

— MAIN COURSE —

ALL MAIN COURSES ARE SERVED WITH RICE AND MIXED VEGETABLES

GRILLED CHICKEN BREAST
(boneless and skinless) Lemon and Capers, Veneziana, Curry, Alla Diavola, Marsala, Mushroom or Al Limone Sauce \$18.50 pp

CHICKEN SPEZZATINO
(boneless and skinless) Al Limone, Marsala, Pizzaiola, Curry Sauce \$18.50 pp

CHICKEN PAILLARD
(boneless and skinless) with Rucola and Tomato \$18.50 pp

WHOLE ROASTED CHICKEN
With Rosemary and Sea Salt \$18.50 pp

CHICKEN ALLA CIPRIANI
(on the bone) Alla Cà d'Oro (roasted peppers, onion); Alla Cacciatora (carrots, celery, onion and tomato); Alla Romana (celery, onion, white wine and vinegar); Alla Veneta (kidney beans and pancetta) \$18.50 pp

ROAST TURKEY OR PAILLARD
Served with Vegetables, Lemon and Olive Oil \$17.50 pp

BEEF SKIRT STEAK
Barolo, Veneziana or Peppercorn Sauce \$19.50 pp

HARRY'S BAR SHRIMP
Alla Carlina Sauce Served with Rice Pilaf \$19.50 pp

SAUTEED SHRIMP
Al Curry, Diavola, Veneziana or Tomato and Brandy Sauce Served with Rice Pilaf \$19.50 pp

ATLANTIC SALMON
Livornese, Lemon and Capers, Limone, Alla Carlina, Zucchini Cherry Tomato and Oregano Sauce ... \$17.50 pp

CARPACCIO ALLA CIPRIANI
Thinly sliced beef with our secret sauce \$18.50 pp

BRAISED BONELESS SHORT RIBS (48 hours notice needed) Served with Rice Pilaf or Risotto Parmigiana \$23.50 pp

BEEF FILET MEDALLIONS
Barolo, Veneziana, or Peppercorn Sauce \$21.50 pp

VEAL SPEZZATINO
(served with rice pilaf) Al Limone, Marsala, Pizzaiola or Gremolata Sauce \$22.50 pp

VEAL PICCATATA ALLA CIPRIANI
(served with rice pilaf) Al Limone, Marsala, Pizzaiola Sauce \$22.50 pp

VEAL BITOK
(mini veal meatballs) Served with Rice Pilaf \$19.50 pp

ROAST BEEF TENDERLOIN
Served with Ratatouille ... \$8.50 pp



TILAPIA \$16.50 pp

LEMON SOLE \$18.50 pp

CHILEAN SEA BASS \$22.50 pp

BRANZINO market price

EXTRA SIDE DISHES

\$6.50 per Person

- Haricot Vert and Red Onion
- Sautéed Broccoli Rabe
- Peperonata
- Ratatouille
- Sautéed Carrots and Peas
- Baked Fennel Or Cauliflower
- Sautéed Zucchini and Cherry Tomatoes
- Melanzane Al Funghetto
- Asparagus Au Gratin
- Roasted Red Bliss Potatoes
- Mashed Potatoes

— SPECIAL OCCASION —

HORS D'OEUVRES | MINIMUM 10 PEOPLE ORDER
\$15.00 PER PERSON FOR A SELECTION OF 6 PIECES
(This price reflects an average of a one hour cocktail)

COLD SELECTION

- Tuna Tartare on Toasted Baguette
- Endive Leaves with Goat Cheese
- Bruschetta with Tomato and Basil
- Marinated Salmon Canapés with Capers
- Skewers of Tomato and Mozzarella
- Tartine with Carpaccio
- Prosciutto di Parma wrapped around Grissini
- Goat Cheese with Asparagus
- Canapés with Roasted Peppers and Sweet Onion
- Canapés with Bresaola
- Ricotta Cheese and Marinated Tomato & Black Olives on sliced Baguette
- Fresh Crab with Cucumber
- Eggplant Rollatine with Mozzarella Cheese
- Avocado and Artichoke in Parmesan Crust
- Blinis with American Caviar and Crème Fraiche

