

# Special Events Catering Menu

A FULL SERVICE  
CATERING COMPANY

CULINARY  
CLASSICS  
CATERING  
by Pastaria

Located Inside North Market  
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[www.culinaryclassicscatering.com](http://www.culinaryclassicscatering.com)

## APPETIZERS

PRICED PER PERSON OR PLATTER

\* PLATTERS SERVE 20 - 25 UNLESS STATED OTHERWISE

Fresh Vegetable Crudités served with House-made Ranch  
\$35

Domestic Cheese Tray served with Assorted Crackers  
\$55

Fresh Seasonal Fruit Tray  
\$60

\*Imported cheese tray served with Assorted Crackers  
\*Selections vary  
\$80

Traditional antipasto tray  
with assorted meats, cheeses, grilled vegetables, olives served with crostini  
\$125

Baked Brie in puff pastry Display  
with dried fruits and nuts  
\$75.00

Homemade Spinach and Artichoke Gratin  
Served with Crostini  
\$60/Half pan (serves 30 - 40)

Stromboli platter served with marinara  
Small \$27.50 (serves 10-15; 25 - 30 pieces)  
Large \$55 (serves 25-30; 50 - 60 pieces)

Fresh Shrimp Cocktail served with Cocktail Sauce  
\$8 per person

### Carving Station\*

#### **Minimum of 75 Guests**

Slow cooked Roast Beef and/or Herb Crusted Pork Loin  
Includes: cocktail buns, homemade mayonnaise and horseradish cream  
\$7.25 per person plus \*\$100 for chef

## **APPETIZERS**

PRICED BY THE PIECE  
(25 PIECE MINIMUM)

Meatballs Marinara  
\$0.75

Chef's specialty Italian chicken wings  
\$1.25

Crostini with Cannellini bean puree topped with artichoke and tomato relish  
\$1.25

Stuffed Mushroom with chicken sausage, cheddar and jalapeno  
\$1.50

Stuffed Mushroom with Spinach, sun-dried tomato and mozzarella  
\$1.50

Crostini with sundried tomato pesto, fresh mozzarella, basil with a balsamic drizzle  
\$1.50

Asparagus and prosciutto roll  
\$1.75

Mini crab cake with a creole aioli  
\$2.00

Gorgonzola Stuffed Date Wrapped in Bacon  
\$2.00

Zucchini, pepper, mushroom & onion skewer with Dijon herb vinaigrette  
\$2.50

Fresh Mozzarella, tomato & prosciutto skewer with pesto vinaigrette  
\$3.00

Beef Tenderloin skewer with artichokes and tomatoes  
Served with Gorgonzola Vinaigrette  
\$5.00

Beef tenderloin cocktail sandwich served with Arugula and Garlic Mayonnaise  
\$6.00

## ENTREES

PRICED PER PERSON

Herb Roasted Pork Loin

\$8.00

Cinnamon Roasted Pork Loin with Apple Cider Jus

\$8.00

Chicken Marsala—Fresh mushrooms in a marsala cream sauce

\$9.00

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

\$9.00

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

\$9.00

Chicken Florentine-Spinach and sundried tomatoes in a light cream sauce

\$9.00

Chicken Parmesan—Lightly breaded breast of chicken topped  
with our homemade Rosa sauce, mozzarella & parmesan cheese

\$9.00

Grilled salmon with honey-lime glaze and fresh cracked pepper

\$10.00

### Carving Station\*

Minimum of 75 Guests

Slow cooked Roast Beef and/or Herb Crusted Pork Loin

Includes: cocktail buns, homemade mayonnaise and horseradish cream

\$14.50 per person plus \*\$100 for chef

Herb Roasted beef tenderloin

\$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

Three Cheese or Florentine

7.00 per person

Roasted chicken and basil

8.00 per person

### BY THE PAN

(serves 20-25 people)

Three Cheese Lasagna

Eggplant Parmesan

99.00

Meat Lasagna

Roasted Vegetable Lasagna

Florentine Lasagna

110.00

### PASTA

(serves 20 - 25 people)

Penne, bowtie, or fusilli

99.00

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

## 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.

**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.

## SALADS, SIDES & DESSERT

PRICED PER PERSON

Classic green salad with fresh vegetables served with Ranch, Italian and Balsamic  
\$2.50

Baby green salad with toasted pine nuts, gorgonzola, golden raisins,  
red onion, and fresh berries with a balsamic vinaigrette  
\$3.50

Traditional Caesar salad with romaine lettuce, fresh parmesan  
and homemade garlic croutons  
\$3.50

Fresh mozzarella, tomato and basil salad  
\$5.00

Pasta with your choice of sauce  
\$2.50

Chef's specialty mashed potatoes  
\$2.50

Herb roasted redskin potatoes  
\$2.50

Herb roasted vegetables  
\$2.75

Garlic green beans with pine nuts  
\$3.00

Crusty Italian Bread & Roasted Garlic Butter.  
0.50

Mini Cannoli and Assorted Cookie Tray  
\$3.00

Seasonal Fresh Fruit Salad or Platter  
\$2.75

Tiramisu by the pan (serves 15-25)  
\$55.00

Sodas, Bottled Water, Iced Tea and/or Coffee  
\$1.50

## 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