

# LARGE PARTY

## TAKE-OUT MENU

### *Pane Cunzatu*

## BRUSCHETTA PLATTER 52

### 12 BRUSCHETTAS

CHOOSE 3 FROM THE FOLLOWING:

- **CAPRESE**  
blistered tomato + basil + stracciatella + e.v.o.o.
- **WHIPPED RICOTTA**  
honeycomb + pink peppercorn + aleppo
- **CAPONATA AGRODOLCE**  
golden raisins + pine nuts + basil
- **PEA-MINT PESTO**  
stracciatella + fava beans + aleppo + lemon oil
- **BALSAMIC CHERRIES**  
whipped ricotta + pistachio + mint
- **FIG & PEAR**  
fig jam + ricotta + pear + agave

## CONTORNI (SIDES)

### BROCCOLINI DI CICCIO

calabrian chili + garlic + lemon + white wine

HALF TRAY (SERVES 8) \$65 FULL TRAY (SERVES 16) \$128

### GNOCCHI MAC & CHEESE

parmigiano cream + provola + herb breadcrumbs

HALF TRAY (SERVES 8) \$72 FULL TRAY (SERVES 16) \$144

### CREAMY POLENTA

mascarpone + grana

HALF TRAY (SERVES 8) \$56 FULL TRAY (SERVES 16) \$112

### ROASTED WILD MUSHROOMS

truffle butter + lemon

HALF TRAY (SERVES 8) \$72 FULL TRAY (SERVES 16) \$144

## MUFFALETTA

HALF TRAY (SERVES 8) \$85 FULL TRAY (SERVES 16) \$170

### ITALIAN CURED MEAT

pistachio mortadella + salami + Prosciutto + mozzarella + wild arugula + shaved red onion + red wine vinegar + oregano

### MEATBALL

Tomaso's famous meatballs + San Marzano tomato herb sauce + mozzarella + basil

### CHICKEN PARMIGIANA

herb breaded chicken + San Marzano tomato herb sauce + mozzarella + Grana

### CAPRESE

tomatoes + stracciatella + basil pesto + saba + wild arugula

**PLEASE  
NOTE**

ALL CATERING ITEMS ARE PACKAGED IN ALUMINUM TAKE-OUT FOOD CONTAINERS. SERVING UTENSILS ARE NOT INCLUDED.

These menu items contain ingredients that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## MEAT & CHEESE PLATTER 125

SERVES 10

- artisanal cured meats & cheeses
- roman artichokes
- grapes
- sicilian olives
- fig jam
- grilled ciabatta

## SIGNATURE SALADS & FOCACCIA

### NONNA'S FOCACCIA

focaccia + caramelized onion + San Marzano tomato + herb bread-crumbs + grana

HALF PAN (SERVES 8) \$65 FULL PAN (SERVES 16) \$130

### CAESAR SALAD

little gem hearts + creamy dressing + grana + garlic parmesan croutons + aleppo

HALF PAN (SERVES 8) \$67 FULL PAN (SERVES 16) \$130

### CHOPPED SALAD

iceberg + treviso + salami + olives + garbanzo beans + caciocavallo + pepperoncini + shaved red onion + sweet 100's + oregano vinaigrette

HALF PAN (SERVES 8) \$75 FULL PAN (SERVES 16) \$150

### FLORA'S SALAD

baby field greens + heirloom tomatoes + roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

HALF PAN (SERVES 8) \$72 FULL PAN (SERVES 16) \$144

**ENHANCE:** 5oz GRILLED CHICKEN BREAST \$6EACH |

5oz CHICKEN MILANESE \$7EACH | SHRIMP \$8/6OZ

## PASTO PRINCIPALE

### CHICKEN PARMIGIANO

herb breaded + San Marzano tomato + mozzarella

HALF PAN (SERVES 8) \$108 FULL PAN (SERVES 16) \$216

### NONNA'S MANICOTTI

bloodsdaile spinach + ricotta + mozzarella + marinara + parsley

HALF PAN (SERVES 8) \$96 FULL PAN (SERVES 16) \$192

### 12-LAYER BAKED LASAGNA

pan roasted + three meat bolognese + ricotta + mozzarella + San Marzano tomato + parmigiano cream

