



## **Café Arnone Catering Menus**

### **Food Options**

For the 2019 season we will have an \$850 minimum spend for any weekday events and \$1000 for a Friday, Saturday or Sunday event. Below are our available options which all run \$13/person

- The Big Sal Piadina: *organic egg & Italian sausage or bacon with cheese*
- Caprese Piadina: *tomato, mozzarella & arugula with balsamic dressing*
- The OG Piadina: *prosciutto, ricotta cheese, arugula and lemon EVOO dressing*
- PLT Piadina: *pancetta bacon, lettuce and tomato with lemon EVOO dressing*
- Vegan Piadina: *hummus & tabbouleh with organic spring mix and lemon EVOO*
- Grilled Cheese Piadina: *cheddar & monterey jack cheese*
- Chicken Piadina: *chicken with mixed greens, cheddar and monterey jack cheese & EVOO*
- Meatball Sub: *fresh Italian meatballs in marinara sauce with parmesan cheese*
- Mediterranean Salad: *organic mixed greens with kalamata olives, cucumbers, tomatoes and feta cheese with lemon EVOO (add chicken)*
- House Salad: *organic mixed greens, cucumbers, tomatoes with balsamic dressing (add chicken)*

## Coffee Options

For coffee catering we charge \$6 per person with a \$500 minimum Sunday-Thursday and \$750 minimum on Friday & Saturday

- Americano: Shot of espresso with hot water
- Latte: Shot of espresso with steamed milk
- Cappuccino: Shot of espresso with steamed milk & topped with foamed milk
- Mocha: Shot of espresso combined with dark chocolate syrup and steamed milk
- Light, Dark Roast or Decaf drip coffee

Coffee Bar & Gelato: \$10.95 per person  
Gelato Only (up to 6 flavors): \$6 per person

