

Special Events Catering Menu

A FULL SERVICE
CATERING COMPANY

CULINARY
CLASSICS
CATERING
by Pastaria

Located Inside North Market
59 W. Spruce Street
Columbus, OH 43215
(614) 228-2850

PJ Singh: Certified Chef

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www.culinaryclassicscatering.com

APPETIZERS

PRICED PER PERSON OR PLATTER

Vegetable crudité tray
1.25

Domestic cheese tray
2.50

Fresh fruit tray*
2.75

Imported cheese tray
3.50

Smoked salmon tray
(minimum 25 people)
with capers, chopped red onion and egg with assorted crackers
5.00

Traditional antipasto tray
with assorted meats, cheeses, grilled vegetables, olives served with crostini
5.00

Baked brie in puff pastry display
with dried fruits, nuts and crusty bread
(25-30 people)
65.00

Fresh baked Foccacia platter
(full pan 20-25 people)
35.00

Stromboli platter
(55.00 Large serves 25-30 people)
(27.50 Small serves 10-15 people)

Carving Station

Choice of 2 meats per 25 guests
Spiral sliced brown sugar ham, slow cooked roast beef,
herb crusted pork loin, or roasted breast of turkey.
Includes: assorted breads or mini buns,
homemade mayonnaise and horseradish sauce.
(available as an entrée for 12.50 per person)
6.25 per person

Dips & More

Roasted eggplant spread with country bread 1.25
Artichoke and spinach gratin with crostini 1.50
Fresh poached salmon and dill mousse with flat breads 2.00
Crab meat & brie dip with gourmet crackers 2.25

APPETIZERS

PRICED BY THE PIECE
(25 PIECE MINIMUM)

Cocktail meatballs marinara
0.75

Cannellini bean puree crostini with artichoke and tomato relish
Arrabiatta & reggiano cheese crostini
1.00

Chef's specialty Italian chicken wings
Tortilla pinwheel with smoked salmon, chicken salad, or roasted vegetable
Spinach, sun-dried tomato, and mozzarella stuffed mushroom
1.25

Spanikopita filled with spinach and feta
Chicken cheddar & jalapeno stuffed mushroom
Goat cheese lollipop encrusted in walnut, chive, or poppy seed lollipop
Puff pastry pillow with mushroom duxelle and brie
Puff pastry with roasted garlic caramelized apples & gorgonzola
Polenta coin topped with tomato concasse & goat cheese
Polenta coin topped with wild mushroom ragout & fontina cheese
1.50

Fresh ravioli and your choice of sauce
(please refer to the list of raviolis)
1.50-2.00

Zucchini, peppers, mushroom & onion skewers with Dijon herb vinaigrette
Mushroom tortelloni skewers with kalamata olives and a tomato vinaigrette
Mini crab cake with a red pepper coulis
Asparagus and prosciutto roll*
1.75

Fresh Mozzarella, tomato & prosciutto skewer with pesto vinaigrette
Cajun grilled chicken, pineapple and bell pepper kabob
2.00

Shrimp cocktail with bloodymary sauce*
Seared pancetta wrapped shrimp
Sea scallops wrapped in bacon
Colossal coconut fried shrimp with a mango citrus sauce
Pork loin cocktail sandwich with dried cherry chutney
Beef tenderloin kabobs with artichokes & tomatoes drizzled with gorgonzola
vinaigrette
3.00

Grilled yellow fin tuna skewer with peppers, cucumbers & wasabi soy sauce
Beef tenderloin cocktail sandwich with a rosemary brandy demi-glaze
5.00

ENTREES

PRICED PER PERSON

Italian sausage peppers and onions in a light tomato basil sauce
5.00

Rosemary spice rubbed pork loin
6.00

Chicken Marsala—Fresh mushrooms in a marsala wine sauce
7.00

Chicken Picatta—Lemon and capers in a white wine demi-glaze
7.00

Chicken Alfresco — Artichokes, tomatoes, red onion, garlic,
capers, lemon and herbs in a white wine sauce
7.00

Beef Bourgogne—Beef tenderloin tips with mushrooms,
smoked bacon, and roasted vegetables
7.00

Chicken Florentine—Spinach, mushrooms, roasted red peppers
and pine nuts in a sherry cream sauce
7.00

Chicken Parmesan—Lightly breaded breast of chicken topped
with a garlic rosa sauce, mozzarella & parmesan cheese
7.00

Roasted filet of salmon with ratatouille and herb oil
8.00

Grilled salmon with honey-lime glaze and fresh cracked pepper
8.00

Herb crusted beef tenderloin with a brandy demi-glaze
18.50

RAVIOLI, PASTA & ENTREES BY THE PAN

FRESH RAVIOLI

9.00 per person

RAVIOLI FILLINGS

Six cheese, asiago & sun-dried tomato, smoked chicken, gorgonzola & asparagus, jerk chicken, florentine, wild mushroom, striped mushroom, spinach & feta, smoked mozzarella, black bean, mascarpone, butternut squash, or tri-sausage

CHOOSE YOUR SAUCE

From our list of homemade sauces

HOMEMADE MANICOTTI

Crimini mushrooms, artichoke and sun-dried tomato

6.00 per person

Roasted chicken and basil

7.00 per person

Shrimp, scallops and crab meat

9.00 per person

BY THE PAN

(serves 20-25 people)

Three Cheese Lasagna

Eggplant Parmesan

90.00

Meat Lasagna

Roasted Vegetable Lasagna

Florentine Lasagna

105.00

PASTA

(serves 15- 20 people)

Penne, bowtie, or fusilli

90.00

CHOOSE YOUR SAUCE

From our list of homemade sauces

HOMEMADE SAUCES

RED SAUCES

ROASTED GARLIC ROSA A simple tomato sauce that packs a lot of flavor. Sautéed onions are folded together with roasted garlic puree, oregano and whole roasted garlic cloves.

