

# Bar Baleno Event Menu

## Lampo Buffet Menu

*prices are subject to change*

### Antipasti

#### **Olives** *\$5 per person*

mixed italian olives marinated with fennel pollen, rosemary, orange zest, fennel

#### **Brussels Sprouts** *\$8 per person*

shaved brussels sprouts, fennel, chives, hazelnuts, pecorino, maple garum vinaigrette

#### **Salumi e Formaggi** *\$12 per person*

selection of artisanal italian cheeses, cured meats, bread, accouterments

#### **Polpettine Al Forno** *\$8 per person*

beef and pork meatballs, housemade mozzarella, pomodoro sauce, pecorino

### Insalate (salads)

#### **Caesar** *\$8 per person*

romaine lettuce, crispy garlic, croutons, shaved parmigiano, housemade caesar dressing

#### **Chopped Salad** *\$9 per person*

romaine lettuce, radicchio, piquillo peppers, provolone, salami, olives, marinated chickpeas, red onion, pepperoncini, oregano red wine vinaigrette

### Panuozzi (sandwiches)

*\$15 per item*

#### **Muffaletta**

prosciutto, salami, mortadella, giardiniera, castelvetro olives, piquillo peppers, provolone, garlic aioli

#### **Porchetta**

housemade porchetta, housemade mozzarella, broccoli rabe, provolone, garlic aioli

#### **Polpettine**

beef and pork meatballs, housemade mozzarella, san marzano tomato, pecorino, basil

#### **Roasted Vegetable**

roasted long hot peppers, mushrooms, red onion, garlic aioli, aged provolone, housemade mozzarella

## **Entrées**

*~ served in portions of 10 ~*

### **Eggplant Parmesan** *\$12 per person*

breaded eggplant, san marzano, housemade mozzarella, parmesan, ricotta

### **Chicken Piccata** *\$14 per person*

chicken thighs, lemon, capers, butter

## **Pizze**

*\$19 per item*

### **Marinara D.O.C.**

san marzano tomato, wild oregano, garlic, sea salt, olive oil

### **Margherita D.O.C.**

san marzano tomato, buffalo mozzarella, basil, sea salt, olive oil

### **Margherita**

san marzano tomato, housemade mozzarella, basil, sea salt

### **Funghi**

sharondale farm pioppini and oyster mushrooms, thyme, onions, garlic, panna, aged provolone, grana padano

### **Diavola**

'nduja, san marzano tomato, housemade mozzarella, wild oregano, calabrian chili

### **Abruzzo**

beef and pork meatballs, housemade mozzarella, san marzano tomato, pecorino, basil

### **Prosciutto**

prosciutto di san daniele, panna, topped with arugula, grana padano, lemon

### **Pepperoni**

pepperoni, housemade mozzarella, san marzano tomato

### **Paulie Gee Said We Couldn't Call It The He\*\*boy**

san marzano, housemade mozzarella, soppressata piccante, calabrian chili, scorpion pepper honey

**Dolci (Desserts)**

*\$9 per item*

**Budino**

chocolate pudding, sweet cream, olive oil, salted hazelnut brittle

**Cioccolato e Mascarpone**

chocolate cream, mascarpone cream, amaretto cookie crumbs, shaved chocolate

**Pan di Spagna al Limone**

sponge cake, vanilla cream, lemon, chopped pistachios

**Mascarpone e Lamponi**

sponge cake, raspberries, mascarpone cream, crushed pistachios

# Bar Baleno Event Menu

## Cocktail Style Party / Buffet Hors d'Oeuvres

prices are per item per person

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**\$7**

olives

hummus w/ crostini

arancini w/ peas and fontina

baba ganoush w/ crostini

meatball sliders

gazpacho w/ cucumber yogurt

bruschetta options

**\$8**

brussels sprouts salad

bacon wrapped dates

caprese skewers

panzanella

prosciutto wrapped melon

**\$9**

chocolate budino

zeppole

**\$10**

porchetta sliders

muffaletta sliders

beef carpaccio w/ truffled pecorino

**\$12**

assorted meats & cheeses

mini crab cakes w/ aioli