

INTERACTIVE STATIONS

negozio
by TAVOLA

PASTA BAR - \$20

your choice of 2:

- mushroom agnolotti in a mushroom rose sauce
- orrecchiette aglio e olio with sausage & rapini
- Maccheroncini alla Norma - with eggplant, tomato and ricotta
- Gnocchi Tre Pomodoro

WOOD BURNING PIZZA - \$20

- Pepe Deluxe -pepperoni, fennel sausage, and peppers
- Mista: sauce, mozzarella, arugula, artichokes, onions, mushrooms
- Mushroom & fontina w/ truffle cream
- The Wiseguy- spicy salami, hot peppers, black olives)
- La Spontina-tomato sauce ricotta and basil pesto

CHARCOAL BBQ SPIDUCCI - \$25

Lamb and chicken Spieducci

- served in a cone with lemon

PROSCIUTTO & FOCACCIA - \$25

- Aged prosciutto, melon, stracciatella cheese, focaccia, whipped ricotta, arugula, pear mostarda, fig spread

FRITTURA MISTA - \$25

- Crispy deep fried shrimp & calamari
- lemon & chipotle aioli dip

THE CARVERY - \$30

- 4oz sliced New York Striploin with mini brioche slider buns (3/person) and a variety of toppings:
- demi-glace, crispy onion & horseradish aioli
- creamy potato salad



CHARCUTERIE BAR - \$25

- sliced cheeses, meats, cured & pickled vegetables, fruits, assorted crackers & flatbreads

STRACCIATELLA STATION - \$25

- Stracciatella cheese and fior di latte served in a bowl with focaccia & a trio of toppings you can choose from:
- Sauteed mushrooms & truffle, arugula
- Fresh cherry tomato bruschetta, red onion, olive oil
- Prosciutto, cantaloupe, balsamic

STIRFRY NOODLE BAR - \$25

- rice noodle & fried rice with various toppings:
- beef
- chicken
- assorted vegetable

FRENCH FRY BAR - \$15

- Crispy French fries with parm and truffle, or Seasalt and pepper
- with chipotle aioli and ketchup

DESSERTS

GELATO BAR - \$18

- 3 types of gelato
- cups & cones
- nuts, chocolate and sauces

CRAFTED CANNOLI - \$18

- Crispy traditional cannoli shells with whipped ricotta filling & a variety of toppings:
- roasted almonds, pistachios and milk chocolate pearls

BOMBE BAR - \$18

- Pillowy Italian bombe doughnuts with assorted fillings:
- vanilla, Nutella, or lemon cream

- **Prices are per person and do not include chef services, props or any rentals that may be required**
- **25 person minimum**

