

CATERING MENU

HOT AND COLD APPETIZERS

by the Dozen

<i>Italian Vegetable Fritters Mix</i> Vegetable, cauliflower, zucchini, broccoli, with dip	\$15
<i>Mini Arancini Mix</i> (Italian risotto) Sicilian and margherita	\$18
<i>Mini Filo Mix</i> Spinach and cheese, three cheese	\$15
<i>Mini Assorted Quiches</i> Mixed Italian cold cuts, spinach and cheese, ham and onion	\$20
<i>Mini Potato Croquettes</i> Potato, onion, spinach and parmesan	\$18
<i>Small Meatballs</i> Veal and beef mix	\$18
<i>Prosciutto and Cantaloupe Brochettes</i> Prosciutto, cantaloupe and mini bocconcini	\$24
<i>Cheese and Grape Brochettes</i>	\$24
<i>Tortellini al Pesto Brochettes</i> Tortellini, basil pesto and vegetables	\$20
<i>Sausage and Pepper Brochettes</i>	\$24
<i>Cherry Tomato and Bocconcini Brochettes</i>	\$24
<i>Mixed Cheese and Charcuterie Brochettes</i> Cheese, charcuterie, olives, cucumber and cherry tomatoes	\$24
<i>Motta Hors d'oeuvre Mix Platter</i> (15-20 persons) 50 pieces, assorted Mini mixed cheese fillos, assorted mini quiches, margherita arrancinis, vegetable fritters served with marinara sauce and sun-dried tomato mayonnaise	\$65

SALAD PLATTERS

Serves 8 to 10 people

Choice of Three Salads Also Available

<i>Farfalle Pasta Salad</i> White farfalle, fresh spinach, tomato-basil pesto and extra virgin olive oil	\$45
<i>Fusilloni Pasta Greek-Style Salad</i> Tomato, cucumbers, green peppers, feta cheese, Kalamata olives, red onions, Greek herbs and extra virgin olive oil	\$50
<i>Cheese Ravioli</i> Red pepper pesto	\$45
<i>Greek Salad</i> Tomato, cucumbers, green peppers, feta cheese, Kalamata olives, red onions, Greek herbs and extra virgin olive oil	\$60
<i>Caesar Salad</i> Romain lettuce, creamy dressing, croutons and parmesan	\$50
<i>Chef's Salad</i> Mixed greens, cucumbers, peppers, olives and onions	\$40
<i>Salade Zia</i> Spring mix, fennel, radicchio, endives, oranges, and carrots, with olive oil, Italian herbs, and lemon vinaigrette	\$65
<i>Rapini</i> Sautéed in olive oil	\$60
<i>Orzo Salad</i> Sun-dried tomato pesto, vegetable mirepoix, mini bocconcini and extra virgin olive oil	\$50
<i>Couscous Salad</i> Couscous, fresh parsley, roasted chopped peppers, chickpeas, cherry tomatoes, chopped Kalamata olives, turmeric, extra virgin olive oil, white wine vinegar, salt and pepper	\$50

SALAD PLATTERS

Serves 8 to 10 people

Choice of Three Salads Also Available

<i>Grilled Vegetables</i> Mix of bell peppers, zucchini, eggplant and cauliflower	\$60
<i>Bruschetta – Crustini</i> Finely chopped tomatoes, olives, onions, Italian herbs and olive oil	\$50
<i>Green Beans</i> Italian herbs and extra virgin olive oil	\$45
<i>Potato Salad</i> Potatoes, carrots, celery, shallots, mayo and sour cream blend	\$40
<i>Bocconcini Salad</i> Sliced bocconcini, fresh tomatoes, hearts of palm and grilled zucchini, with basil pesto vinaigrette	\$55
<i>Crab and creamy coleslaw</i>	\$50
<i>Beet Salad</i> Roasted beets, goat cheese and walnut salad	\$60
<i>Seafood Salad</i> Calamari, shrimps, scallops and crab with white wine and lemon dressing	\$75
<i>Motta Hors d'oeuvre Mix Platter</i> 36 pieces, assorted mini hors d'oeuvres Mini mixed cheese fillos, assorted mini quiches, margherita arrancinis, vegetable fritters served with marinara sauce and sun-dried tomato mayonnaise	\$50

