

# Catering Menu

Pastaria

ST. LOUIS

Orders must be placed at least **72-hours** in advance of requested event date. Please alert us to any food allergies or aversions while placing the order — we will do what we can to accommodate any restrictions! All orders include bread, olive & chili oil, and cheese. Sternos, chafing dish racks, serving utensils, plates, and napkins are available for an additional 21% service charge (includes set up). Delivery is available for an additional fee based on travel distance.

Please email [info@nichestlouis.com](mailto:info@nichestlouis.com) to place your order!

## Salads

	<u>1/2 Pan</u> feeds 8-10	<u>Full Pan</u> feeds 16-20
<b>Mixed Greens</b> red wine vinaigrette, pears, walnuts, goat cheese .....	60	120
<b>Shaved Kale</b> creamy anchovy dressing, pecorino, breadcrumbs .....	60	120
<b>Little Gem Chopped</b> chickpeas, green olives, pistachios, dried oregano, pepperoni, pecorino, red wine vinaigrette .....	65	130

## Appetizers

<b>Risotto Balls</b> mozzarella, grana padano, herb aioli, marinara .....	32	64
<b>Dough Knots</b> pizza dough squares, tossed with herb garlic salt, served with pomodoro sauce .....	20	40
<b>Marinated Olives</b> rosemary, thyme, citrus .....	32	64
<b>Charcuterie Board</b> marinated olives, housemade giardiniera, assorted meats & cheeses, local apple butter, crostini .....	50	100

## Organic Pastas substitute gluten-free pasta for +6.50 / +13

<b>Bucatini All' Amatriciana</b> tomato, red onion, guanciale, chili, grana padano .....	77	154
<b>Chitarra Aglio e Olio</b> olive oil, garlic, chili, grana padano .....	61	122
<b>Chitarra al Pomodoro</b> tomatoes, garlic, basil, grana padano .....	68	136
<b>Canestri Cacio e Pepe</b> pecorino, grana padano, black pepper .....	76	152
<b>Strozzapreti</b> "Pastaria bolognese," grana padano .....	77	154
<b>Pistachio Ravioli</b> pistachio, mint, lemon brown butter, grana padano .....	80	160
<b>Garganelli</b> braised beef, olives, gremolata, grana padano .....	85	170
<b>Lasagna</b> bechamel, fontina, grana padano — choice of bolognese or pomodoro (vegetarian) .....	76	152

## Entrées

<b>Braised Shortrib</b> polenta, seasonal vegetable, chive .....	90	180
<b>Roasted Chicken</b> braised kale, garlic croutons, lemon, capers, white wine .....	80	160
<b>Roasted Salmon</b> sweet pepper agrodolce, potato, seasonal vegetable .....	90	180

## Vegetables

<b>Crispy Potatoes</b> pecorino, lemon, parsley .....	35	70
<b>Roasted Brussels Sprouts</b> chili, lemon .....	35	70

## Desserts

<b>Tiramisu</b> layers of Sump espresso-soaked biscuits topped with an airy mascarpone custard .....	65	130
<b>Birthday Cake</b> light, delicate confetti cake under a layer of vanilla buttercream and shortbread cookie crumbles .....	50	100
<b>Nutella Cake</b> layered chocolate cake, whipped milk chocolate ganache, nutella hot fudge sauce, chocolate hazelnut crunch .....	50	100