

MODENA CATERING MENU

Catering is available for pick up or delivery at an additional charge.

HALF PAN FEEDS 5/FULL PAN FEEDS 10

APPETIZERS

ANTIPASTO MISTO

Selection of fine Italian cheese, cured Italian pork cuts served with Italian olives and pickled vegetables

POLPETTE MONZA

Ground pork and beef house-made meatballs served on marinara sauce & topped with Parmigiano Reggiano cheese

INSALATA

CAPRESE

The original Caprese recipe; diced fresh mozzarella, tomatoes and basil drizzled with EVOO and balsamic vinegar

CESARE
Crisp hearts of Romaine, Caesar dressing, garlic herbed croutons and Parmigiano Reggiano cheese

PASTA

HALF PAN FEEDS 5 / FULL PAN FEEDS 10

\$60 / \$120

PAPPARDELLE BOLOGNESE Fresh egg wide ribbon pasta with a beef and pork Bolognese meat sauce, sprinkled with Pecorino Romano	\$130 / \$260
SPAGHETTI VENEZIANO Ground pork and beef house-made meatballs served on spaghetti pasta with San Marzano tomato sauce, basil and Pecorino Romano	\$120 / \$240
RIGATONI al SALSICCIA E POMODORO Rigatoni pasta, Italian sausage, served with a creamy tomato sauce topped with Pecorino Romano	\$130 / \$260
FETTUCCINE al PESTO Fettuccini pasta, spinach, sundried tomatoes and chicken breast cooked in a compound basil butter	\$130 / \$260
RISOTTO PADOVANO Slow cooked creamy risotto with Italian sausage, blended mushroom mousse and topped with shaved parmesan.	\$130/ \$260

CHICKEN PICCATA \$140/\$280

Lightly breaded boneless chicken breast sauteed in butter and white wine sauce, finished with capers and freshly squeezed lemon, served with linguini



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ENTREES -- Per Person

SALTIMBOCCA ANDREA Free range chicken breast sautéed in a lemon butter sauce with prosciutto, mozzarella and sage served over capellini pasta CERNIA MONZESE Wild caught blackened grouper served over a mushroom risotto topped with beurre blanc sauce, finished with zested lemon & basil FILETTO GORGONZOLA 80z Grilled CAB Prime center-cut Filet Mignon, served with sauteed seasonal vegetables and a creamy gorgonzola sauce DESSERT TIRAMISU- Full tray (12-16 pieces) Zabaione cream divided by three layers of espresso-soaked sponge cake and dusted with cocoa powder with a touch of whipped cream

PIZZAS NAPOLITANA Per 12" Pizza (6 Slices)	
Margherita Imported San Marzano tomato, fresh mozzarella, basil	\$16
Enzo Imported San Marzano tomato, mozzarella, meatballs, Italian sausage, pancetta picante	\$22
Bianca Mozzarella, gorgonzola, ricotta, Parmigiano Reggiano	\$18
Dino Mozzarella, spicy sopressata, Genoa salami, Italian sausage, black olives, spicy pepperoncino oil	\$22

Disposable chafing dishes, plates and silverware available for an additional fee

Prices do not include delivery, taxes or tips

Italian imported water; SanPellegrino (Sparkling), Acqua Panna (Naturale-still) \$8 SanPellegrino ORGANIC Soda - Limonata or Aranciata \$4 are available upon request.

Please email modenarv.ga@gmail.com to place any Modena caterings orders. All orders must be placed with a minimum notice of 18 hours notice.

If you are interested in other menu items, we will do our best to accommodate. Please reach out to modenary.ga@gmail.com with any questions or concerns.