COLD PLATTER

Serves 8 to 10 people

<i>Fine Cheese Platter with Grapes and Crackers</i> Selection of Camembert, Oka, Goat Cheese, Danish Blue, Gruyère, and aged cheddar	\$120
<i>Small Cubed Cheese Platter with Grapes</i>	\$60
<i>Motta Sandwich Platter</i> Served on baguette or ciabatta bread • Prosciutto & Provolone • Italian mix charcuterie (salami, capicollo, mortadella and provolone) • Grilled Vegetables and provolone • Smoked Turkey, Swiss Cheese, chopped Romain salad and sun-dried roasted pepper mayonnaise	\$85
<i>Prosciutto & Cantaloupe Platter</i> Classic prosciutto, bocconcini and cantaloupe platter	\$75
<i>Vegetarian Antipasto Platter</i> Grilled mixed bell peppers, eggplant, zucchini, grilled cauliflower, fresh tomatoes, olives, marinated artichokes, cherry tomatoes and mini bocconcini	\$70
<i>Crudités & Dip Platter</i> Baby carrots, cucumbers, cherry tomatoes, broccoli, mixed bell peppers, and celery served with homemade dip	\$50
<i>Fruit Platter</i> Cantaloupe, honeydew melon, red and green grapes, kiwis, strawberries, and pineapple	\$60
<i>Pizza Platter</i> Assorted square pizzas —meat, vegetarian, cheese, tomato and focaccia pizza	\$50
<i>Charcuterie and Cheese Platter</i> Assortment of Italian cold cuts and fine cheeses	\$75
<i>Smoked Salmon Platter</i> Smoked Salmon with bagels, cream cheese, tomatoes, red onions and capers	\$85
<i>Mozzarella di Bufala Cheese Platter</i> Mozzarella di Bufala served with tomatoes, basil, and marinated eggplant	\$85

TRAMEZZINO FINGER SANDWICH PLATTER

Serves 8 to 10 people

Four choices only pieces)	\$45 (20	Bread
<i>Chicken Salad</i> Chopped chicken, celery, onion, and mayo		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Turkey Salad</i> Chopped turkey, green grapes, almonds, and cream cheese		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Ham Salad</i> Chopped ham, pickle relish, and Swiss cheese		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Egg Salad</i> Chopped egg, mayonnaise, mustard, and diced veggies		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Salmon alla Italiana</i> Chopped smoked salmon, olives, artichoke hearts, and lemon-herb cream cheese		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Tuna</i> Green onion, and creamy sun-dried tomato spread		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Prosciutto and Fig</i> Prosciutto, fig jam, and arugula		☐ White bread ☐ Brown bread ☐ Focaccia
<i>Grilled Veggie</i> Grilled zucchini, eggplant, and goat cheese		☐ White bread ☐ Brown bread ☐ Focaccia

PASTA AND SAUCE

<i>Choice of Pasta:</i>	8 to 10 people	15 to 20 people
• Penne • Fusilloni • Spaghetti	\$50	\$85
• Cavatelli • Meat Tortellini • Gnocchi • Large Meat Ravioli • Ricotta and Spinach Margherite	\$65	\$95

<i>Choice of Sauces:</i>
• Arrabbiata • Tomato Basil • Bolognese • Gigi • Rosé

	8 to 10 people	15 to 20 people
<i>Sausage rapini cavatelli</i>	\$65	\$130

PASTA AL FORNO

	6 to 8	10 to 12	15 to 20
<i>Braised Beef Lasagna</i> (New) Homemade lasagna pasta layered with slow-braised beef, mixed mushrooms and roasted Cipollini onion paste, layered with truffle béchamel sauce. Topped with roasted cherry tomatoes in housemade tomato sauce, reduced veal stock and a three-cheese blend of Parmigiano-Reggiano, mozzarella and ricotta	\$65	\$100	\$140
<i>Meat Lasagna Bolognese</i> Homemade lasagna pasta layered with rich Bolognese sauce (beef only), béchamel, ricotta, mozzarella and Parmigiano-Reggiano	\$60	\$90	\$125
<i>Lasagna Fiorentina Homestyle</i> Homemade lasagna pasta layered with tomato basil sauce, creamy béchamel, spinach, ricotta, topped with mozzarella, ricotta and parmesan	\$60	\$90	\$125
<i>Three Cheese Lasagna</i> Homemade pasta layered with rich marinara sauce and a three-cheese blend of Parmigiano-Reggiano, mozzarella and ricotta	\$55	\$85	\$120
<i>Lasagna Napoletana</i> Homemade lasagna pasta layered with basil tomato sauce, tender meatballs, roasted pepper and béchamel, topped with a three-cheese blend of Parmigiano-Reggiano, mozzarella and ricotta	\$60	\$90	\$125
<i>Lasagna Amatriciana</i> A flavorful homemade lasagna with roasted Italian sausage and guanciale, paired with marinara sauce made from slow-cooked cherry tomatoes and a rich purée of roasted peppers, garlic and basil. Layered with a creamy blend of Parmigiano-Reggiano, mozzarella and ricotta	\$65	\$100	\$140
<i>Classic Eggplant Parmigiana</i> Tower of layered lightly breaded eggplant with slow-roasted cherry tomato marinara sauce and a three-cheese blend of mozzarella, Parmesan and ricotta, topped with fresh mozzarella and micro basil	\$60	\$90	\$125
<i>Meat Cannelloni</i> Stuffed with veal and beef, oven-baked in a tomato basil sauce, sprinkled with mozzarella and parmesan	\$65 (20 units)	\$90 (30 units)	\$135 (45 units)
<i>Manicotti</i> Stuffed with ricotta, spinach and parmesan, oven-baked in a rosée sauce, sprinkled with mozzarella and parmesan	\$60 (20 units)	\$90 (30 units)	\$135 (45 units)
<i>Eggplant Voltini</i> Eggplant cannelloni stuffed with creamy ricotta and spinach, oven-baked in a tomato basil sauce, sprinkled with mozzarella and parmesan	\$65 (15 units)	\$85 (18 units)	\$100 (24 units)

