



Cucina Catering | Stationary Hors D'oeuvre Options

charcuterie

chef's selection of cured meats
may include: prosciutto, coppa, salami, speck
fruit mostarda, cornichons, rosemary almonds, coarse
grain mustard

cheese

chef's selection of cheeses
may include: grana padana, semi aged goat cheese, manchego dried
fruits, honeycomb, marinated olives

bread

tuscan peasant bread, assorted crisps, grissini

pinzimonio- choice of 2 dips

romesco | rosemary white bean | bagna cauda | creamy dill and feta |
gorgonzola dolce

some items are subject to availability and will be
appropriately substituted by the chef