

# Catering

## HORS D'OEUVRES

### HEAT & SERVE

Spanakopita  
Frank 'n Blanket  
Artichokes w/ Boursin Cheese  
Brie, Pear & Almond Filo Pouch  
- \$1.50 ea\*

Chicken Chao  
Chorizo Empanada  
Firecracker Chicken  
Korean BBQ Spring Roll  
Texas White Wings  
Mini Beef Wellington  
Black Bean & Cheese Quesadilla  
Caramelized Onions & Feta in Filo Cup  
- \$2.50 ea\*

Mini Crab Cakes  
Tartar Sauce  
- \$3.00 ea\*

Baked Clams (12 per tray)  
- \$24.99

Baked Escargot (8 per tray)  
- \$11.99

### CANAPÉS

(served room temperature)  
Beef Filet & Creamy Horseradish  
Smoked Chicken w/ Papaya  
Ciliegine & Sundried Tomato  
Smoked Duck & Cranberry  
Prosciutto Bow Tie  
- \$3.50 ea\*

## CITARELLA PARTY PLATTERS

**SHRIMP COCKTAIL - \$95 / \$129**  
Fresh large shrimp, steamed and served with lemons and cocktail sauce.

**PRIME FILET MIGNON - \$199 / \$299**  
Tastefully decorated for a beautiful display, our tender, sliced filet mignon is served with our own crème fraîche horseradish sauce.

**INTERNATIONAL CHEESE - \$129 / \$179**  
A sophisticated spread of imported and domestic cheeses served with juicy grapes, fig cake, and our rustic, house-made crostini.

**MEDITERRANEAN PLATTER - \$139**  
**ONE SIZE (SERVES 10-15)**  
A vibrant platter of crisp, freshly cut and grilled vegetables, Citarella Gourmet Olives, Citarella Hummus, Citarella Sundried Tomato Spread, and stuffed grape leaves served with multigrain and sea salt pita chips.

**WHOLE DECORATED POACHED SALMON**  
**8 lb - \$179 / 12 lb - \$259**  
Perfect served cold or at room temperature, our poached salmon is silky and rich. Hand-decorated, It is as stunning as it is delicious.

**DILL SAUCE - \$5.99**  
Creamy and fragrant, the perfect accompaniment to our Whole Decorated Poached Salmon.

## Expertly prepared for effortless entertaining.

**TUSCAN APPETIZING - \$149**  
**ONE SIZE (SERVES 10 - 15)**  
A country-style appetizer tray with marinated bocconcini, truffle mushrooms, dates stuffed with blue cheese, sundried peppers, tapenade, artichoke hearts, Italian meats, cheeses, and imported olives. A basket of our Crostini is included.

**SEASONAL FRUIT - \$59 / \$79**  
A medley of juicy, in-season fruits such as melons, fresh berries, pineapple, and grapes.

**GARDEN CRUDITÉ - \$59 / \$79**  
Crisp, colorful, and garden-fresh, this medley of vegetables is served with our flavorful dill sauce or roasted red pepper aioli.

**SESAME CHICKEN FINGERS - \$89 / \$129**  
Crispy chicken fingers made with only white meat, served with sweet-and-tangy honey mustard sauce. Best served warm.

**SANDWICH PLATTERS**  
A broad selection featuring our handmade sandwiches, tramezzini, mini wrap bites and more.

**SUSHI**  
Enjoy a dazzling display of sushi, made to order. (We recommend 3-4 pieces per person, per hour.)

**PASTRY PLATTERS**  
**CHOCOHOLIC'S DELIGHT - \$49 / \$89**  
**ASSORTED SWEETS - \$49 / \$89**  
**CHOCOLATE-DIPPED STRAWBERRIES - \$119**



Prices are subject to change and may vary by location. All items are subject to availability. Not responsible for typographical errors.

**JUST ASK:** We also have sternos, chafing trays and stands, serving utensils, and flowers for your holiday table. We recommend a small platter for 10-15 or a large platter for up to 15-20 guests.

\*12 piece minimum per variety