COCKTAIL & HANDHELD

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PORK

PULLED PORK TOSTADAS - \$6

with avocado crema, lettuce, cheddar and lime

PROSCIUTTO MELONE CROSTINI - \$5

with whipped ricotta and cantaloupe

PROSCIUTTO, FIG & FONTINA MINI GRILLED CHEESE - \$5.5

BACON MAC & CHEESE CROQUETTE - \$5.50

with spicy ketchup

POTATO & NDUJA PIZZETTE - \$45

** 24 pieces

POULTRY

NASHVILLE SLIDER - \$7.5

butter milk fried chicken, avocado slaw, Nashville hot sauce

JERK CHICKEN & PINEAPPLE SKEWER - \$6

CHICKEN SOUVLAKI SKEWER - \$6

with lemon tzatziki

GENERAL TAO CHICKEN TACO - \$6

with Asian slaw, sesame seeds, scallions

RED MEAT

BRISKET SLIDER - \$6.5

with caramelized onion, Fontina, arugula & pommery aioli

ASIAN BEEF MEATBALL - \$5

ginger soy glazed meat balls with sesame seeds and green onion

WAGYU CORN DOG - \$7

with yellow mustard

McTAVOLA SLIDER - \$6.5

brisket patty, cheddar, bacon, pickle, romaine, secret sauce

GRILLED LAMB CHOPS - \$14

French cut, with arugula pesto

SEAFOOD

BAJA FISH TACO - \$7

fried sole, slaw, & pico de gallo

LOBSTER CRUNCH TACO - \$10

tempura lobster, spicy avocado crema, pico de gallo

COCONUT SHRIMP - \$5

Coconut & bread crumb fried shrimp with Thai chili dip

SPICY SHRIMP TEMPURA - \$6.50

with chipotle aioli

SMOKED SALMON & CHIVE BLACK SESAME CONE - \$6.50

with Smoke salmon cream cheese and dill filling

LOBSTER & AVOCADO MINI GRILLED CHEESE - \$7

GINGER TUNA SASHIMI - \$7

in crispy wonton cups

SEARED TUNA CROSTINI - \$7

with caponata & tapenade

MEXICAN SPICED COLOSSAL SHRIMP - \$12

with chipotle aioli

VEGETARIAN

EGGPLANT PARM SLIDER - \$6.5

with la bomba & arugula

MUSHROOM & MOZZARELLA ARANCINI - \$4.5

ARANCINI SEMPLICE - \$4.5

with Marinara sauce

GRILLED VEGETABLE SKEWER - \$6

with balsamic glaze

MAC & CHEESE BOAT - \$7

with Parm, Fontina, cheddar & a crunchy bread crumb crust

MINI CAPRESE SKEWER - \$5

cherry tomato, bocconcini, basil pesto

GRILLED PORTOBELLO SKEWER - \$6

with teriyaki glaze

VEGETABLE SPRING ROLLS - \$4

with sweet chili dip

POTATO, TRUFFLE & PARM PIZZETTE - \$45

** 24 pieces

VEGETARIAN SAMOSAS - \$4

with Thai ginger dip

SPICY CAULIFLOWER TACO - \$6

fried cauliflower, spicy avocado crema, pico de gallo

MARGHERITA & STRACCIATELLA PIZZETTE - \$45

** 24 pieces

MUSHROOM, FONTINA & TRUFFLE PIZZETTE - \$45

** 24 pieces

CHERRY TOMATO BRUSCHETTA CROSTINI - \$6

with whipped ricotta, balsamic & basil pesto

ROASTED MUSHROOM CROSTINI - \$4.5

with truffle, parm & whipped ricotta

TRUFFLE & PARM FRENCH FRY BASKETS - \$6



PLATED

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STARTERS

TAVOLA SALAD - \$18

with shaved pear, goat cheese, dried cranberry, spring mix, balsamic vinaigrette

CITRUS & FENNEL SALAD - \$18

Arugula, orange segments, berries, shaved fennel, maple roasted almonds, citrus white balsamic dressing

BEEF AND WHIPPED GOAT CHEESE SALAD - \$18

roasted beets, whipped goat cheese, arugula, toasted walnuts and balsamic reduction

ANTIPASTO PLATE - \$20

Italian charcuterie & cheese, grilled veg, seafood salad, crostini

GRILLED HEIRLOOM TOMATO SALAD - \$20

with stracciatella cheese, balsamic and extra virgin olive oil, basil dressing and basil leaves, arugula

STRACCIATELLA SALAD - \$20

Whipped Stracciatella, prosciutto, roasted grapes, arugula, sourdough croutons, balsamic fig dressing

JUMBO SHRIMP COCKTAIL - \$24

Jumbo shrimp with our house-made cocktail sauce

PASTA COURSE

MACCHERONCINI ALLA NORMA - \$20

With fried eggplant, stracciatella, basil & sugo

GNOCCHI WITH TOMATO AND WHIPPED RICOTTA - \$20

CANESTRI ALLA VODKA PICCANTE - \$20

with an nduja, mascarpone, prosciutto vodka cream sauce

SPAGHETTI AMATRICIANA - \$20

Tomato sauce with pancetta and onions and parm

MUSHROOM CAVATELLI - \$22

Wild Mushroom Marsala and porcini cream sauce

MUSHROOM RISOTTO - \$20

With assorted mushrooms and porcini

SEAFOOD RISOTTO - \$30

Clams, mussels, lobster, shrimp and scallops cooked in a tomato white wine broth

BUTTERNUT SQUASH RISOTTO - \$20

Roasted butternut squash puree, risotto with butternut squash and crispy pancetta

RISOTTO ALLA TAVOLA - \$22

Zucchini, ricotta and lemon with a zucchini fritter garnish

ENTREE all entrees are served with your choice of 3 sides

BEEF TENDERLOIN - \$55

herb roasted beef tenderloin 6oz, with demi-glace

GRILLED AUSTRALIAN LAMBCHOPS - \$55

with arugula pesto drizzle, 3 chops

BEEF SHORTRIB - \$50

slow braised in red wine and herbs, 6oz

POLLO RIPIENO - \$37

chicken stuffed with herbs, prosciutto, fontina & roast pepper

OSSO BUCO - \$55

slow-braised veal shanks simmered with soffritto, wine, tomato and veal stock, swerved with risotto Milanese