TOMATO BASIL Plump pear tomatoes with lots of fresh basil and a touch of garlic and onions

ITALIAN SAUSAGE CREOLE A sister sauce to Arrabbiatta. A little less hot, and contains Italian sausage and fresh sage. It also has lots of green and red peppers.

TOMATO BALSAMIC This sauce begins with onions being caramelized together with imported balsamic vinegar. We then add tomatoes and freshly chopped basil. After the sauce cools, crumbled Gorgonzola cheese is added.

PUTTANESCA Our version is a little milder than others, but still packs a little heat. Ingredients include: Imported capers plus Kalamata olives along with one secret ingredient.

VOLARE MUSHROOM TRIO A rich tomato sauce with shiitake, crimini and button mushrooms. It is seasoned with salt, pepper, garlic and oregano. Then pecorino romano and a touch of cream is added.

ARRABBIATTA The name for the Italian word meaning fire or angry. This sauce contains fresh green and red peppers, shiitake and button mushrooms, fennel seed, onions, and lots of crushed red cayenne and black pepper

PESTO SAUCE Fresh basil, pine nuts, garlic, Pecorino Romano cheese and olive oil.

WHITE CLAM SAUCE Chopped clams in a white wine sauce including onions, roasted garlic puree, fresh oregano and basil.

CREAM SAUCES

TOMATO ALFREDO Our twist on an Italian classic adding tomato fillets.

SHRIMP & SCALLOP CARBONARA A classic carbonara sauce with eggs, cream, and pecorino Romano cheese. Our version adds lots of bay scallops and shrimp pieces.

SMOKED SALMON Chunks of smoked salmon flavor this cream sauce of fresh spinach, sliced mushrooms and tomato fillets.

CHIPOTLE & TOMATO A bit spicy with sliced chipotle chilies and powder with a bit of fresh basil.

SHIITAKE & SUN DRIED TOMATO A twist on Marsala sauce with shiitake mushrooms and the heat of cayenne pepper.

WILD MUSHROOM & PROSCUITTO Another Marsala twist with button, Crimini and oyster mushrooms.

SPINACH & PROSCUITTO A mild sauce with lots of fresh sage and spinach.

ARTICHOKE & GORGONZOLA A long time favorite with sun dried tomatoes and gorgonzola cheese folded into the sauce.

SALADS, SIDES & DESSERT

PRICED PER PERSON

Classic green salad with fresh vegetables served with ranch and Italian dressing

2.00

Baby green salad with toasted pine nuts, gorgonzola, golden raisins,
red onion, and fresh berries with a balsamic vinaigrette

Traditional Caesar salad with romaine lettuce, fresh parmesan
and homemade garlic croutons

3.00

Fresh marinated mozzarella, tomato and basil salad

Eggplant Napoleon with goat cheese and baby greens

5.00

Pasta (Please refer to list of pasta & sauces)

Risotto—Saffron, Tomato & spinach, or Mushroom

Smashed yukon potatoes with roasted corn

Roasted redskin potatoes

2.00

Steamed broccoli with olive oil and sage

Garlic green beans with toasted pine nuts

Herb roasted vegetables

Roman cauliflower

2.25

Crusty Italian Bread & Roasted Garlic Butter.

0.50

Mini Cannolis and Gourmet Cookies Tray

2.25

Seasonal Fresh Fruit Salad or Platter

2.50

Tiramisu by the pan (15-25 people)

35.00

Traditional Italian Cookie Tray

2.75

Sodas and Bottled Water

1.25

Non-Alcoholic Champagne Punch

Ice Tea and/or Coffee

1.00

BEVERAGE SERVICE

Open Host Bar

(3 hour minimum– priced per person)

Includes three hours of domestic and import bottled beer, house red, white and zinfandel wines, sodas, juices, bottled water, tonic, sour mix, Cosmopolitan mix, fruits and other condiments and ice. Guests under the age of 21 will be billed at 2.50 per person. All attendees must be included.

Bottled beer and house wine 17.75 per person

Substitute keg beer for bottled—reduce the per person amount by 2.25

Upgrade to premium wine for an additional 5.00 per person

Additional hours are 5.50 per person

Platinum wine and champagne may be purchased by the bottle and priced according to the selection

Cash Bar or Host Bar by Consumption

(price per drink)

Soda, juice and bottled water 2.00

Domestic bottled beer 3.00

Imported bottled beer 4.00

Draft beer (minimum 100 guests) 2.00

House wine 5.00

Premium wine 9.00

All beer wine service is subject to 6.75% tax and shall be payable separately to Due Amici

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