HOT SELECTION

- Chicken Croquettes
- Rice Mignons
- Chicken Spezzatino Pizzaiola
- Ramequines aux Fromage
- Grilled Shrimp on a Skewer
- Veal Bitok
- Croque Monsieur
- Porcini in Phyllo
- Grilled Polenta with Baccalà Mantecato (48 hour notice needed)
- Assorted Miniature Pizza
- Cocktail Franks in a Blanket with Mustard
- Mini Crab Croquettes
- Medallions of Veal with Fresh Herbs
- Artichoke Romana with Fontina
- Sea Scallops with Prosciutto & Sage
- Olive all'Ascolana

GRISSINI AND SALUMI PLATTER

Homemade Grissini Wrapped with Prosciutto di Parma, Prosciutto Cotto, Bresaola, Mortadella - Nuggets of Aged Parmesan \$11.00 pp

CHEESE AND PROSCIUTTO PLATTER

Selection of Italian imported mix of Prosciutti and Cheeses with Cerignola Olives or Fruit \$11.50 pp

ASSORTED CHEESE PLATTER

\$ 9.50 per person

- Asiago	- Montasio	- Grissini
- Aged Parmesan	- Caciocavallo	- Cerignola Olives or Fruit
- Nuggets	- Swiss	
- Fontina		

— BEVERAGE —

- Fresh-Squeezed Orange Juice \$3.25 pp
- Bottled Water \$2.50 pp
- Full Coffee service consisting of Coffee, Decaffeinated Coffee and Tea \$4.00 pp
- Coffee Only \$2.25 pp

- Cipriani Bellini (Non-Alcoholic)
- Sparkling Water
- Coke, Diet Coke, Sprite, Diet Sprite and Ginger Ale
- Orange, Grapefruit, Cranberry and Apple Juice
- Lemon, Green or Peach Ice Tea
- San Pellegrino Aranciata and Limonata Sodas \$3.00 pp

ORDERING INFORMATION

Order Policy: 24 Hours advanced notice is required, minimum 6 people
Cancellation Policy: 50% fee for cancellations with less than 24 hours notice

Hours of Operation: We are open to take orders from 7am until 6pm, Monday through Friday. We do require that orders be placed before 4 pm for delivery the following day.

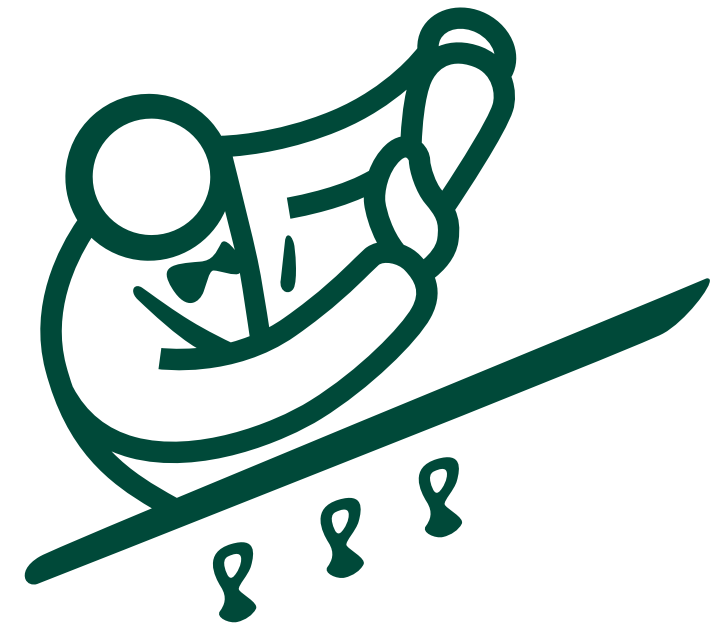
Equipment: Orders are delivered in non-returnable packaging with disposable napkins, plates, flatware and condiments. Eco-friendly caterware is available upon request. Please inquire.

Delivery: Roundtrip cab fare will be charged if applicable. We will charge up to a 15% delivery fee on all caterings orders.

Payment: May be made by Mastercard, Visa, American Express, Cash, House Accounts and Company Checks.