GRILLED BRANZINO - \$40

with lemon and samolrigio dressing, 5oz

GRILLED LOBSTER TAIL - \$55

with lemon, white wine, garlic & butter, 4oz

CAULIFLOWER STEAK - \$40

roasted cauliflower, with chimichurri

TERIYAKI GLAZED SALMON FILET - \$35

SURF & TURF - \$79

with 4oz beef tenderloin, 4 oz lobster tail

SIDES

HONEY & BALSAMIC GLAZED CARROTS

SAUTEED FRENCH BEANS ALMONDINE

GRILLED EVERYTHING SPICED BROCCOLINI

SAUTEED SPICY RAPINI WITH ROASTED GARLIC & CHILIS

CHIPOTLE ROASTED SWEET POTATOES

ROASTED PESTO FINGERLING POTATOES

ROASTED GARLIC & EVOO CREAMY WHIPPED POTATOES

LEMONY RICE PILAF

SEARED MUSHROOMS WITH TRUFFLE, THYME & BALSAMIC

DESSERTS

TAVOLA TIRAMISU - \$10

Espresso soaked ladyfingers, mascarpone zabaglione crema, topped with cocoa powder

CREME BRULEE - \$12

Custard topped with caramelized sugar and berries

MOLTEN LAVA CAKE - \$12

with creme anglaise and fresh berries

FUNNEL CAKE - \$10

With vanilla gelato and strawberry vanilla coulis



INSPIRATION BOARD

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COCKTAIL PARTIES

PRE-DINNER

good for the "between-meals" hour, great for open houses or product launches

SMOKED SALMON & CHIVE BLACK SESAME CONE
with Smoke salmon cream cheese and dill filling

PROSCIUTTO MELONE CROSTINI
with whipped ricotta and cantaloupe

MUSHROOM & MOZZARELLA ARANCINI

MINI CAPRESE SKEWER
cherry tomato, bocconcini, basil pesto

ASIAN BEEF MEATBALL
ginger soy glazed meat balls with sesame seeds and green onion

COCONUT SHRIMP
Coconut & bread crumb fried shrimp with Thai chili dip

THE GRAND TOUR

a complete meal replacement, all while standing up

MEXICAN SPICED COLOSSAL SHRIMP
with chipotle aioli

BAJA FISH TACO
fried sole, slaw, & pico de gallo

LOBSTER & AVOCADO MINI GRILLED CHEESE

NASHVILLE SLIDER
buttermilk fried chicken, avocado slaw, Nashville hot sauce

CHICKEN SOUVLAKI SKEWER
with lemon tzatziki

PULLED PORK TOSTADAS
with avocado crema, lettuce, cheddar and lime

McTAVOLA SLIDER
brisket patty, cheddar, bacon, pickle, romaine, secret sauce

GRILLED LAMB CHOPS
French cut, with arugula pesto

TRUFFLE & PARM FRENCH FRY BASKETS

CHERRY TOMATO BRUSCHETTA CROSTINI
with whipped ricotta, balsamic & basil pesto

POTATO, TRUFFLE & PARM PIZZETTE

ROASTED MUSHROOM CROSTINI
with truffle, parm & whipped ricotta

DINNER PARTIES

CASUAL GET-TOGETHER

ROASTED SQUASH & KALE SALAD
kale, buttercup squash, almonds, dried cranberries, goat cheese, quinoa, apple cider dressing

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SPAGHETTI ALLA NERANO
with zucchini, Grana Padano, aglio e olio

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POLLO RIPIENO
chicken stuffed with herbs, prosciutto, fontina & roast pepper

or
TERIYAKI GLAZED SALMON FILET
with
sauteed kidney beans, rapini and creamy roasted garlic mashed potatoes

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WARM CHOCOLATE BROWNIE
With creme anglaise and fresh berries

ALTA CUCINA

an epic banquet

ANTIPASTO PLATE
Italian charcuterie & cheese, grilled veg, seafood salad, crostini

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SEAFOOD RISOTTO
Clams, mussels, lobster, shrimp and scallops cooked in a tomato white wine broth

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INTERMEZZO
lemon sorbet with watermelon mojito syrup

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BEEF TENDERLOIN
herb roasted beef tenderloin 6oz, with demi-glace

or
GRILLED AUSTRALIAN LAMBCHOPS
with arugula pesto drizzle, 3 chops
with
Fine French beans almondine, honey balsamic glazed carrots, creamy roasted garlic whipped potatoes

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INSALATA MISTA
mixed greens, radicchio, shaved fennel, cherry tomato, cucumber, red onion, balsamic vinaigrette

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CREME BRULEE
Custard topped with caramelized sugar and berries

