

# HOT BUFFET

all items are sent cold, with reheating instructions

**negozio**  
by TAVOLA

## APPETIZERS

### POTATO PIZZETTE - \$45 (24 pcs)

wood-fired sourdough/ With truffle & Parm

### MARGHERITA PIZZETTE- \$45 (24 pcs)

With stracciatella cheese & tomato

### MUSHROOM PIZZETTE- \$45 (24 pcs)

With fontina cheese & truffle oil

### ARANCINI SEMPLICE - \$54 (12 pcs)

with Marinara sauce

### MUSHROOM & MOZZARELLA ARANCINI - \$54 (12 pcs)

## PASTA

### TRADITIONAL MEAT LASAGNA - \$65 (8-12 slices)

Fresh egg pasta layered with tomato sauce, ground beef, mozzarella and Grana Padano

### VEGETABLE & RICOTTA LASAGNA - \$65 (8-12 slices)

Fresh egg pasta layered with roasted vegetables, rose sauce, ricotta, mozzarella and Grana Padano

### ORECCHIETTE - \$65 (8-12 ppl)

with sausage, rapini, Grana Padano, chili flakes, olive oil

### GNOCCHI - \$65 (8-12 ppl)

with ricotta, arugula pesto (no nuts), & fresh pomodoro sauce

### GOURMET MACARONI & CHEESE - \$70 (8-12 ppl)

elbow macaroni pasta with medium cheddar, fontina, Parmigiano and a crunchy baked crust

### MUSHROOM AGNOLOTTI - \$73 (8-12ppl)

in a mushroom rose sauce

### SPINACH & RICOTTA CANNELLONI - \$70 (10pcs)

in a bechamel cream sauce

### MEAT CANNELLONI - \$70 (10pcs)

in a fresh tomato sauce

### EGGPLANT PARMIGIANA - \$65 (8-12 slices)

Layers of fluffy fried eggplant with tomato sauce, mozzarella and Grana Padano

### PENNE ALLA VODKA - \$73 (8-12ppl)

with sauteed prosciutto in a vodka rose sauce

## MEAT

### BEEF TENDERLOIN - \$35 (6 pieces minimum)

6 oz Herb marinated and seared to medium rare, with a 24 hour reduced red wine demi-glace

### BEEF BRISKET - \$79 (2lbs 4-6 ppl)

Slow braised in red wine & sliced. Sent with crispy onion

### LAMB CHOPS - \$14 (12 pieces minimum)

Grilled Australian lamb, with arugula pesto (no nuts)

### TUSCAN CHICKEN

\$50 sm 4-6 ppl / \$100 lg 8-10ppl

Grilled & sliced chicken breast with lemon & herbs

### POLLO RIPIENO \$150 - 6 pieces

chicken breast stuffed with herbs, prosciutto, roasted peppers & fontina cheese

### VEAL PARMIGIANA - \$15 (6 pieces minimum)

Breaded veal scallopini with traditional tomato sauce, mozzarella, Parmigiano cheese

### TRADITIONAL MEATBALLS - \$55 (2kg approx. 24 pcs)

Veal, beef and pork meatballs in tomato sauce

## SEAFOOD

### BRANZINO - \$22 (6 pieces minimum)

5 oz herb grilled filets. served with lemon wedges & salmoriglio

### CRISPY CALAMARI & SHRIMP

\$100 small (4-6 ppl) / \$200 large (8-10 ppl)

lightly battered and deep fried to a crispy golden crust

### COLOSSAL SHRIMP \$10 (12 pcs minimum)

Mexican spiced colossal shrimp with chipotle aioli

### COCONUT SHRIMP \$5 (12 pcs minimum)

Coconut & bread crumb fried shrimp, Thai chili dip

### SEAFOOD SALAD

\$100 small (6-8 ppl) / \$200 large (12-16 ppl)

shrimp, calamari & octopus, olive oil, lemon, garlic, parsley, carrots, onion, celery

### ZUPPA DI PESCE

\$200 small (4-6 ppl) / \$300 large (6-8 ppl)

lobster tail, shrimp, calamari, scallops, mussels & clams in a white wine & tomato broth. Served with garlic bread

## SIDES all sides are 2lbs and serve approx. 6-8 ppl

### BRUSSELS SPROUTS - \$32

roasted, with bacon & caramelized onion

### FRENCH BEANS ALMONDINE - \$32

### HONEY BALSAMIC CARROTS - \$26

### KIDNEY BEANS & RAPINI - \$26

with roasted garlic & olive oil

### MAPLE ROASTED SWEET POTATOES - \$32

diced sweet potatoes with pecans and cranberries

### MASHED POTATOES - \$26

with cream & roasted garlic

### MINI ROASTED POTATOES - \$24

with rosemary & olive oil

### ROASTED BUTTERNUT SQUASH - \$32

with pepitas & goat cheese

### SAUTEED PEAS & MUSHROOMS - \$26