

COMMON CATERING

HERE'S HOW TO ORDER

\$58 per person: includes choice of salad, baked pasta, 2 proteins, 2 sides and garlic focaccia
or
choose your individual items priced per person

SALAD

Green Salad \$5pp

Mixed Greens, Pistachio, Pecorino, Meyer
Lemon Vinaigrette and Black Pepper

Caesar Salad \$5pp

Romaine, Parmesan, Garlic
Croutons and Anchovy Dressing

Chopped Salad \$6pp

Romaine, Treviso, Fennel Salami, Calabrese,
Olive, Chickpea, Fennel, Onion, Radish, Basil,
Pecorino and Red Wine Vinaigrette

Apple & Broccoli Salad \$6pp

Broccoli Leaves, Arugula, Walnut, Pickled
Shallot, Golden Raisins, Currants, Ricotta Salata
and Walnut Vinaigrette



ENTREE

Red Wine Braised Beef \$13pp

Short Ribs, Onion, Carrot, Celery and Demi Glace

Braised Lamb or Beef Meatballs \$16pp

Herbs, Parmesan, Breadcrumbs and Tomato Sauce

Rotisserie Roasted Chicken \$13pp

Spicy Chile Marinade and Oregano Salsa

Chicken Parmesan \$16pp

Tomato Sauce, Mozzarella and Parmesan

Pork Milanese

Butter, Capers, Lemon and Parsley

Pan Roasted Local Halibut \$18pp

Chermoula Marinade and Pomegranate Relish

Pan Roasted Salmon \$18pp

Mustard Crust and Cucumber Salsa Verde

Pan Seared Scallops \$18pp

Blood Orange, Fennel and Pistachio

Shrimp Scampi \$15pp

Garlic, Butter, Parsley and White Wine

Wood Roasted Cauliflower \$11pp

Whipped Ricotta Salata, Fresno Oregano Salsa, Red Onion, Pomegranate, Pistachio and Herb Salad



BAKED PASTA

\$9 per person

Ricotta Stuffed Shells

tomato sauce, basil pesto & parmesan

Butternut Squash Lasagna

parmesan, mornay, roasted mushrooms & pepitas

Duck Sugo

braised duck, tomato sauce, mushroom, juniper & parmesan

Rigatoni All' Amatriciana

pancetta, spicy Chile, onion, garlic, tomato sauce & pecorino

**GF pasta available for any dish (pasta shape may need to vary)
for an additional charge of \$1pp*



SIDES

Mixed Vegetables \$5pp

Grilled Butternut Squash, Charred Broccolini and Roasted Mushroom

Roasted Carrots \$5pp

Thyme and Butter Glaze

Grilled Broccolini \$6pp

Garlic, Chili Flake and Lemon

Mashed Potatoes \$3pp

Yukons, Cream and Butter

Crispy Potatoes \$5pp

Salt Roasted Fingerlings, Rosemary and Garlic

Roasted Mushrooms \$5pp

Shallot, Thyme and Butter

Creamy Polenta \$3pp

Parmesan Broth, Milk and Butter

PIZZA

\$45 each or \$5 per person

Margherita

Tomato Sauce, Mozzarella, Basil and Oregano

Pepperoni

Tomato Sauce, Fontina, Pepperoni and Chili Flake

Butternut Squash

Pecorino, Burrata, Honey Roasted Squash, Fennel Salami and Basil



APPETIZERS

2 pieces each

Charcuterie and Cheese Platter \$9

Assorted Meats, Cheeses and Accompaniments

Saffron Arancini \$5pp

Risotto, Mozzarella, Fontina, Breadcrumbs, Tomato Sauce and Parmesan

Lamb or Beef Meatballs \$6pp

Herbs, Parmesan, Breadcrumbs and Tomato Sauce

Duck Liver Toast \$7pp

Dates, Raisins, Pickled Shallots, Almonds and Parsley

Honey Roasted Butternut Squash Bruschetta \$4pp

Country Bread, Burrata, Arugula, Pomegranate and Aged Balsamic

Prosciutto Wrapped Pear Crostini \$5pp

Country Bread, Burrata and Sweet and Sour Glaze

DESSERT \$7

Pistachio Olive Oil Cake: Whipped Mascarpone and Blood Orange

Butterscotch Budino: Caramel, Whipped Cream and Blondies

Chocolate Nemesis: Whipped Crème Fraiche

Cardamom Panna Cotta: Huckleberry Compote



DELIVERY OPTIONS

DROP OFF DELIVERY

\$50

delivery up to 10 miles. Further radius fees may vary

DELIVERY + SET UP

\$100

delivery and set up. Dishes and utensils are not included

DELIVERY + SERVICE

\$175 per service person

\$150 coordinator fee

includes set up and break down, service customizable by you and a chef to complete your meal

DISPOSABLES

\$6 per person

plates, utensils + napkins

MORE INFO

WE WANT TO MAKE YOUR EVENT COME TO LIFE!

for more information on how we can work together to customize your event email cater@wnlhosp.com