



a mano

ANTIPASTI CATERING MENU

SALADS	INSALATA MISTA \$40/\$80 mixed greens, red onion, marinated cucumber, parmesan, house vin GF	MEAT & CHEESE	BURRATA \$75/\$150 balsamic reduction, tomato jam, basil oil, smoked sea salt, grilled sourdough
	FIG SALAD \$60/\$120 figs, mixed greens, fontina, spiced pecans, red wine honey vinaigrette		CHARCUTERIE \$70/\$140 assorted cheeses and cured meats, dijon, olives, sourdough
	ITALIAN SALAD \$70/\$140 arugula, olives, red onion, toasted almonds, mozzarella, parmesan, oregano vinaigrette		MEATBALLS \$75/\$150 pork & beef, marinara, parmesan, grilled sourgough
	PANZANELLA SALAD \$75/\$150 tomato, cucumber, red onion, peppers, sourdough, olive oil & vin		FOCCACIA \$20/\$40 mus t be ordered at least 5 days ahead
VEGGIES	BRUSSEL SPROUTS \$50/\$100 onion soubise, roasted beet gastrique GF	SWEETS	CRANBERRY BREAD PUDDING \$50/\$100 white chocolate, orange glaze, pistachio, nutmeg
	BABY CARROTS \$50/\$100 pecan pesto, parmesan, pea shoots GF, V		LEMON RICOTTA POUNDCAKE \$50/\$100 candied lemon, lemon syrup, buttercream, basil
	FRIED POTATOES \$40/\$80 green goddess aioli, parmesan		PANNA COTTA \$40/\$80 espresso powder, berry compote, lemon zest

ALL PRICING IS HALF/FULL TRAY SIZING
FULL TRAYS FEED 12-15 PEOPLE