Weekend orders: Arrangement can be made for pick-up at Cipriani Dolci. 212.973.0999

Waiter Service Available



CIPRIANI

LE SPECIALITÀ

— CATERING MENU —

WWW.CIPRIANI.COM

110 EAST 42ND STREET | NEW YORK, NY, 10017

PHONE: 212.557.5088 | FAX: 212.557.5089

EMAIL: CATERINGMENU@CIPRIANI.COM



CIPRIANI

LE SPECIALITÀ

OUR SERVICE

Simple quality and traditional recipes. The food is made on premises fresh every day to the highest Cipriani standards, including the large array of delightful home-baked pastries, breads, mignons and cakes. Lunch offers salads, sandwiches and a varied selection of hot food including many Cipriani signature dishes. We offer take-away service, delivery and off-premise catering as well as gift baskets and a wide range of fine Cipriani food products.

BREAKFAST

ALL PRICES ARE PER PERSON

- BREAKFAST PASTRY SELECTION**
From Our Bakery - An elegant display of our freshly baked Croissants, Danish, Muffins, Bagels Served with Cream Cheese, Butter and Preserves, Regular or Mini \$5.50 pp
- SMOKED SALMON PLATTER**
Imported Smoked Salmon Platter Beautifully Presented with Bagels, Cream Cheese, Tomato, Capers and Red Onion \$9.50 pp
- LOWFAT YOGURT, FRUIT AND GRANOLA PARFAITS**
Individual \$5.50 pp
Bowl \$6.50 pp
- OATMEAL, FRUIT, CINNAMON AND RAISIN**
Individual \$5.50 pp
- FRESH FRUIT SALAD**
Selection of seasonal fresh fruits \$5.50 pp
- EGGS BENEDICT** \$6.00 pp

- CONTINENTAL BREAKFAST**
Selection of Breakfast Pastries, Fruit Salad, Coffee, Tea, Orange Juice and Water \$12.50 pp
- EXECUTIVE BREAKFAST**
Breakfast Pastry Selection and Scrambled Eggs with Sausage or Bacon and Potatoes \$11.50 pp
Additional Items \$5.00 pp
- Egg Whites
- French Toast
- Pancakes or Blueberry Pancakes
- Turkey Bacon or Turkey Sausage
- Regular Frittata or Egg Whites Frittata
- CIPRIANI BREAKFAST**
Selection of Breakfast Breads, Fruit Salad, Assorted Domestic and Imported Cheeses with Prosciutto di Parma and Homemade Crostini Bread. Lowfat Yogurt and Granola Parfaits served with Coffee, Tea, Orange Juice and Water \$21.50 pp

SALAD

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| MIXED GREENS \$5.50 pp | RICE SALAD \$8.50 pp |
| GRILLED VEGETABLES \$7.00 pp | GREEK SALAD \$8.50 pp |
| CAESAR SALAD \$6.50 pp | CHOPPED RAINBOW SALAD
Tomato, Asparagus, Carrots,
Cucumber, Beet, Corn \$8.50 pp |
| CRUDITE \$6.50 pp | CLASSIC CIPRIANI CHICKEN
SALAD W/BACON \$9.50 pp |
| STRING BEANS, BEET AND
GOAT CHEESE \$8.50 pp | GRILLED CHICKEN CAESAR
SALAD \$9.50 pp |
| MOZZARELLA or BURRATA
with Tomato and Basil \$8.50 pp | CHEF SALAD
Ham, Turkey, Cheese, Bacon, Eggs,
Tomato and Onions \$9.50 pp |
| STRING BEAN, CACIOCAVALLO
AND TOMATO \$8.50 pp | SPRING SALAD \$9.50 pp
String Beans, Asparagus, Mushroom,
Fava Beans, Roasted Artichokes |
| RUCOLA, TOMATO AND
SHAVED PARMESAN \$8.50 pp | LOBSTER SALAD \$19.50 pp |
| TRICOLORE SALAD, SHAVED
PARMESAN \$8.50 pp | PASTA SALAD W/ TOMATO AND
MOZZARELLA \$8.50 pp |
| CORN, CUCUMBER,
TOMATO \$8.50 pp | PESTO PASTA SALAD WITH
VEGETABLES \$8.50 pp |
| BABY KALE SALAD
Spinach, Oyster Mushroom &
Fennel \$8.50 pp | FARRO or QUINOA
Zucchini, Carrots and
Celery \$8.50 pp |
| TUNA NICOISE
Tuna, Onions, Tomato, String
Beans & Eggs \$9.50 pp | |

