



SHARING PLATTERS

FRESH MARKET CRUDITÉS

Fresh seasonal vegetables with in house hummus dip

CHARCUTERIE

Selection of cured meats, local and imported cheeses, breadsticks, bruschetta

SMOKED SALMON

Norwegian smoked salmons, served classically with crème fraîche, capers, shallots, parsley and lemon wedge

ARTISANAL CHEESE PLATTER

Selection of farmhouse cheeses with jams, honey, grapes, celery hearts and crackers

BAGEL PLATTER

Fresh Bagel served with preserves or cream cheese or peanut butter

FRUIT PLATTER

Freshly seasonal fruit

CANAPÉS

COLD CANAPÉS

(3 pieces per person)

CROSTINI

- brie, apple truffle jam
- feta cheese & olive tapenade
- roast beef, watercress, horseradish cream
- sun dried tomatoes and bocconcini mozzarella
- fresh basil pesto

SMOKED SALMON ROULADE

- herbed creme fraîche, dill

CUCUMBER & FETA ROLL

CAVIAR TARTLET

HOT CANAPÉS

(3 pieces per person)

MARYLAND CRAB CAKE

herbed tartar sauce

ARANCINI

MINI MUSHROOM & GORGONZOLA BITES



BREAKFAST

OMELETTE

*Free range Local Organic eggs
Build-your-own omelette*

PASTRIES

Assorted breakfast pastries

BREAKFAST SDW

*Scrambled eggs, apple smoked bacon,
Vermont cheddar cheese, brioche bun*

CORNETTO SALATO

- *Croissant with tuna, tomatoes, arugula*
- *Croissant with smoked salmon and cream cheese*

MINI QUICHE LORAINNE

Swiss cheese and Pancetta

YOGURT PARFAITS

Seasonal fruits and berries with house made granola and vanilla Greek yogurt

EUROPEAN BREAKFAST

Selection of cheeses and cold cuts, seasonal fruit salad, Greek yogurt, pastries, jams

BREAKFAST BURRITO

Scrambled eggs, breakfast sausage, house-made salsa, Vermont cheddar cheese

HEALTHY VEGETERIAN BREAKFAST

muesli cereal, berries, Greek yogurt, seasonal fruit, almond milk

LUNCH

SALAD

- *Goat Cheese Truffle Salad
Mix Greens, Goat Cheese, Truffle Oil, slice orange, Vinaigrette*
- *Caesar Salad
Romain in house dressing, croutons, Parmigiano Reggiano 24 mesi*
- *Greek Salad with Edamame
Feta cheese, kalamata olives, European cucumbers, vine-ripened tomatoes, red onion, red wine dressing, edamame*
- *Caprese Salad
mozzarella, local tomatoes, fresh basil, Italian EVOO*
- *Super Food Salad
Baby Kale, baby arugula, edamame, feta, quinoa, shredded carrots, slivered almonds, chickpeas, in house vinaigrette*

PROTEIN OPTIONS:

- *Herbed chicken breast or thigh*
- *Shrimp*
- *Pan seared Salmon*
- *Tofu*



SANDWICHES

- Tuna, heirloom tomatoes, inhouse mayonnaise
- Basil pesto, mozzarella, heirloom tomatoes, EVOO (V)
- Shrimp and Avocado
- Roasted Turkey & Havarti cheese
- Hummus and Grilled vegetables
- Roast Turkey, sliced apple, brie & honey mustard
- Lobster Roll
- Avocado, heirloom tomato, havarti, sprouts (V)

Sandwiched can be served with the following type of bread:

- White bread
- Whole wheat bread
- Buns
- Ciabatta bread

Assortment of sandwiches and tea sandwich platters available in the above selections

BOWL

Vegan Grain Bowl
sweet potatoes, protein-packed chickpeas, creamy avocado and homemade tahini dressing.

DINNER

SEAFOOD

HERBED SALMON
with pistachio pesto and roasted sweet Japanese potatoes

CRUSTED COD
with garlic green beans and parsnips puree

SEARED BLACK SEA BASS
spinach, tarragon lemon butter sauce

VEGETARIAN & VEGAN

THAI GREEN VEGETABLE CURRY (V)
seasonal vegetables, tofu, holy basil, jasmine white rice

BRAISED CHICKPEA & ZA'ATAR
CAULIFLOWER STEAK (VG)
spinach, cumin, smoked paprika, vegan feta cheese

WILD MUSHROOM RAGU (VG)
parsnip pureé

CHICKEN

CHICKEN MILANESE
arugula, cherry tomato salad

CHICKEN PICCATA
lemon-caper sauce served with mashed russet potatoes



PAN-SEARED LEMONGRASS CHICKEN
pickled vegetables, roasted peanuts, lime dressing, jasmine rice

CHICKEN TACOS
with Brussel sprouts served with queso fresco, cilantro, white onions, sliced avocado on fresh corn tortillas

CREAMY MUSHROOM CHICKEN
with roasted parmesan green asparagus

CAPRESE CHICKEN
with roasted broccoli crown

BEEF

PRIME FILET MIGNON
with red wine sauce and roasted asparagus

BEEF & MUSHROOM STROGANOFF
egg noodles, wild mushrooms

BEEF TACOS
served with grilled pineapple cucumber salsa and feta on fresh corn tortillas with a cilantro garnish and cumin-braised black beans

LAMB

LAMB CHOPS
with garlic and herbs, served with honey roasted carrots

RISOTTO

WILD MUSHROOM RISOTTO

SAFFRON RISOTTO

ASPARAGUS AND GUANCIALE RISOTTO

PASTA

RIGATONI ALLA NORMA
Slow dried rigatoni pasta with fried eggplants, tomato sauce, basil and ricotta salata cheese

RIGATONI ALLA AMATRICIANA
Slow dried rigatoni pasta with guanciale, tomato sauce and pecorino romano cheese

PAPPARDELLE AL TARTUFO
Fresh pappardelle pasta with shaved truffle

RAVIOLI AI 4 FORMAGGI
Fresh ravioli filled with four Italian cheeses, aromatize with butter and sage

RAVIOLI ALLA ZUCCA
Fresh ravioli filled with pumpkin, ricotta aromatize with butter and sage

RAVIOLI CON ARAGOSTA
Fresh ravioli filled with lobster meat with creamy sherry sauce

GNOCCHI AI 4 FORMAGGI
Fresh potato gnocchi with Italian cheeses cream sauce



ADDITIONAL PASTA SAUCE

Arrabbiata
Bolognese
Basil pesto
Tomato and basil
Butter and extra virgin olive oil

DESSERT

TIRAMISU

Coffee soaked Savoiardi, mascarpone and chocolate crumb Served in a glass kilner jar

STRAWBERRY TIRAMISU

Strawberries sauce soaked Savoiardi, mascarpone, sliced strawberry

CLASSIC PANNA COTTA

CRÈME FRAICHE PANNA COTTA
panna cotta with fresh berries, lavender
crème fraiche & shortbread crumbles

NEWYORK STYLE CHEESECAKE

Strawberries, berry sauce

SWEET TREATS

GOURMET CUPCAKES

FRESHLY BAKED COOKIES

POPCORN

TRADITIONAL SCONES

WHOOPIE PIE

For GF - VG options please contact us at
info@chefcapaldi.com or 617 818 5459