VEGETABLES AND SIDE DISHES

Serves 8 to 10 people

<i>Grilled Vegetables</i>	\$65
<i>Carrots and Green Peas</i>	\$35
<i>Oven-Roasted Potatoes with Rosemary</i>	\$40
<i>Grilled Cauliflower and Steamed Broccoli</i>	\$35
<i>Grilled Asparagus</i>	\$40
<i>Green Beans</i>	\$35
<i>Seasoned Sweet Potatoes</i>	\$40
<i>Roasted Butternut Squash</i>	\$40
<i>Mixed Grain Rice Pilaf</i> Basmati rice, quinoa, lentil, barley, small-cubed carrots, celery, onions and turmeric	\$50

READY MEALS

\$5.00 extra per person for side of vegetables, rice or spaghetti aglio-olio

	Single Portion	8-10 People
<i>Chicken Cacciatore</i> Chicken, onions, bell peppers, cherry tomatoes, mushrooms, and olives, sautéed in a rich and savory sauce	\$15	\$100
<i>Coq au Vin</i> Braised chicken in red wine with mushrooms, pearl onions, and pancetta, resulting in tender, flavorful meat with a rich, savory sauce	\$15	\$100
<i>Pork Stew with Leek in Cream Dijon Sauce</i> Slow simmered tender braised pork in a rich leek cream sauce infused with the tangy flavor of Dijon	\$15	\$100
<i>Beef Bourguignon</i> Braised beef in a rich red wine broth with tender cipollini onions, carrots, and mushrooms, served with roasted grilled potatoes	\$17	\$150
<i>Polpetto di Pollo Ripieno</i> Chicken breast stuffed with ricotta, roasted peppers, and spinach, wrapped in prosciutto and served with a rich roasted cherry Madagascar rosé vodka sauce	\$14	\$120
<i>Braised Lamb Shank</i> Tender lamb shank braised in a rich red wine and lamb jus, infused with fresh rosemary, roasted garlic, and mirepoix	\$18	\$150
<i>Braised Beef “Pâté Chinois”</i> A rich braised beef, layered with a harmonious blend of sweet potato and Yukon gold potato, corn, and tender braised carrots and sautéed onions	\$14	\$120
<i>Pork Osso Buco</i> Tender pork shank slowly braised in a rich Moretti beer and maple syrup pork jus, infused with a medley of mirepoix vegetables, served to perfection	\$15	\$140
<i>Veal Osso Buco</i> Tender veal shank slowly braised, carrots, celery and onions, crushed tomatoes, white wine and Italian herbs	\$20	\$180
<i>Madagascar Pepper Veal Stew</i> Tender veal slowly braised in a rich veal jus and red wine reduction, infused with the subtle heat of Madagascar peppercorns, roasted tomatoes, and a medley of mirepoix vegetables, finished with a touch of cream	\$15	\$140

<i>Cabbage Rolls</i> Tender cabbage rolls filled with a savory blend of minced veal and beef, roasted tomatoes, mirepoix vegetables, and a house cheese blend, slowly simmered in a rich tomato and beef bone broth	\$13 <i>(2 units)</i>	\$90 <i>(15 units)</i>
<i>House Specialty Meal (group portion only)</i> Marinated pan-seared lamb chops (12) accompanied by mixed vegetables, potatoes and rice	n/a	\$150