SANDWICH PLATTER

ASSORTMENT OF ALL SANDWICHES LISTED BELOW
3 PIECES PER PERSON | \$10.50 per person

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| BAGUETTE
- Prosciutto Crudo di Parma
and Mozzarella di Bufala
- Tomato and Mozzarella di
Bufala with Basil
- Salame and Montasio Cheese
- Bresaola and Rucola
- Mortadella and Montasio
- Turkey w/Lettuce and Dijon Mustard
- Tuna Salad | TRAMEZZINI
- Chicken Salad
- Asparagus and Egg
- Turkey and Lettuce
- Prosciutto Cotto and Egg
- Tuna and Tomato
- Salmon and Egg
- Salmon and Asparagus
- Mushroom and Egg
- Shrimp |
| CIABATTA
- Grilled Vegetables and
Brie Cheese
- Chicken Milanese with
Lettuce and Tomato
- Roast Beef with Lettuce
and Tomato | CIPRIANI ROLLS/CROISSANT/
PAIN AU LAIT
- Prosciutto Cotto and Swiss Cheese
- Turkey Tonnato
- Prosciutto Crudo
- Rucola, Robiola and Speck |

ALSO AVAILABLE

BITE-SIZED SANDWICH PLATTER | VEGETARIAN SANDWICH PLATTER
WHOLE WHEAT AND SEVEN GRAIN SANDWICH PLATTER

PASTA

\$9.50 per person

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| BAKED TAGLIOLINI
available with
- Prosciutto Cotto
- Mushrooms | RICE VALENCIANA
ALLA CIPRIANI
With seafood, vegetable
or chicken |
| BAKED TAGLIARDI
available with
- Bolognese sauce
- Veal ragù
- Fresh peas | RISOTTO
Parmigiana, primavera, milanese,
asparagus, mushroom, fresh peas |
| POTATO GNOCCHI
Served in tomato sauce,
bolognese, veal ragu or gorgonzola | SEMOLINA GNOCCHI
ALLA ROMANA
Served with tomato sauce |

\$11.00 per person

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| CANNELLONI (available with)
- Spinach and cheese
- Veal with piemontese sauce
- Zucchini | RAVIOLI (available with)
- Spinach and Cheese
- Veal
- Corn and Pumpkin in Butter and Sage
(seasonal availability)
- Tomato
- Piemontese Sauce |
| LASAGNA AL FORNO
Bolognese, veal ragù,
primavera, pesto | EGGPLANT PARMIGIANA |

OTHER AVAILABLE PASTAS

Orecchiette, Penne, Fusilli, Farfalle, Mezzi Rigatoni, and a Selection of Whole Wheat Pastas

WITH YOUR CHOICE OF SAUCES:

Tomato and Basil, Veal Ragù, Bolognese, Primavera, Siciliana, Sausage and Broccoli Rabe, Fresh Peas, Speck and Peas, Puttanesca, Carbonara, Tonarda, Seafood, Alla Guardi, Pesto
*ask our staff about daily specials

SOUPS ALSO AVAILABLE

\$5.50 per person

DESSERT

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| OUR SIGNATURE
MIGNON PASTRY TRAY
- Chocolate Covered Strawberry
- Blackberry Tart
- Raspberry Tart
- Coffee Eclair and
Chocolate Eclair \$4.95 pp | ASSORTED COOKIES,
BROWNIE AND MIGNON
PLATTER \$4.50 pp |
| CHOCOLATE LOVERS PLATTER
- Chocolate Eclair Mignon
- Brownie Bite
- Chocolate Chunk Cookie
- Chocolate Covered
Strawberry
- Chocolate Mousse \$7.50 pp | FRESH FRUIT PLATTER
- Pineapple, Cantaloupe,
Grapes, Strawberries
Blackberries and Kiwi ... \$7.50 pp |
| | EXECUTIVE BUFFET DESSERT
- Cake Selection Served with
Assorted Mignon Pastries and
Seasonal Fruits \$8.50 pp |
| | CAKES UPON REQUEST ... \$TBD pp |