

# San Vito

## CATERING MENU

AUTHENTIC ITALIAN FLAIR, CRAFTED WITH TRADITION – IDEAL FOR PRIVATE EVENTS, CORPORATE LUNCHES, AND FAMILY CELEBRATIONS.

Half Tray (serves 8–11) | Full Tray (serves 16–20)

### PORCHETTA PLATTER

small: \$200 • large: \$400

## PASTA & BAKED DISHES

### PENNE AL POMODORO

san marzano tomato & basil sauce

individual: \$12 • half tray: \$60 • full tray: \$110

### RIGATONI ALLA VODKA

pancetta, san marzano cream sauce

individual: \$14 • half tray: \$70 • full tray: \$130

### RICOTTA GNOCHI

with bolognese or tomato basil sauce

individual: \$14 • half tray: \$70 • full tray: \$130

### LASAGNA ALLA BOLOGNESE

beef & veal ragù, béchamel, mozzarella, parmigiano

individual: \$15 • half tray: \$75 • full tray: \$140

### CANNELLONI AL FORNO

fresh pasta tubes filled with ricotta, spinach, parmigiano, baked in san marzano tomato sauce

individual(2pc): \$13 • half tray (12pc): \$70 • full tray(24pc): \$130

### EGGPLANT PARMIGIANA

fried eggplant, san marzano tomato sauce, mozzarella, parmesan baked

individual: \$14 • half tray: \$70 • full tray: \$130

### RIGATONI ALFREDO

creamy parmigiano-reggiano alfredo sauce

individual: \$12 • half tray: \$60 • full tray: \$115

### MAC & CHEESE

bechamel, mozzarella, cheddar, parmesan, gratin

individual: \$13 • half tray: \$70 • full tray: \$140

### PASTA AL FORNO

baked penne with tomato sauce, mozzarella, parmigiano, peas, egg

individual: \$13 • half tray: \$65 • full tray: \$125

## ANTIPASTO TRAYS

### MEAT & CHEESE BOARD

premium Italian cured meats, imported and domestic cheeses, nuts,  
olives, fruit preserves, focaccia  
small: \$100 • large: \$190

### VEGETARIAN ANTIPASTO TRAY

grilled and marinated vegetables, olives, cheeses, crostini  
small: \$85 • large: \$165

### RICE BALLS (ARANCINI)

crispy fried risotto balls filled with mozzarella and seasoned ragù or peas  
\$4 each

## SANDWICH & PANINO PLATTERS

### MIXED PANUOZZO PLATTER

panuzzo: la paradiso, golosa, caprese, salsiccia & rapini, mamma, la numero 5, tommy  
small (6 panuzzo cut): \$120 • large (12 panuzzos cut): \$240

### CLASSIC ITALIAN DELI SANDWICH PLATTER

mortadella, prosciutto, salami, capocollo, provolone, roasted peppers, arugula  
small: \$100 (11) • large: \$200(22)

### CHICKEN CUTLET PANINO PLATTER

breaded chicken, roasted peppers, mozzarella, basil aioli  
small: \$110 (10) • large: \$210 (20)

### SAUSAGE & RAPINI PANINO PLATTER

grilled Italian sausage with sautéed rapini, chili oil, provolone  
small: \$110 • large: \$210

### STEAK & PEPPERS PANINO PLATTER

grilled steak, caramelized peppers & onions, garlic aioli, provolone  
small: \$115(10) • large: \$230(20)

### CAPRESE SANDWICH PLATTER

fior di latte, vine-ripe tomatoes, fresh basil, arugula, EVOO, balsamic glaze  
small: \$95 • large: \$180

### VEGETARIAN PANINO PLATTER

grilled zucchini, eggplant, peppers, arugula, goat cheese or fior di latte  
small: \$95 (10) • large: \$180(20)

## SALADS

### CAPRESE SALAD WITH RED ONION & BOCCONCINI

fresh tomatoes, red onion, basil, and bocconcini, drizzled with extra virgin olive oil and balsamic glaze

individual: \$6 • half tray: \$40 • full tray: \$70

### CAESAR SALAD

romaine lettuce, parmigiano, garlic croutons, creamy caesar dressing

individual: \$6 • half tray: \$40 • full tray: \$70

### GARDEN SALAD

mixed greens, cherry tomatoes, cucumbers, red onions, house vinaigrette

individual: \$5 • half tray: \$35 • full tray: \$65

### RADICCHIO SALAD

radicchio, arugula, orange segments, balsamic glaze

individual: \$6 • half tray: \$40 • full tray: \$70

### POTATO SALAD

mini red potatoes, sour cream, garlic aioli, bacon, truffle oil

individual: \$6 • half tray: \$40 • full tray: \$70

### PASTA SALAD

farfalle, arugula pesto, sun dried tomato, olives, salami, peppers, bocconcini.

individual: \$6 • half tray: \$40 • full tray: \$70

## SIDES & VEGETABLES

### GRILLED VEGETABLES

charred seasonal mix with olive oil and herbs | half tray: \$35 • full tray: \$65

### ROASTED RED POTATOES

seasoned with rosemary, garlic, and olive oil | half tray: \$35 • full tray: \$65

### STEAMED VEGETABLES

seasonal mix finished with garlic, lemon, and olive oil | half tray: \$35 • full tray: \$65

### RAPINI

blanched and sautéed with garlic, and chili flakes | half tray: \$35 • full tray: \$65

### GREEN BEANS & POTATOES

marinated in lemon, parsley, and EVOO | half tray: \$35 • full tray: \$65

## MAIN COURSE

### CHICKEN OR VEAL MARSALA / AL LIMONE

cutlets in marsala wine with mushrooms or lemon white wine sauce  
individual: \$17 • half tray: \$100(10) • full tray: \$200(20)

### CHICKEN FLORENTINE

stuffed with spinach, ricotta, herbs, baked in creamy sauce  
individual: \$20 • half tray: \$120(10) • full tray: \$240(20)

### VEAL SALTIMBOCCA

with prosciutto & fior di latte, sautéed in white wine  
individual: \$18 • half tray: \$110(10) • full tray: \$220(20)

### ARROSTO DI MAIALE

garlic, rosemary, and fennel-crusted Italian-style roast pork  
individual: \$15 • half tray: \$80 • full tray: \$150

### CHICKEN ROTOLO

with prosciutto, swiss, spinach roll in a bursted cherry tomato cream sauce.  
individual: \$20 • half tray: \$120(10) • full tray: \$240(20)

### VEAL PARMIGIANA

breaded veal cutlet topped with san marzano tomato sauce and melted  
mozzarella, baked to perfection.  
individual: \$20 • half tray: \$120 (10) • full tray: \$240 (20)

### CHICKEN PARMIGIANA

breaded chicken cutlet topped with san marzano tomato sauce and melted  
mozzarella, baked to perfection.  
individual: \$18 • half tray: \$100 (10) • full tray: \$200 (20)

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