

PENTHOUSE CATERING



SEATED DINNER

3-COURSE FAMILY STYLE MENU

\$85 per person

First:

Affettato Misto

salumi and traditional southern Italian antipasti

Second - Select Two:

Pappardelle al Ragu di Cinghiale

wild boar ragu, parmigiano reggiano

Risotto al Limone

arborio risotto, gulf coast shrimp, lemon (GF)

Spaghetti al Cacio e Pepe

spaghetti, cracked black pepper, cacio di roma (V)

Orata in Aqua Pazza

sea bass, tomatoes, garlic, olives, capers, parsley

Eggplant Parmigiana

buffalo mozzarella, basil, san marzano tomatoes

Polla allo Scarpariello

Third:

La Piccola Pasticceria

"The Little Pastry Shop"

4-COURSE FAMILY STYLE MENU

\$105 per person

First:

Affettato Misto

salumi and traditional southern Italian antipasti

Second - Select Two:

Pappardelle al Ragu di Cinghiale

wild boar ragu, parmigiano reggiano

Risotto al Limone

arborio risotto, gulf coast shrimp, lemon (GF)

Gnocchi alla Sorrentina

san marzano tomatoes, parmigiano, mozzarella

Ravioli alla Primavera

spinach & ricotta ravioli, charred ramps, butter

Cavatelli Asparagi e Gamberi

asparagus, shrimp, garlic, tomato, parsley

Third - Select Two:

Orata in Aqua Pazza

sea bass, tomatoes, garlic, olives, capers, parsley

Eggplant Parmigiana

buffalo mozzarella, basil, san marzano tomatoes

Braciola Barese

veal, breadcrumbs, herbs, tomato ragú

Grilled NY Strip

arugula, shaved parmigiana, cherry tomatoes

Polla allo Scarpariello

roasted half chicken, pork sausage, hot and sweet peppers, rosemary

Fourth:

La Piccola Pasticceria
"The Little Pastry Shop"

CICALA



PENTHOUSE CATERING



PASSED CANAPES

*\$18 per person per hour - first two hours;
\$10 per person for each additional 1/2 hr
choice of four*

Olive Ascolana

breaded, fried olives filled with pork, chicken & mortadella

Scampi

shrimp, garlic, toasted almonds, breadcrumbs

Bruschetta al Pomodoro

focaccia, tomato, basil, garlic, onion (V)

Arrosticini

skewers of grilled lamb with rosemary (GF)

Polpettina di Pane

fried "meatless meatballs" of bread, egg, parsley, pecorino cheese, san marzano tomatoes (V)

Arancini Siciliani

arborio rice, saffron, peas, tomato, mozzarella (V)

Tuna Crudo

sicilian pistachios (GF)

Caprese Skewer

mozzarella, cherry tomato, basil, olive oil (V)

White Anchovy Crostino

capers, lemon, extra virgin olive oil

Eggplant Involtini

fried strips of eggplant, filled with ricotta, basil, parmigiano, san marzano tomatoes (V)

Grilled Octopus

heirloom bean salad (GF)

BEVERAGE PACKAGES

STANDARD

*\$55 per person for two hours
\$10 per person for each additional 1/2 hr*

**house red & white - sommelier
selected**

birra lucana blonde lager

neshaminy creek "countryline" IPA

**smirnoff vodka, gordon's gin,
bacardi rum, old granddad bourbon,
ezrabrooks rye, espolon tequila**

**soft drinks, juice &
zero proof cocktails**

PREMIUM

*\$75 per person for two hours
\$15 per person for each additional 1/2 hr*

**house red, white & sparkling -
sommelier selected**

birra lucana blonde lager

neshaminy creek "countryline" IPA

**grey goose vodka, bluecoat gin, smith
& cross rum, bullet bourbon, dickel
rye, casamigos tequila**

**soft drinks, juice &
zero proof cocktails**

Consumption Bar Also Available

PENTHOUSE CATERING

BREAKFAST & LUNCH

BREAKFAST BITES

\$35 per person

Assorted House Made Pastries

Greek Yogurt & Granola

Fresh Fruit

Artisan Italian Cheese & Salumi

Fresh Squeezed Orange Juice

Coffee

BRUNCH BUFFET

\$45 per person

Artisan Italian Cheese & Salami

Baked Brioche French Toast

marsala-maple syrup

Seasonal Frittata

vegetarian option available

Assorted House Made Pastries

Fresh Fruit

Fresh Squeezed Orange Juice

Coffee

SANDWICH STATION

\$45 per person

Assorted Focaccia Sandwiches

Seasonal Mixed Greens Salad

Fresh Fruit

House Made Biscotti

Assorted Sodas & Juices

PIZZA BUFFET

\$55 per person

Seasonal Mixed Greens Salad

Assorted Neapolitan Pizza

House Made Biscotti

Assorted Sodas & Juices

A LA CARTE PLATTERS

small serves 6; large serves 12

House Made Pastries \$35/\$70

Artisan Italian Cheese & Salami \$60/\$120

Assorted Focaccia Sandwiches \$72/\$144

House Made Biscotti & Cookies \$45/\$90

Fresh Fruit \$45/\$90

CICALA

