GUSTO
cb & catering

Catering Menu

(minimum of 10 people)

Reception: Single serving (3 per person)

- Summer Vegetable Ceviche
- Caprese and Tortellini skewer
- Ricotta crostini with Anchovies
- Grilled Vegetables on a stick
- Charcuterie Cup +1
- Roasted Tomato Bruschetta
- Rosmery Focaccia Cheese Bites
- Burrata, Roasted Tomato Crostini +1
- Scallop Ceviche tostada +2
- Artisan Cheese Plate +1
- Ciabatta G-Bread with Fontina
- Ahi Tuna Tartare on a Taro chip +1
- Marinated Chicken Skewer
- House-made Meatballs Lollipop
- Gusto Bruschetta (roasted Garlic & Baked tomato)
- Shrimp Ceviche Shooter +1
- Mini Italian Sub +1
- Chicken Milanese bites
- Pancetta Wrapped shrimp +1
- Caesar leaves in a cup
- Pancetta over Polenta bites
- Porchetta Slider +1

Platters On Display

Charcuterie board (6 per person)

Prosciutto, Mortadella, Barolo Salame, Bresaola, Pancetta served with Crudo of Fennel, Carrots, Bell Peppers. Cherry Tomatoes with Crispy Flat Breads.

Artesian Cheese Board (6 per person)

Fontina, Parmigiano Reggiano, Manchego, Aged Goat, Tomatoes, Grapes, Assorted Nuts, Taggiasca Olives and Assorted Breads

Seafood Display (7 per person)

Chilled Shrimp, Oyster, Snow Crab claws served over ice / Cocktail Sauce / Sesame Seaweed Salad

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Vegetables Board (5 per person)

Roasted Heirloom Tomato / Zucchini / Squash / Grilled onions / Roasted Bell peppers / including a Crudité of Carrots / Celery / Fennel / Cucumber served with an array of crispy breads

Assorted Wraps (10 per person)

Vegetarian, Spicy Chicken Fontina, Tuna Salad, Served with Fresh Fruit Cups and Potato Chips

Assorted Sandwiches (10 per person)

Chicken Milanese, Ultimate sub, Grilled Vegetables, Served with Fresh Fruit Cups and Potato Chips

Assorted Pinsa (10 per person)

Mediterranean, Caprese, Wallet (folded with Prosciutto), Served with Fresh Fruit Cups and Potato Chips

Mixed Fruit Seasonal Fruit Cup (3 per person)

Chopped Salad (5 per person)

Romane Lettuce, Cherry tomatoes, Garbanzo Bean, Avocado, Cucumber, Fontina Cheese, and Focaccia Bread Croutons in a Citrus Mint Dressing

Caesar Salad (4 per person)

Romane Lettuce / Parmesan Cheese,/ Homemade Croutons / Classic Caesar Dressing

Santa Fe Salad (5 per person)

Chopped Romaine, Roasted Corn, Charred Peppers, Heirloom Tomatoes, Black Beans, Crispy Tortilla Strips in a Cilantro Lime Dressing

Soups 5 per person

Pasta e fagioli

Leeks and Potatoes

Spicy Chicken and noodle

Fresh Vegetables blend

Lentils

Cheese Tortellini and Sausage +3

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Main

Choose your favorite Pasta Dish / Shape of pasta / Favorite Sauce / 8 per person / choice of one each

1. Ziti / Penne / Farfalle / Mushrooms or Cheese Ravioli + 3
2. 100% Beef Bolognese / San Marzano Tomato Sauce (G-Marinara) / Alfredo / Cheese / Pesto, with Cherry Tomatoes and Mozzarella Bites
3. Topping: Mushrooms / Tomatoes / Peas / Spinach / Olives
4. Add Protein + 4: Prawns / Chicken /Sausage / Meatballs / Pancetta / Prosciutto strips

100% beef Bolognese Lasagna /10 per person (served with G-Bread)

Fresh Vegetables Lasagna / 10 per person (served with G-Bread)

Risotto alla Parmigiana / 10 per person ((with wild mushrooms +3 (requires chef attendance; +95 for 1.5 hours)

Large Chicken Drum alla Pizzaiola / (6-8 oz) 10 per person

Chicken Breast alla Parmigiana / (6-8 oz) 10 per person

Chicken Legs alla Cacciatora / 10 per person

Alle-Pia Cotechino and Steamed Lentil / 13 per person

Seared Salmon / with Creamy Dill Sause / 10 per person

Pan Seared White Fish / White Wine and Capers Sauce / 10 per person

Spicy Italian sauteed Prawns / 11 person

Hanger Steak Medalion / Pepper Cream Sauce / (~8 oz) 12 per person

Beef Tenderloin (6 oz filet Mignon) in a wild mushroom sauce / 22 per person

Rack of Lamb / in a Red Wine & Rosemary Sauce / (1/2 rack) 20 per person

Veal Ossobuco alla Milanese with Saffron Risotto/ 19 per person

Cioppino / Stew of Shrimp/Lobster/Crab/White fish /Mussels /Clams/ MP

Branzino Filet with Heirloom Cherry Tomatoes & Mediterranean herbs Sauce / 13

Halibut in a White Wine Capers Sauce / MR

Sides / 6 per person (choice of two)

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Garlic Smashed Potatoes	Roasted Rosemary Marble potatoes
Roasted vegetables	Caponata
Charred Broccoli	Roasted Carrots and Onions
Sauteed Spinach	Roasted Fennel and cheese
Cheezy Roasted Asparagus	Lemon Parmesan Green Beans

Desserts / 3 per person

Panna Cotta and strawberry sauce	House-Made Tiramisu'
Cheesecake Bites	Fresh Fruit Tart
Semifreddo al Torroncino (nougat) + 2	Chocolate Salami
Classic Dark Chocolate Fudge Bar	Chocolate Ganash Tart
Carrot Cake Bar	Grandma Cake + 2
Assorted Mini Breakfast Pastries	Assorted Miniature Italian Pastries +1

Beverages

Iced Tea / Drip Coffee / Fresh Lemonade / Fresh Orange Juice / Classic Sodas / Water / 2.5 each