

CENTROLINA

MERCATO E OSTERIA

HOLIDAY CATERING MENU 2017

Centrolina will be accepting orders every day through the following dates:

ORDER DEADLINE

To place order please email events@centrolinadc.com

Thanksgiving: Please order by 11/19/17 deadline for pickup on 11/22/17 4-7pm
or 11/23/17 from 10:00am-12:00pm

Please fill-out the catering form below the menu and return via email events@centrolinadc.com or call 202.898.2426 to place your order. All questions regarding the catering menu can be directed to events@centrolinadc.com.

THANKSGIVING	
ORDER	ANTIPASTI PLATTERS – All Serve 6
	platter – prosciutto & poached pear – 48.00
	platter – burrata, roasted pumpkin & toasted pumpkin seed – 60.00
	platter – speck, apple & homemade ricotta & honey – 60.00
	platter of italian salumi & cheeses: soppressata, prosciutto & mortadella, provolone, ubriacho & grissini – 72.00
	platter: giardinera: raw & wood roasted seasonal vegetables, hummus – 60.00
	roasted delicata squash, balsamic grilled onion & mustard greens – 48
	eggplant caponata & garlic rubbed crostini – 60.00
	classic deviled eggs – 48 (24 pc)
	faux shiitake meatballs & polenta – 60.00
TURKEY	
	Whole Chicken: Trussed and Oven Ready with Pan, 22.00 (Serves 4)
	10-12 lb oven ready, cider brined, free-range turkey – 6.99 per lb (turkey is uncooked, comes with cooking instructions)

THANKSGIVING CONTINUED	
SIDE DISHES - ALL SERVE 4	
	barlett pears, pecorino fresco, local salad greens - 48.00
	minestrone of vegetables, chicken broth & fettuccine - 32.00
	spiced cranberry jam - 18.00
	rosemary's sage stuffing - 48.00 (chef amy's mothers special recipe)
	roasted brussels sprouts, apple marmellata - 38.00
	joan nathan's pappardelle kugel - 48.00
	mashed potato, parmigiano - 32.00
	pumpkin raviolini, butter & sage - 96.00 (recipe for preparation included)
	roasted sweet potato & yogurt - 32.00
	green beans & toasted almond - 38.00
	mushroom farro - 42.00
	traditional turkey gravy - 12.00
	roasted cauliflower, pine nuts & raisins 32.00
	buttermilk biscuits - \$20.00/doz (available unbaked, recipe for preparation included)
	sweet potato cornbread - \$20.00/doz
BREAKFAST PASTRIES	
	cranberry-pecan scone - \$3.00 each
	carrot-apple muffin - \$3.00 each
	pumpkin bread - \$10.00 (loaf serves 4-6)
DESSERT - WHOLE HOUSE MADE PIES	
	flaky apple pie - \$35.00
	coconut cream pie - \$35.00
	triple chocolate pecan pie - \$40.00

Name _____
 Email _____
 Phone Number _____
 Pick-up Date _____
 Time _____
 Credit Card _____
 Exp _____