

BOTTINO CATERING

BOTTINO offers off-premises catering menus for corporate, gallery and private breakfasts, lunches, cocktails and dinners including full bar catering as needed.

Custom menus, waiter and bartender service, floral arrangements and rentals are all available.

CONTINENTAL BREAKFAST

\$ 8.00 per person

Assorted breakfast pastries and quick breads, fresh orange juice and coffee service (decaf and tea available additional 20.00 per thermos).

Add fruit salad: additional 2.00 per person

Add fruit, yogurt and granola: additional 4.00 per person

AMERICANO LUNCH

\$ 20.00 per person

Platter of assorted sandwiches on a variety of artisan breads, cut in halves and

individually paper-wrapped. A choice of two side salads from our takeout menu.

Cookies, biscotti and brownies.

Assorted sodas and mineral waters.

ITALIANO

\$ 20.00 per person

- choice of lasagna bolognese - homemade pasta, meat and porcini sauce, bechamel or vegetable lasagna - peppers, eggplant, tomato, greens, bechamel

- caprese salad fresh mozzarella, tomato, basil and olive oil

- mixed green salad, fennel arugula or caesar salad

- bread, cookies, biscotti, brownies, beverages

246 Tenth Ave. New York 10010
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COCKTAIL EVENTS

Pricing available on request.

Please contact danny@bottinonyc.com

BOTTINO offers a number of **HORS D'OEUVRES** options. Here is partial list. Minimum order 36 pieces of each.

Tartlets: with caramelized onions and asiago,
OR, with shitake mushroom and goat cheese,
OR with shrimp

Torta Rustica: Tuscan quiche squares with broccoli rabe, leeks, chard

Focaccia mini-sandwiches with prosciutto and mascarpone

Focaccia mini-sandwiches with chicken and arugula, herbal mayonnaise

Focaccia mini-sandwiches with goat cheese and grilled vegetables

Smoked salmon, black bread, crème fraiche
Eggplant and peppers tapenade and shaved ricotta, picholine olive baguette

Seared filet, olive tapenade, French baguette

Mini crab cakes

Tuna Tartar on Belgian endive leaves

PLATTERS:

Artisanal imported cheeses

Assorted cured meats

Crudite

BUFFET DINNERS

There are many options for catered buffet dinners off-premises.

Here is a popular and typical menu:

Poached salmon, salsa verde

Seared filet mignon, olive tapenade

Pan roasted organic breast of chicken, peperonata

Lasagna

Fingerlings, haricot verts, dijon vinaigrette

Red and gold beets, goat cheese, shallot vinaigrette

Asparagus vinaigrette

Fennel and arugula salad

Mixed Berries

Chocolate Tiramisu

Homemade tarts and cookies