



# Seconda Catering Menu

Chef's choice of vegetables and potato

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Toasted focaccia bread

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Chicken Parmigiana with tomato sauce and mozzarella \$22.99

Or

Chicken scallopini with chestnut & marsala cream reduction \$22.99

Or

Braised 6oz beef brisket with beurre rouge and balsamic reduction \$25.99

Or

Roasted 6oz boneless lamb leg with balsamic mint jus. \$25.99

Or

Pan-seared 6oz fresh salmon with mango and honey reduction \$24.99

Or

Pan-fried 6oz wild grouper fillets with puttanesca sauce \$25.99

Or

Baked stuffed portobello mushrooms with mascarpone and roasted garlic, pesto cream reduction, pine nuts and sun-dried tomato gremolata \$21.99

Or

Butternut squash risotto cake with gorgonzola cream reduction and caramelized apples, avocado, walnuts \$21.99

## **A D D I T I O N A L**

\$4/person for an additional charcuterie board

\$4/person for an additional fruit platter

\$4/person for an additional vegetable platter

\$4/person for an additional house-made Brownie

\$5.5/person for an additional New York cheesecake

An additional 5% sales tax will be applied

Additional Supplies & delivery fee based on the group size

An additional 8% ~ 15% gratuity will be added based on the level of service required

We will pack individually for any allergies

\*\*Catering menu is designed for groups of 10 or more people.