



# Pastaria Catering

|   | <b><u>Half Pan</u></b><br><i>serves 8-10</i> | <b><u>Full Pan</u></b><br><i>serves 16-20</i> |
|---|--|---|
| <b><u>Appetizers</u></b>  |  |   |
| <b>Risotto Balls</b> mozzarella, grana padano, herb aioli, marinara   | <b>32</b>                                    | <b>64</b>                                     |
| <b>Dough Knots</b> pizza dough squares tossed with herb garlic salt, served with pomodoro sauce                         | <b>20</b>                                    | <b>40</b>                                     |
| <b>Marinated Olives</b> rosemary, thyme, citrus   | <b>32</b>                                    | <b>64</b>                                     |
| <b>Charcuterie Board</b> marinated olives, giardiniera, assorted meats & cheeses, local apple butter, crostini          | <b>50</b>                                    | <b>100</b>                                    |
| <b>Pastaria Meatballs</b> beef, ricotta, pomodoro sauce<br><i>*one week notice required for orders</i>                  | <b>45</b>                                    | <b>90</b>                                     |
| <b><u>Salads</u></b>  |  |   |
| <b>Mixed Greens</b> red wine vinaigrette, pears, walnuts, goat cheese   | <b>60</b>                                    | <b>120</b>                                    |
| <b>Shaved Kale</b> creamy anchovy dressing, pecorino, breadcrumbs   | <b>60</b>                                    | <b>120</b>                                    |
| <b>Little Gem Chopped</b> chickpeas, green olives, pistachios, dried oregano, pepperoni, pecorino, red wine vinaigrette | <b>65</b>                                    | <b>130</b>                                    |
| <b><u>Organic Pastas</u></b>  |  |   |
| <b>Bucatini All' Amatriciana</b> tomato, red onion, guanciale, chili, grana padano                                      | <b>77</b>                                    | <b>154</b>                                    |
| <b>Chitarra al Pomodoro</b> tomatoes, garlic, basil, grana padano   | <b>68</b>                                    | <b>136</b>                                    |
| <b>Canestri Cacio e Pepe</b> pecorino, grana padano, black pepper   | <b>76</b>                                    | <b>152</b>                                    |
| <b>Strozzapreti</b> "Pastaria bolognese", grana padano  | <b>77</b>                                    | <b>154</b>                                    |
| <b>Pistachio Ravioli</b> pistachio, mint, lemon brown butter, grana padano  | <b>80</b>                                    | <b>160</b>                                    |
| <b>Garganelli</b> braised beef, olives, gremolata, grana padano   | <b>85</b>                                    | <b>170</b>                                    |
| <b>Lasagna</b> bechamel, fontina, grana padano - choice of bolognese or pomodoro (vegetarian)                           | <b>76</b>                                    | <b>152</b>                                    |
| <b><u>Sides</u></b>   |  |   |
| <b>Crispy Potatoes</b> pecorino, lemon, parsley   | <b>35</b>                                    | <b>70</b>                                     |
| <b>Roasted Brussels Sprouts</b> lemon, chili  | <b>35</b>                                    | <b>70</b>                                     |



## Pastaria Catering Policies

Orders must be placed **at least** 72-hours in advance of requested order 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 18% service charge (includes set up).

Delivery is available for an additional fee based on travel distance and availability.

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