

## FARFALLE ITALIAN MARKET & CAFÉ HOLIDAY CATERING ADDITIONS

### Starters

Chestnut Soup \$18/quart  
Green Olive Tapenade \$7/pint  
Spinach & Artichoke Dip \$8/pint

### Main Courses

Parmesan Polenta \$40/serves 8  
creamy polenta topped your choice of vegetables, a touch of cream and parmesan and baked until bubbling (choice of Roasted Butternut Squash or Portobello Mushrooms with Truffle Oil)

Baked Stuffed Shrimp \$75/serves 6-8  
2 lbs of jumbo shrimp baked with fresh breadcrumbs, garlic, parsley and butter

Rosemary Pork Tenderloin with Pears \$15/per pound  
all natural pork tenderloin is marinated with rosemary, garlic and olive oil then roasted and served with a Gorgonzola cream sauce and roasted pears

Beef in Barolo \$14/per pound  
beef chuck roast slowly braised with garlic, Nebbiolo wine, herbs, soffrito & plum tomatoes

### Sides

\$10.95/per pound  
Garlic Mashed Potatoes  
Roasted Seasonal Vegetables

### Desserts

Bindi Imported Chocolate Mousse Cake \$42  
Apple Skillet Cake \$25  
Nutella Bread Pudding \$23  
Cranberry-Apple Crostada \$20  
Honey Almond Tart \$30

Our regular catering menu is available in addition to the menu items listed above.

To place an order call 978 369 2900

Please specify when placing your order if you would like items hot or cold with reheating instructions. Orders must be placed 48 hours in advance & a 50% deposit is **required** at the time the order is placed. Custom orders will be priced accordingly & delivery is available for an additional charge.