



CATERING MENU

Due Mari is happy to offer drop-off catering to any large party and private event. Enhance your next hosted event with a selection of cured meats and cheeses, hand-made pastas and finish off with a variety of select desserts.

From business meetings to social events, Due Mari will bring the fine dining restaurant experience to your home or office.



Our Catering menu is meant to be enjoyed much like a 3 or 4 course meal you would have at Due Mari. We recommend selecting one to two antipasti and including a stationary board for groups with hearty appetites. Then select either one pasta and two entrees, or two pastas and one entrée, and finish with two dessert selections. Our Catering Manager can offer suggestions to satisfy all styles of events. Drop off orders need to be placed with 48 hours advanced notice.

All half trays serve 15 to 20 people and full trays serve 20 to 30 unless otherwise stated.

COMPOSED STATIONARY BOARDS SERVES 20-30.....\$100 PER MEAT & CHEESE | \$85 FOR CROSTINI
 selection of cheeses • variety of charcuterie • bruschetta

ANTIPASTI *salads & appetizers*.....\$60 HALF | \$90 FULL

- RUCOLA arugula, strawberries, spiced pecans, ricotta salata, rhubarb vinaigrette
- ROMANA gem lettuce, garlic croutons, caesar vinaigrette, parmesan, marinated white anchovy
- PRIMAVERA lolla rosa lettuce, fava bean, asparagus, peas, fennel, robiolina, thyme vinaigrette
- BURRATA buffalo mozzarella, 18-month aged prosciutto, marinated roasted pepper, crostini *\$15 supp*
- DUE MARI grilled calamari salad, chickpeas, radicchio, olives, thyme *\$15 supp*
- BARBABIETOLA beet salad, pistachios, raspberries, goat cheese, honey-mustard vinaigrette *\$15 supp*

PASTA.....\$75 HALF | \$125 FULL

- TAGLIATELLE traditional bolognese meat sauce
- GNOCCHI ricotta dumplings, tomato purée, fresh basil, chili
- LUMACHE shrimp, scallop, spring onion, tomato sauce
- RIGATONI spring vegetables, basil, parmesan, garlic

PANINI *hot & cold sandwiches*.....\$75 HALF | \$125 FULL

- CAPRESE grilled chicken breast, marinated tomatoes, house-made mozzarella, basil pesto
- VEGETABLE peppers, zucchini, mushrooms, onions, provolone
- TACCHINO sliced roasted turkey breast, red onions, bacon, american cheese, avocado, tomato
- HAM & CHEESE smoked ham, aged cheddar, onion-mustard jam

ENTRÉE.....\$90 HALF | \$175 FULL

- SALMONE pan seared salmon, roasted cauliflower
- POLLO roasted chicken, grilled peppers & onions
- CONTROFILETTO seared sirloin, whipped potatoes *\$15 supp*

SIDES.....HALF \$25 | FULL \$45

- broccoli rabe sautéed vegetables tuscan potatoes

DOLCE *dessert*.....\$85 FULL | \$60 HALF

- FRUIT seasonal selections
- TIRAMISU espresso-soaked ladyfinger, mascarpone mousse, coffee crema, cocoa nib
- TORTA DI CIOCCOLATO buttermilk chocolate cake, caramel custard, milk chocolate ganache
- BISCOTTI E PICCOLI MORSI assorted cookies, brownies and bars \$45 HALF | \$60 FULL

RENTALS

- Sternos & Racks *including set up* \$50 PER EVERY 30 GUESTS
- Plasticware, Cutlery, Napkins, & Plates \$2 PER PERSON