

CARAMELLA

MENU 1

\$100++ per person
All courses served family style

FIRST COURSE

PRE-SELECT ONE:

CLASSIC CAESAR
romaine, parmesan, croutons

SECOND COURSE

PRE-SELECT ONE:

RIGATONI ALLA GRICIA
guanciale, pecorino

SPICY TOMATO PENNE
cream, calabrese chili, parmesan

MAIN COURSE

PRE-SELECT TWO:

STUFFED CHICKEN PARMIGIANO
house breadcrumbs

DUROC PORK TENDERLOIN
wild mushrooms, creamy marsala

SALMON AL FORNO*
blistered tomato, garlic butter crumbs

SIDES

PRE-SELECT TWO:

ROASTED BROCCOLI
MASCARPONE CREAMED SPINACH
crispy shallots

QUATTRO FORMAGGI
MASHED POTATOES

DESSERT

CHEF'S CHOICE OF DESSERTS

Plus 8.375% tax and 25% service fee.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

CARAMELLA

MENU 2

\$125++ per person
All courses served family style

FIRST COURSE

PRE-SELECT ONE SALAD AND ONE APPETIZER

CLASSIC CAESAR

romaine, parmesan, croutons

ARUGULA AND SHAVED FENNEL

roasted pine nuts, parmigiano, lemon vinaigrette

VEAL PARMIGIANO MEATBALLS

marinara

GARLIC CHEESE BREAD

marinara and pesto sauce

CALAMARI FRITTO

crispy cherry peppers, spicy marinara

SECOND COURSE

PRE-SELECT TWO:

RIGATONI ALLA GRICIA

guanciale, pecorino

SPICY TOMATO PENNE

cream, calabrese chili, parmesan

CAVATELLI BOLOGNESE

ground veal, tomato, parmesan

MAIN COURSE

PRE-SELECT TWO:

14OZ NEW YORK STRIP

STUFFED CHICKEN PARMIGIANO

house breadcrumbs

SALMON AL FORNO*

blistered tomato, garlic butter crumbs

DUROC PORK TENDERLOIN

wild mushrooms, creamy marsala

Plus 8.375% tax and 25% service fee.

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CARAMELLA

MENU 2 CONT.

SIDES

PRE-SELECT TWO:

ROASTED BROCCOLI

QUATTRO FORMAGGI MASHED
POTATOES

MASCARPONE CREAMED SPINACH
crispy shallots

CANNELLINI BEANS & ESCAROLE

WAGYU STEAK FRIES

DESSERT

CHEF'S CHOICE OF DESSERTS

Plus 8.375% tax and 25% service fee.

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CARAMELLA

MENU 3

\$150++ per person
All courses served family style

FIRST COURSE

PRE-SELECT ONE SALAD AND ONE APPETIZER

CLASSIC CAESAR

romaine, parmesan, croutons

ARUGULA AND SHAVED FENNEL

roasted pine nuts, parmigiano, lemon vinaigrette

VEAL PARMIGIANO MEATBALLS

marinara

GARLIC CHEESE BREAD

marinara and pesto sauce

CALAMARI FRITTO

crispy cherry peppers, spicy marinara

SECOND COURSE

PRE-SELECT TWO:

RIGATONI ALLA GRICIA

guanciale, pecorino

SPICY TOMATO PENNE

cream, calabrese chili, parmesan

CAVATELLI BOLOGNESE

ground veal, tomato, parmesan

MAIN COURSE

PRE-SELECT TWO:

20OZ BONE-IN RIBEYE

STUFFED CHICKEN PARMIGIANO

house breadcrumbs

CHILEAN SEA BASS PICCATA

lemon, capers, butter

VEAL CHOP VALDOSTANO

prosciutto, spinach, fontina

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CARAMELLA

MENU 3 CONT.

SIDES

PRE-SELECT TWO:

ROASTED BROCCOLI

QUATTRO FORMAGGI MASHED
POTATOES

MASCARPONE CREAMED SPINACH
crispy shallots

CANNELLINI BEANS & ESCAROLE

WAGYU STEAK FRIES

DESSERT

CHEF'S CHOICE OF DESSERTS

Plus 8.375% tax and 25% service fee.

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TRAY-PASSED HORS D'OEUVRES

Minimum 25 guests, 150++ per guest, includes 4 selections.
Additional selection (over 4) add \$9++ per item, per guest

HOT

CHICKEN PARMIGIANO

VEAL MEATBALLS
marinara

CRISPY PORCHETTA (GF)
pickled jalapeño chimichurri

CALAMARI FRITTO

cherry peppers, spicy marinara

CAVATELLI BOLOGNESE
ground veal, tomato parmesan

POLENTA MUSHROOMS (GF)
truffle pecorino

COLD

TOMATO CAPRESE SKEWERS (V)(GF)
bocconcini mozzarella

WAGYU TARTAR CROSTINI
cornichons, Dijon

TUNA TARTARE ARANCINI
carnaroli rice, lemon

SEASONAL FRUIT SKEWERS (V)(GF)

ROCK SHRIMP COCKTAIL (GF)

MORTADELLA & BOSCHETTO CHEESE
SKEWERS (GF)

DESSERT BITES

TIRAMISU
ladyfinger sponge, mascarpone, espresso

NY-STYLE CHEESECAKE
raspberry coulis, fresh berries

Plus 8.375% tax and 25% service fee.

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CARAMELLA

STATIONS

Minimum 25 guests, per 90 minutes.

CHILLED SEAFOOD TOWER

\$1650, SERVES 25-30

ALASKAN KING CRAB, POACHED SHRIMP, EAST AND WEST COAST OYSTERS,
LOBSTER TAIL

ANTIPASTA STATION

\$500, SERVES 25-30

ITALIAN SELECTION OF CHEESE AND CURED MEATS GARNISHED WITH CRUDITES
AND ARRAY OF BREADS AND FRUITS

CAESAR AND ARUGULA FENNEL SALAD

Plus 8.375% tax and 25% service fee.

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ACTION STATIONS

CARVING STATION

\$850, SERVES 25

ROASTED NY STRIP

peppercorn sauce

BAKED SALMON

garlic butter crumbs, salsa verde

QUATTRO FORMAGGI MASHED POTATOES

CANNELLINI BEANS AND ESCAROLE PANCETTA

PASTA STATION

\$425, SERVES 25

CAVAETLLI BOLOGNESE

parmesan

SPICY TOMATO PENNE

Calabrese chili

DESSERT DISPLAY

\$425, SERVES 25

TIRAMISU

ladyfinger sponge, mascarpone, espresso

BUNDINO

citrus custard, pirouette cookie

NY-STYLE CHEESECAKE

raspberry coulis, fresh berries

Plus 8.375% tax and 25% service fee.

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