HALF TRAY (SERVES 8) \$105 FULL TRAY (SERVES 16) \$210

**24 HOUR NOTICE REQUIRED**

### CHICKEN SCALLOPINI

pan-roasted chicken breast + white wine lemon butter sauce + capers

HALF PAN (SERVES 8) \$108 FULL PAN (SERVES 16) \$216

### CHICKEN CACCIATORE

peperonata + cipollini onions

HALF PAN (SERVES 8) \$108 FULL PAN (SERVES 16) \$216

### CHICKEN SCARPIELLO

chicken breast + Roasted peppers + italian fennel sausage + cipollini onions

HALF TRAY (SERVES 8) \$110 FULL TRAY (SERVES 16) \$220

## Signature PASTAS

CHOICE OF PASTA + CHOICE OF SAUCE:

### Pastas

GLUTEN-FREE AVAILABLE

**RIGATONI**  
medium tube pasta

**GNOCCHI**  
potato dumpling, light  
chewing optional

**CRESTE DI  
GALLO**  
short curved &  
ruffled pasta

**STROZZAPRETI**  
twisted pasta

**CAMPANELLE**  
flower-shaped pasta

### SAUCES

HALF PAN (SERVES 8) \$69 FULL PAN (SERVES 16) \$138

#### MARINARA

San Marzano tomato + garlic + basil

#### PICCHIO PACCHIU

fresh chopped heirloom tomatoes + roasted  
garlic + basil + butter + e.v.o.o.

#### ARRABBIATA

San Marzano + calabrian chili + basil

#### PARMIGIANO

cream + parmigiano + nutmeg

### Premium SAUCES

HALF PAN (SERVES 8) \$79 FULL PAN (SERVES 16) \$158

#### VODKA CREAM

San Marzano tomato + shallots + vodka + chili  
flakes + cream

#### TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

#### BOLOGNESE

veal + beef + pork + mirepoix

#### BASIL PESTO

fresh basil + parmigiano sauce + e.v.o.o.

## Signature MEATBALLS

CHOICE OF MEATBALL + CHOICE OF SAUCE:

### Craft MEATBALLS

16 MEATBALLS \$70 | 32 MEATBALLS \$140

#### TOMASO'S SICILIAN

veal + prime beef + pork + raisins + sharp provolone +  
parmigiano + herb breadcrumbs

#### EGGLANT MEATBALLS

roasted eggplant + basil + parmigiano + mozzarella +  
herb breadcrumbs

#### TURKEY MEATBALLS

turkey + provolone + parmigiano + herb breadcrumbs

### SAUCES

#### MARINARA

San Marzano tomato + garlic + basil

#### PICCHIO PACCHIU

fresh chopped heirloom tomatoes + roasted  
garlic + basil + butter + e.v.o.o.

#### ARRABIATTA

San Marzano + calabrian chili + basil

#### PARMIGIANO

cream + parmigiano + nutmeg

### DOLCE

#### LOBSTER TAILS

puff pastry shell + vanilla or Nutella pastry cream

HALF DOZEN (SERVES 8) \$48 DOZEN (SERVES 16) \$96

#### NY CHEESE CAKE

10" graham cracker crust + sweet cream cheese

SERVES 12-18 \$102

#### ASSORTED MINI COOKIES

4lb cookie platter

SERVES 12-18 \$72

### Premium MEATBALLS

16 MEATBALLS \$75 | 32 MEATBALLS \$150

#### TONY'S STEAK

aged ribeye + roasted garlic + caramelized onions +  
sharp provolone + herb breadcrumbs

#### UNCLE ARTHUR'S SAUSAGE

pork + fennel + roasted bell peppers + sharp  
provolone + parmigiano + herb breadcrumbs

#### CHICKEN PARMIGIANA

chicken + mozzarella + parmigiano + herb  
breadcrumbs

### Premium SAUCES

+\$10

#### VODKA CREAM

San Marzano tomato + shallots + vodka + cream

#### TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

#### BOLOGNESE

veal + beef + pork + mirepoix

#### BASIL PESTO

fresh basil + parmigiano sauce + e.v.o.o.

## Italian DESSERT PLATTER

FULL PLATTER (SERVES 10) \$120

30 array of mini traditional cannoli +2 sfogliatelle +  
4 lobster tails + vanilla and Nutella custard

### MINI CANNOLI

TRADITIONAL FLAVOR

4 PACK \$10 | 8 PACK \$20 | 12 PACK \$30 | 100 PACK \$250

A la carte mini cannoli, desserts, and customized  
platters available

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**the SICILIAN BUTCHER**  
CRAFT MEATBALLS & CHARCUTERIE BAR