SAVORY PIES

<i>Savory Vegetable Pie</i> A flaky pastry shell baked with roasted vegetables and aromatic herbs	\$20
<i>Chicken Pot Pie</i> A rich chicken pie filled with sautéed mirepoix vegetables and a variety of mushrooms, all enveloped in a creamy chicken velouté sauce	\$18
<i>Salmon Pie</i> Tender fresh Atlantic salmon, flaked and combined with sautéed leeks, fragrant dill, and a rich roasted potato purée, all nestled in a delicate pastry crust	\$18
<i>Seafood Pie</i> Shrimps, scallops, crab, shredded cod and mushroom, simmered in a rich fish stock béchamel sauce	\$20
<i>Braised Beef and Veal Pie</i> Roasted potato cubs sautéed leek, onions and peppers and seasoned to perfection	\$19
<i>Spinach and Cheese Pie</i> Sautéed spinach, mozzarella and feta cheese	\$16

MEATS

Serves 8 to 10 people

<i>Roast Pork Loin</i> with pepper sauce	Market Price
<i>Veal Roast</i> Fine herbs, red wine and demi-glace sauce	Market Price
<i>Roasted Boneless Turkey</i> Stuffed with fresh herbs	Market Price
<i>Roasted Boneless Chicken (organic)</i> Stuffed with bread, mashed potatoes, onions, celery, savory, finely diced apples, egg and salt and pepper	Market Price
<i>Veal Parmigiana</i>	\$140
<i>Veal Milanese</i>	\$110
<i>Chicken Cutlets</i>	\$90
<i>Chicken Cutlet Parmigiana</i>	\$120
<i>Sausage Pepperonata</i> Sausage, peppers, braised onions	\$70
<i>Meatballs Italian Style</i> Oven-baked with tomato sauce	\$70
<i>Grilled Italian Sausage and rapini</i>	\$75
<i>Sausage Mix</i> Picante, mild Italian, mergues served with grilled vegetables and oven roasted potatoes	\$85

FISH

Serves 8 to 10 people

<i>Oven roasted salmon</i> with fresh herbs, lemon and extra virgin olive oil	\$150
<i>Cod</i> Oven roasted with olives, cherry tomatoes, italian herbs, extra virgin olive oil and lemon	\$140
<i>Fritto Misto</i> Calamari, shrimps, cod and smelt, served with tartar and marinara sauces and lemon	\$75
<i>Mussels a la Marinara</i> Tomato sauce, shallots, garlic, white wine and chilli flakes	\$70
<i>Fritto Calamari</i> Lightly breaded fried calamari served with tartar and marinara sauces and lemon	\$65

READY SOUPS

SOUPS AND POTAGES (1 Liter)

<i>Beef Bone Broth</i>	\$10
<i>Chicken Bone Broth</i>	\$10
<i>Broccoli Potage</i>	\$12
<i>Cauliflower Potage</i>	\$12
<i>Leek and Potato</i>	\$12
<i>Mushroom Soup</i>	\$12
<i>Roasted Butternut Squash, Leek, and Roasted Bell Pepper Potage</i>	\$12
<i>Thai Carrot and Coconut</i>	\$12

SOUPS

<i>Lentil Veggie and Cumin Soup</i>	\$11
<i>Minestrone Soup</i>	\$11
<i>Beef & Barley</i>	\$12
<i>Chicken Veggie Soup</i>	\$11
<i>Italian Wedding Soup</i>	\$12
<i>Pasta Fagioli Soup</i>	\$11

CAKES

6" to 10" round and square

	6"	10"
<i>Traditional Tiramisu</i> Savoirdi cookies, espresso and mascarpone cream	\$18	\$40
<i>House Tiramisu</i> Coffee-soaked genoise sponge cake, espresso and mascarpone cream	\$18	\$40
<i>Limoncello Tiramisu (new)</i> Delicate ladyfingers soaked in limoncello, layered with lemon-infused mascarpone cream	\$18	\$40
<i>Italian Cake</i> Light bavarian cream and fresh fruit	\$15	\$35
<i>Regina Almond Paste Cake</i> Light sponge cake layered with almond paste cream and chocolate almond paste cream	\$18	\$45
<i>Italian Cheesecake</i> Homemade creamy cheesecake made with ricotta and creamed chesse, topped with icing sugar	\$18	\$40
<i>Traditional Cheesecake</i> A rich, creamy cheesecake made with smooth cream cheese, topped strawberries and blueberries	\$22	\$50
<i>Bacio Dark Chocolate Mousse Cake (Chocolate "Kiss")</i> Dark chocolate sponge, chocolate mousse, almond and pistachio crunch, coated with chocolate ganache	\$20	\$45
<i>Diabolic Chocolate Mousse Cake</i> Dark chocolate sponge topped with chocolate mousse, coated with chocolate ganache.	\$18	\$40
<i>Cannolamisu</i> Cannoli-inspired ricotta cake with dark chocolate sponge, topped with ricotta and canoli crumble, sprinkled with icing sugar	\$18	\$40