

# Monterone

CATERING

## PLATED DINNER OPTIONS

### SIDES/ SALADS / PLATED FIRST COURSE OPTIONS

FRISEE, PEAR, MANGO, ARTICHOKE, PAPAYA, POMEGRANATE VINAIGRETTE

CRAB SALAD, AVOCADO, ALFALFA SPROUTS, MIZUNA, MANGO VINAIGRETTE

GRILLED ASSORTED MARKET VEGETABLES

ORZO, SATSUMA ORANGE, MINT PARSLEY, PINE NUTS

PROSCIUTTO WRAPPED ASPARAGUS

PEAR CAPRESE

ROMAINE SALAD, MIDNIGHT MOON AGED GOAT CHEESE, SUNDRIED TOMATOES

ASSORTED VEGETARIAN FLATBREAD PIZZA

AHI TUNA POKE, SEAWEED SALAD, CRISPY WONTON

PAN SEARED SCALLOPS, COCONUT CURRY SAUCE, SCALLIONS

LAMB BROCHETTE, POMEGRANATE FIG GLAZE

ROASTED BEETS, CHEVRE/ FETA, TOASTED AUSTRIAN PUMPKIN SEEDS

PORTOBELLO MUSHROOM CROSTINI, CARAMELIZED ONIONS, BALSAMIC GLAZE, CAMBAZOLA

ROASTED PEAR, TOMATO, JALEPEÑO, GAZPACHO

FRIED CHICKEN, BELGIAN WAFFLE, MAPLE SYRUP

DEVILED EGGS, HALF SOUR PICKLE RELISH/ TROUT ROE

TOASTED BREAD SALAD, WILD MUSHROOMS, CHEVRE, RED ONION, THYME, ROASTED CHERRY

TOMATO, BUTTER LETTUCE, EXTRA VIRGIN OLIVE OIL

ROASTED BUTTERNUT SQUASH SALAD, ARUGULA, FETA, WALNUTS, TANGERINE VINAIGRETTE

GRAPEFRUIT, WATERCRESS, AVOCADO, SMOKED WHITEFISH, EXTRA VIRGIN OLIVE OIL

ORANGE SALAD, SHAVED PICKLED FENNEL, RED ONION, KALAMATA OLIVES, TOASTED CUMIN VINAIGRETTE

CLASSIC CEASAR SALAD

FENNEL SALAD, ORANGES, TOFU, YUZO VINAIGRETTE

MEDITERRANEAN CHICKPEA SALAD, FRESH HERBS

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ENDIVE, PEAR, FIGS, SHAVED ALMONDS, TRUFFLE VINAIGRETTE

CAPRESE-FRESH MOZZARELLA, ROASTED TOMATO, BASIL, BALSAMIC REDUCTION

QUINOA, DRIED APRICOTS, TOASTED ALMONDS, DICED AVOCADO, LEMON CUMIN VINAIGRETTE

STRING BEANS, CHICKPEAS, CHERRY TOMATOES, PARSLEY, LEMON TRUFFLE VINAIGRETTE

YELLOW SQUASH, ZUCCHINI, ARUGULA, DICED FETA CHEESE, FRESH HERBS, TANGERINE VINAIGRETTE

SALADE NICOISE-ALBACORE TUNA, BOILED EGGS, CELERY, KALAMATA OLIVES, CAPERS, FINGERLING POTATOES, PLUM TOMATOES

BEAN SPROUTS, BABY RADISH, HEIRLOOM TOMATOES, CHOPPED MINT, BASIL, PARSLEY LIME VINAIGRETTE

BABY GREENS, PEAR, BACON, WALNUTS, BLUE CHEESE, LEMON TRUFFLE VINAIGRETTE

WILD RICE, ROASTED BUTTERNUT SQUASH, CRANBERRIES, SHAVED PARMESAN, CHAMPAGNE VINAIGRETTE

BABY RADISH SALAD, SLICED APPLE, PINEAPPLE, ARUGULA, SPICY SHALLOT VINAIGRETTE

CHARRED BROCCOLI, PECORINO, GARLIC EXTRA VIRGIN OLIVE OIL

EDAMAME, MINT, SESAME SOY DRESSING

CUCUMBER, ENDIVE, CHERRY TOMATO, BLACK SESAME SEEDS, PONZU DRESSING

CHOPPED ROMAINE, CUCUMBER, GOAT CHEESE, ITALIAN OLIVE OIL, BALSAMIC DRESSING

TOFU, FENNEL, SATSUMA ORANGE, ANEHEIM CHILI, SESAME SOY GLAZE

STRING BEANS, ROASTED FINGERLING POTATO

GORGONZOLA TARTS, ROASTED PECANS, SAUTÉED LADY APPLE

TUNA TARTAR, PONZU, RICE CRACKER

