

MENU STAZIONI (STATIONS)
FOR STAND UP EVENTS 50+

PARTY NAME _____ DATE _____

GUEST # _____ ROOM _____

ALLERGY ALERTS & DIETARY RESTRICTIONS

LET US ASSIST YOU! PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY RESTRICTIONS IN ADVANCE. PROVIDE US WITH THE NAME OF THE GUEST(S) AND RESTRICTIONS IN ORDER TO BEST SERVE YOU AND YOUR PARTY.

PLEASE SELECT FROM EACH CATEGORY AND DURATION.

WE ARE NOT A NUT-FREE OR GLUTEN-FREE ENVIRONMENT THEREFORE CROSS CONTAMINATION MAY OCCUR BEYOND OUR CONTROL.

SPECIAL REQUESTS OR MENU CHANGES MAY RESULT IN PRICE ADJUSTMENTS.

ALL PRICES LISTED ARE PER PERSON

ANTIPASTO MISTO

Selection of italian regional salumi (cured meats) & cheeses accompanied by seasonal fruits, homemade jams, honey, nuts and Sud Forno bread

small (serves 15-20) \$240

medium (serves 20-30) \$330

large (serves 45-50) \$550

VEGETARIANO (SELECT 3)

Insalata di Cavolo nero
kale, pecorino, nuts, lemon juice

VG - N - GF

Funghetto
mushrooms, kale, parmigiano, pecans, barley, freekeh

VG - N

Insalata di Finocchio
fennel, butter lettuce, herb dressing

VG - V - GF

Quinoa
quinoa, roasted carrots, roasted leeks, candy beets

VG - V - GF

Insalata Caprese
tomato, mozzarella di bufala, basil, extra virgin olive oil

VG - GF

2hr \$27

3hr \$33

PASTA (SELECT 3)

Al Pomodoro
tomato sauce, basil
(can be made gluten free on request)

V

Alla Norma
tomato, eggplant, ricotta salata, basil

VG

Alla Bolognese
traditional bolognese ragù, parmigiano
(can be made gluten free on request)

A

Arcobaleno
fresh mozzarella di bufala from Campania,
zucchini, light cherry tomato sauce, onion, basil
(can be made vegan or gluten free on request)

VG

2hr \$25

3hr \$30

V_ VEGAN
VG_ VEGETARIAN

N_ CONTAIN NUTS
GF_ GLUTEN FREE

DF_ DAIRY FREE
A_ ALCOHOL

PINZIMONIO

Selection of fresh vegetables and olive oil dipping

small (serves 15-20) \$120

medium (serves 20-30) \$180

large (serves 40-50) \$290

CARNE (ALL ITEMS INCLUDED)

Salsiccia della Casa
house made pork sausage

GF

Porchetta
slow cook pork roast

GF

Spiedini di Agnello
lamb skewers

GF

Arrosto di Manzo
slow cook roast beef and herbs

GF

2hr \$45

3hr \$55

All stations are accompanied by seasonal sides

PESCE

Salmone Arrosto
whole roasted salmon

GF

Gamberetti alla griglia
grilled shrimp

GF

Filetto di Trota al forno
roasted trout fillet

GF

Dentice or Branzino al forno
baked red snapper or seabass

GF

2hr \$40

3hr \$50

All stations are accompanied by seasonal sides

PESCE CRUDO (ALL ITEMS INCLUDED)

Ostriche - \$4 per piece
oysters with a selection of chef-s choice garnish
chef recommends 5 per person

GF

STAZIONE PIZZA (ALL ITEMS INCLUDED)

Marinara
tomato sauce, basil, herbs, garlic (no mozzarella)

V

Affitisciuta
tomato, mozzarella, smoked scamorza,
homemade spicy Italian sausage

Margherita
tomato, mozzarella, basil

VG

Primavera
tomato, mozzarella, button mushrooms,
red peppers, artichokes, black olives

San Giorgio
tomato, mozzarella, hot calabrese, fresh mushrooms

1hr \$20

2hr \$25

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BOMBOLINI SALATI MISTI

assortment of Bombolini Salati

Vegetarian: Caprese, Carciofi

Non-vegetarian: Salami, Prosciutto, Porchetta

Mixed: Salami, Prosciutto, Caprese

1hr \$15

2hr \$20

STAZIONE DOLCE

ASSORTMENT OF SUD FORNO MINI DOLCI

Torta di Cioccolato

Torta al Limone

Torta di Frutta

Bombolini alla Crema

Bombolini alla Nutella

N

Cannoli - \$3 extra

Cantucci Biscotti

Budino

Tiramisù

N

N

1hr \$25

2hr \$30

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