

EST. 2024



catering menu

BOARDS

Half serves ~10-12 • Full serves ~20-25.

Charcuterie \$145 / \$275

Mezze Platter \$115 / \$275

Seasonal Vegetable \$115 / \$220

Cheese & Fruit \$125 / \$275

Bread & Butter \$115 / \$220

Lox & Bagel \$125 / \$235

Dessert Assortment \$125 / \$235

Individual Board Boxes (min 10): \$16 each

BITES & HOR D' OEUVRES (per dozen)

Shrimp ceviche tostadas \$48

Empanadas — chicken or beef \$45

Empanadas — vegetarian \$40

Tomato bruschetta \$38

White bean bruschetta \$36

Whipped ricotta & honey bruschetta \$36

Seasonal savory tarts \$42

Traditional or chicken parmesan meatballs \$38

Bacon-wrapped scallops \$54

Falafel with lemon tahini \$36/dozen

Deviled eggs with crisp prosciutto \$24

Prosciutto & melon skewers \$28

Watermelon & feta skewers \$28

Caprese skewers \$28

Chicken or southwest spring rolls \$40

Crab cakes with spicy remoulade \$54

Smoked salmon blinis with crème fraîche \$48

Clams Casino \$48

Oysters Rockefeller \$60

RAW BAR (per piece)

Local oysters MKT

Jonah crab claws MKT (est. \$6.50 ea)

Tuna tartare spoons \$5.00 ea

Local whitefish ceviche cups \$4.00 ea

Shrimp cocktail \$3.50 ea

SALADS (per person)

Mixed green salad with cucumber, cherry
tomato, and radish \$6

Traditional Caesar with parmesan crisp and
croutons \$7

Tomato & burrata with basil and olive oil \$8

Beet & arugula with goat cheese and citrus
vinaigrette \$8

Kale, apple & walnut salad with lemon dressing
\$7

Farro & spinach salad with roasted peppers \$7

Cucumber, tomato & red onion salad \$5

Potato, pesto pasta, or macaroni salad \$6

SANDWICHES (Mini / Full)

Lobster Roll

MKT / MKT

Crab Roll

MKT / MKT

Classic Italian

\$8 / \$14

Veggie Italian

\$7 / \$12

Tuna or Chicken Salad

\$6 / \$12

Caprese \$6 / \$12

Roasted Turkey

\$7 / \$13

Rosemary Ham, Swiss & Arugula

BLTA

\$7 / \$13

Minimum 6 per flavor. Boxed lunches add \$6
(kettle chips & brown butter cookie).

PASTA DISHES (Half / Full pan)

Half serves ~8-10 • Full serves ~15-20

Lasagne Florentine \$95 / \$180

Orecchiette with Broccoli & Italian Sausage
\$95 / \$180

Pappardelle Bolognese \$105 / \$200

Spaghetti & Meatballs \$100 / \$190

Chicken Piccata with Fettuccine \$110 / \$210

Seasonal Vegetable Pasta \$90 / \$170

Macaroni & Cheese \$85 / \$160

Shrimp Scampi \$115 / \$220

TACO FEAST

\$40per person

Add rice & beans \$5 per person

Three tacos per guest • choose three fillings
(Chicken Asada • Carnitas • Carne Asada • Al
Pastor • Fried Green Tomatoes)

ENTREES (per person)

Braised short ribs \$38

Grilled tenderloin \$38

Crab stuffed shrimp \$42

Blackened salmon \$31

Herb crusted haddock \$29

Coq au vin \$28

Chicken shawarma \$25

Lemon marinated chicken \$25

Rosemary encrusted pork tenderloin \$28

Slow braised pot roast \$28

Chicken Parmesan \$29

Chicken Milanese \$29

SIDES (per person)

Charred broccoli \$6

Crispy Brussels sprouts \$6

Honey glazed carrots \$5

Oven-roasted red potatoes \$5

Roasted garlic mashed potatoes \$5

Rice pilaf \$5

BRUNCH (per dozen)

Mini Quiche Lorraine \$40

Mini Seasonal Vegetarian Quiche \$36

Yogurt & Fruit Parfaits \$68

Muffins \$40

Scones \$42

Bagels & Spreads \$54

Mini Croissants \$32

Breakfast Burritos \$90

DESSERTS (per dozen)

Brown butter chocolate chip cookies \$22

Mini fruit tarts \$34

Cupcakes \$32

Brownies \$22

Strawberry shortcake \$34

Lemon bars \$25

Whoopie pies \$34

*Our curated menu captures the
spirit of Aperitivo, the art of
gathering around beautiful food
and drink. Every dish is crafted
with seasonal ingredients,
thoughtful detail, and a love of
sharing. Whether you're hosting
an intimate gathering or a
grand celebration, Aperitivo
brings warmth, flavor, and a
touch of charm to every occasion.*

*Pricing is subject to change based on seasonality and
availability. Market pricing applies where indicated.