



Appetizers

Prices per dozen unless specified, 2 dozen minimum on all

“Benderloin”

Fire-rubbed Beef Tenderloin – grilled, chilled and thinly sliced.

Served with Horseradish cream.

Also available in Garlic and Olive Oil Marinated.

Can be served buffet style, or as a carving station.

\$3.95/\$4.75 per person with Rustic Bread

Chicken Satay

Skewers of grilled Chicken served with Peanut sauce or *mole* for dipping

\$24.00

Beef Satay

Skewers of grilled Beef served with Peanut or *mole* sauce for dipping

\$24.00

Crispy Coconut Shrimp

Served with Strawberry Marmalade

\$25.80

Chile Lime Shrimp

served with Salsa Picante

\$25.80 per dozen

Brie Wheel

Topped with your choice of Dried Cranberries and Orange or Roasted Tomato and Garlic, served with Baguette Slices

Large \$87.50 – serves 30 ~ Small \$59 – serves 12

Circolo Catering

100 Cross Country Rd, Verona

669.5880



Soppresatta Tray

Soppresatta with Sharp Cheddar tray, served with fresh Focaccia.

\$4.25 per person

15 person minimum

BLT's

Miniature Bacon, Lettuce and Tomato sandwiches on Toast

\$2.50 each

Meatballs in Marinara

Benjamin's famous meatballs

\$15

Albondigas

Chicken meatballs served in Chicken chipotle bouillon.

\$18

Fajita Bites

Marinated Flank Steak stuffed with Sweet Peppers and Onions

\$25.80

Italian Antipasto Platter

Assorted cured meats, marinated vegetables, fresh mozzarella and olives served with fresh baked Rosemary Focaccia.

\$4.50 per person – 15 person minimum

Greek Antipasto Platter

Hummus, Baba Ganouj and Caponata served with olives, vegetables and pita bread

\$3.75 per person – 15 person minimum

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Parmesan Cradles

Chevre and Sun-dried Tomato whip OR Roasted red pepper Chutney served on
a delicate cradle of baked Parmesan cheese

\$19.00

Crostini

Caramelized Bacon or Caramelized Onion with Sharp Cheddar
Italian Sausage with White Truffle Chevre
Goat Cheese with Fresh Blackberry
Roasted Tomato with Garlic Butter
Sliced Bratwurst with Kimchi
Herbed cream with Mireproix
White Bean puree with fresh Rosemary
Sun-dried Tomato & Basil puree
Gorgonzola with Pine nuts & fresh Basil
Herbed Crème Fraiche and radish chips
Spiced Capicola and Robiola cheese
Cannellini Bean & Olive Tapenade
Fresh Mozzarella with Soppressetta and Roasted Tomato
Chicken broth soaked white beans with green onions & sea salt
Orange Anis Hummus with Fresh Ginger
Candied Beet with Olive Oil and Leeks
Chevre with Bacon and Apricot Matchsticks

\$16.50

Premium Crostini

Shrimp Cocktail with tartar crème and cocktail sauce
Edamame "Caviar" with wasabi crème fraiche
Roma Tomato, Bacon and Avocado with a Balsamic glaze
Lamb or Pork Loin basted in Bacon with Tomato Relish

\$24

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Fruit Platter

Red and Green grapes, Strawberries, fresh pineapple and oranges.

\$45.00 serves 25

Vegetable Tray

Broccoli, Carrots, Radishes, Celery served with Fiesta Dip

\$42 serves 25

Cheese and Fruit Platter

3 hand selected cheeses with seasonal fruit

\$4.95 per person

15 person minimum

Cheese Tray

Choose 2 of the following – Mild cheddar, Swiss, Pepper Jack or Muenster.

\$38.50 serves 25

Fried Plantains

Fried Plantain with Slow Roasted Jerk Chicken and Mango Cream

\$28.50

Stuffed Mushrooms

Italian Sausage, Chorizo or Sun-dried Tomato

\$16.00

Premium Stuffed Mushrooms

Mushrooms stuffed with Braised Barbequed Pork topped with crème fraîche

OR

Mixed Olive Tapenade with Cheese and Focaccia Crumbles

\$29

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Whole Smoked Salmon

Whole smoked Salmon served with Capers and Horseradish Cream
Market Price

Sea Scallops

Seared Sea Scallops served with choice of Caponata puree or
Bacon-apricot Chutney
Market Price

Mini Sandwiches

Priced per sandwich – 1 dozen minimum per kind
Beef Tenderloin with Horseradish cream and Tomato \$3.75
Fresh Mozzarella with Crushed Chile Pesto & Roasted Tomato \$3.75
Grilled Pesto Chicken with Olive Tapenade \$3.75
Fajita Chicken with Chipotle Mayo and Pepper Jack Cheese \$3.75
Barbequed pulled Pork with Coleslaw \$3.75
Cucumber, sprouts and avocado with Herb Cream \$3.75
Spinach, Pancetta, Fresh Mozzarella Tomato and Garlic Aioli \$3.75
Cubano: Pulled pork, ham, pickle and Garlic Aioli \$3.75

Spoons and Soup Shots

Asparagus Cream Soup Shot
Roasted Corn Pudding Spoon
Avocado & Citrus Spoon
Jalapeno Popper Spoon
Bacon & Eggs Spoon
Chevre and Sun Dried Tomato whip Spoon
Duck Confit Spoon
\$20
Tuna Sashimi with sea salt and black sesame seeds Spoon
\$25

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Phyllo Cups

Roasted Red Pepper and Goat Cheese
Fresh Tomato with Fresh Mozzarella and herbs
Shrimp with creamed cocktail sauce
Artichoke and Sun-dried Tomato
Porcini mushroom with Parmesan cheese
Ricotta with Black Olive and Thyme
Asparagus and goat cheese
Caramelized Bacon and Onion
Pepperoni and Roasted Tomato
Italian Sausage, Spinach and green olive
Zanzibar (caramelized pepper chutney with chevre)
Smoked Salmon Mousse

\$24

Primavera:

Asparagus spears wrapped in bacon
\$3.75 per person

Asiago stuffed Dates with bacon and smoked paprika
\$15

Prosciutto wrapped grilled chicken spears
\$25.00

Marinated Tomato & Fresh Mozzarella Spears
\$16.50

Homemade Breadsticks wrapped in Prosciutto and Arugula
\$20.00

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Parmesan Polenta cakes with Fresh Tomato and Basil

\$20.00

Grilled Asparagus with Lemon Olive Oil Vinaigrette

\$3.25 per person

Smoked Trout cakes with a dollop of Crème Fraîche and Salsa Picante

\$36.00

Blini with Duck Confit and Crème Fraîche

\$36.00

NYC Deli

Pumpnickel triangles with whipped Cream Cheese, Lox, and thinly sliced onion.

\$2.00 per person

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