

# Monterone

## CATERING

### LUNCH MENU SELECTIONS

#### FIRST COURSE/ SIDES/ SALADS

FRISEE, PEAR, MANGO, ARTICHOKE, PAPAYA,  
POMAGRANATE 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

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

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

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## CATERING

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

### PASTA:

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

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ROMAN SPAGHETTI, PANCETTA, EGG, CREAM, PARMESAN REGGIANO

TAGLIOLINI, SPICY CALAMARI, TOMATO SUGO

MARSCARPONE CHESTNUT RAVIOLI, CREAM, WILD MUSHROOMS, NUTMEG

MALFALDINE, RUSS AND DAUGHTER'S SMOKED TROUT, ASPARAGUS, MARCARPONE

RIGATONI, SLOW COOKED SHORT RIB TOMATO RAGU

ASIAN EGG NOODLES, CUCUMBER, NAPA CABBAGE, CARROT, PEANUTS, THAI BASIL, SESAME SOY BEEF

LOBSTER RAVIOLI MARINARA

### POULTRY/MEATS:

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

ORGANIC 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

TARRAGON CHICKEN

ORGANIC 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

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PAN SEARED WILD SEA BASS, SALSA VERDE, ISRAELI COUSCOUS

GAMBERI ALLA GRIGLIA-JUMBO SHRIMP, LIME AIOLI

### **BUFFET DESSERT:**

MOCHI

TRUFFLED CHOCOLATE BITES

PRALINEES

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

TRUFFLES

CHOCOLATE TART

FORMAGGIO, SELECTION OF ARTISANAL CHEESE

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