PUMPKIN SOUP, TOASTED PEPITAS

SMOKED SABLE CARPACCIO, SALMON CAVIAR

ARANCINO CATANESE-SICILIAN RICE CROQUETTE, FONTINA CHEESE, ENGLISH PEAS,

PROSCIUTTO, TOMATO CREAM

PANCETTA WRAPPED ENDIVES, GORGONZOLA CREAM

TONNO PANZANELLA- SEARED AHI TUNA, TOASTED ITALIAN BREAD, CHERRY TOMATO, RED ONION, PARMESAN REGGIANO, BASIL OIL, FIG VINAIGRETTE

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### PASTAS

PUMPKIN RAVIOLI, BROWN BUTTER, CRISPY SAGE  
BLACK SEPIA PASTA, TOMATO SUGO, BASIL, PARMESAN REGGIANO  
MAFALDINE, MASCARPONE, ASPARAGUS, SMOKED TROUT  
POTATO GNOCCHI, BROWN BUTTER, FRESH HERBS  
ROMAN SPAGHETTI, PANCETTA, EGG, CREAM, PARMESAN REGGIANO  
TAGLIOLINI, SPICY CALAMARI, TOMATO SUGO  
MASCARPONE CHESTNUT RAVIOLI, CREAM, WILD MUSHROOMS, NUTMEG  
MALFALDINE, RUSS AND DAUGHTER'S SMOKED TROUT, ASPARAGUS, MASCARPONE  
RIGATONI, SLOW COOKED SHORT RIB TOMATO RAGU  
ASIAN EGG NOODLES, CUCUMBER, NAPA CABBAGE, CARROT, PEANUTS, THAI BASIL, SESAME SOY  
BEEF  
LOBSTER RAVIOLI MARINARA

### MEATS/ POULTRY

FILET MIGNON MEDALLION, SERVED WITH TRUFFLE OIL INFUSED POTATO GRATIN, CREMINI  
MUSHROOMS, MASALA REDUCTION  
POLLO INVOLTINI, CHICKEN INVOLTINI, MOZZARELLA, BASIL, SHITAKE MUSHROOMS, JASMINE  
RICE, RAISINS BABY PEAS  
NY STRIP STEAK, ARUGULA, SICILIAN CAPONATA  
NY STRIP STEAK, MINT CHUTNEY, STEAMED PEA SHOOTS  
CINGHIALE, WILD BOAR RAGU, CREAMY PARMIGIANO CRUSTED POLENTA  
FILET MIGNON, BACON, POTATO GRATIN, HARICOT VERT, BARBERA REDUCTION  
GRILLED CHICKEN, CREMINI MUSHROOMS  
CHICKEN SALTIMBOCCA  
CHICKEN MARSALA, WILD MUSHROOMS  
CHARCOAL GRILLED QUAIL, WARM ARTICHOKE SALAD  
GRILLED ROSEMARY QUAIL  
ORGANIC SAFFRON ROASTED CORNISH HEN  
SEVEN SPICE PAN ROASTED DUCK, CREAMY POLENTA

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**CATERING**  
TARRAGON CHICKEN

CHICKEN MILANESE FRESH HERBS, GRAPE TOMATOES

## **SEAFOOD/FISH**

SOLE FILET, BABY CARROTS, ASPARAGUS TIPS, LEMON, CAPERS, WHITE WINE BROTH

PAN SEARED SALMON FILET, FRENCH LENTILS, CHERRY TOMATOES, SAFFRON AIOLI

GAMBERI ALLA GRIGLIA-JUMBO SHRIMP, LIME AIOLI

PAN SEARED WILD SEA BASS, SALSA VERDE, ISRAELI COUS COUS

## **DESSERTS**

ASSORTED MOCHI

TRUFFLED CHOCOLATE BITES

PRALINEES/TRUFFLES

CUPCAKES

BUTTERMILK PANNA COTTA, MIXED BERRY CHUTNEY

PETIT FOURS

AVOCADO CUSTARD

DARK CHOCOLATE TRUFFLE CAKE

WHITE CHOCOLATE CHEESECAKE, RASPBERRY COMPOTE

APPLE, PEAR, APRICOT CRISP, VANILLA GELATO

FRESH ASSORTED SLICED FRUIT, FRESH MINT

FRUIT TARTLETS

MACAROONS

DIPLOMATS

DAQUOISE

CHEMINEE

ECLAIRES

CHOCOLATE DIPPED FRUIT SKEWERS

CHOCOLATE TART

FORMAGGIO, SELECTION OF ARTISANAL CHEESE

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