian

SALUMI DISPLAY

Meats: Coppa, Salami, Mortadella, Prosciutto, Pancetta, & Soppressata
Cheese: Parmesan, Pecorino, Fontina, & Taleggio
Crackers: Scrocchi, Tuscan crisps, Crostini, & Breadsticks

SPAGHETTI & MEATBALLS

Mini cup of spaghetti & meatballs with marinara sauce

GARLIC BREAD

with spicy marinara

Add Cheese for an additional fee

BEVERAGE MENU