



Cucina Catering | Brunch Buffet Menu Options

Appetizers

antipasto salad, crispy chickpeas, ricotta salata, Italian dressing
escarole, warm anchovy dressing, focaccia croutons
local sky farms baby greens, radish, sherry shallot vinaigrette lacinato kale salad,
currants, toasted pine nuts, pecorino romano, lemon olive oil caramelized figs,
burrata, country ham, arugula
herbed farro, roasted seasonal vegetables, marinated goat cheese
pinzimonio, bagna cauda
house made granola, greek yogurt, fresh fruit

Entrées

bucatini al amatriciana, guanciale, tomato, pecorino romano
rigatoni, sausage, peas, cream, spicy tomato
penne puttanesca, olives, capers, garlic, parsley, tomato sauce
ricotta ravioli, brown butter, sage, toasted hazelnuts
spinach and mushroom strata, fontina cheese, herbs
baked french toast, cardamom mascarpone, warm maple syrup,
seasonal preserves
ham and gruyere frittata, basil pesto
buttermilk biscuits and sausage gravy, crispy sage
slow roasted salmon, fregola, wild mushrooms

Desserts

lemon olive oil cake

tiramisu

flourless chocolate torte

butterscotch budino

mixed berries and chantilly cream (seasonal)

Some items are subject to availability and will be appropriately substituted by the Chef