

# FAMIGLIA CATERING

1327 6th Ave. Huntington, WV --- (304)523-1008

## FINGER FOODS AND ANTIPASTI

**MULBERRY STREET MEATBALLS** *Homemade southern-Italian style meatballs, hand rolled and served with a rustic tomato sauce*

+ *Large Pan (Serves 50-60) \$240 ----- Medium Pan (Serves 20-30) \$125 ----- Individual Meatballs/ \$2*

**HOMEMADE ITALIAN SAUSAGE BALLS** *Great Grandfather's recipe for southern Italian style sausage*

+ *Large Pan (Serves 50-60) \$210 ----- Medium Pan (Serves 20-30) \$110 ----- Individual Sausage Balls/ \$1.75*

**HOUSE ITALIANO SALAD** *Fresh spring mix with imported pecorino cheese, fresh tomato, onion, and basil*

+ *Large Pan ---/Serves 20-30/ \$50----- Medium Pan --/Serves 10-15/ \$25*

**CALABRIAN PASTA SALAD** *Fresh pasta salad made with a creamy white balsamic vinaigrette, sweet peppers, and your choice of fresh vegetables or cured meats and cheeses*

+ *Large Pan (Serves 20-30) \$125 ----- Small Pan (Serves 10-12) \$65*

**ANTIPASTI MEAT AND CHEESE PLATE** *Antipasti tasting platter with prosciutto, genoa . . . \$7/PER PERSON salami, capicola, soppressata, mortadella, mozzarella, pecorino, fontinella, and asiago*

**BRUSCHETTA BAR** *Crispy crostini bread served with your choice of toppings such as fresh tomato salad, sautéed mushrooms, rosemary and tomato cannellini beans, homemade hummus, honey roasted cherry tomatoes, herbed ricotta cheese, or various other options.*

+ *Large Bruschetta Station (Serves 50) \$225 ----- Medium Bruschetta Station (Serves 20) \$90*

**SPUNTINO SLIDER BAR** *Homemade slider buns baked fresh and assembled with your choice of meatballs, sausage balls, oven roasted chicken breast, pulled Italian pork, Italian braised beef, or mozzarella/tomato/basil, and a variety of toppings and condiments*

+ *Large Slider Station (Serves 50) \$200 ----- Medium Slider Station (Serves 20) \$90*

**FORMAGGIO STUFFED SWEET PEPPERS** *Miniature sweet peppers, stuffed with herbed goat cheese and roasted with extra virgin olive oil*

+ *Large Pan (Serves 30-40) \$100 ----- Medium Pan (Serve 15-20) \$55 ----- Individual \$2.5/Each*

**HOMEMADE FOCACCIA BREAD** *Hand made focaccia bread, seasoned with olive oil and Italian spices. . . . . \$50*

+ *Serves 30*

**MEDITERRANEAN VEGETABLE TRAY** *Assortment of fresh, seasonal vegetables served either fire roasted or . . . \$40 raw.*

+ *Serves 10*

**OVEN ROASTED ASPARAGUS** *Fresh asparagus, drizzled with extra virgin olive oil, sea salt, black pepper, and pecorino cheese*

+ *Large Pan (Serves 50) \$180..... Medium Pan (Serves 20) \$75.... Individual Servings \$4/ Per Person*

## ENTRÉE AND MAIN COURSES

**SPAGHETTI WITH SLOW COOKED TOMATO SAUCE** *Fresh pasta served with our Calabrian style, slow cooked pork shoulder tomato sauce*

+ *Large Pan ---/Feeds 25-30/\$125--- Medium Pan ---/Feeds 10-12/\$65*

**PASTA PRIMAVERA** *Fresh pasta tossed with olive oil and sautéed vegetables. Seasoned with fresh basil and imported pecorino cheese*

+ *Large Pan ---/Feeds 25-30/\$125--- Medium Pan ---/Feeds 10-12/\$65*

**MARINARA PASTA** *Vegetarian style pasta made with fresh garlic, herbs, and slow simmered tomato sauce*

+ *Large Pan ---/Feeds 25-30/\$125--- Medium Pan ---/Feeds 10-12/\$65*

**OVEN ROASTED CHICKEN BREAST** *Italian herbed chicken breast, roasted by an open flame and sliced into bite size pieces for easy serving*

+ *Large Pan /Serves 25-30/\$75---Medium Pan /Serves 12-15/\$45*

**LASAGNA CALABRESE** *Family recipe for lasagna made with slow cooked tomato sauce, stewed pork, crumbled meatballs, ricotta and mozzarella cheeses*

+ *Large Pan /Serves 15-20/\$150.....Medium Pan /Serves 6-8/\$75*

**LASAGNA VERDURA** *Vegetarian lasagna with thin sliced zucchini, eggplant, sweet peppers, tomatoes, ricotta and mozzarella cheeses*

+ *Large Pan /Serves 15-20/\$150---Medium Pan /Serves 6-8/\$75*

**SLOW COOKED ITALIAN PORK** *Slow cooked pork shoulder, seasoned with garlic, herbs, and roasted over night in our wood fired pizza oven*

+ *Large Pan /Serves 30-40/\$145.....Medium Pan /Serves 15-20/\$75*

**SLOW COOKED ITALIAN BEEF** *Slow cooked beef, seasoned with garlic, herbs, and braised with red wine in our pizza oven*

+ *Large Pan /Serves 30-40/\$225.....Medium Pan /Serves 15-20/\$120*

**"SUNDAY" SPAGHETTI DINNER** *Authentic spaghetti and meatball dinner served the way Grandma . . . . \$18/EACH Jenny did every Sunday on Mulberry Street. Pasta served with slow cooked tomato pork sauce, hand rolled meatballs, fresh buttered roll, and house Italiano Salad*

**TUSCAN CHICKEN BREAST DINNER** *Roasted chicken breast, seasoned with basil, crushed red . . . . . \$15/EACH pepper, roasted garlic, pecorino cheese, and served with house salad and one side of your choice*

**HERBED SALMON FILLET DINNER** *Fresh Atlantic salmon, seasoned with citrus and fresh herbs, . . . . \$20/EACH seared by a wood fire, and served with house salad and one side of your choice*

**CRUSTED TROUT FILLET DINNER** *Two fresh fillets of trout, coated with homemade Italian bread. . . . \$20/EACH crumb, fresh herbs, citrus zest, then fire roasted and served with house salad and one side of your choice*

**ITALIAN BISTECCA DINNER** *Hand cut wood fired steak, seasoned with sea salt, cracked pepper,. . . . . \$28/EACH roasted garlic, fresh herbs, and served with house salad and one side of your choice*

**WOOD FIRED FILLET MIGNON DINNER** *Herb crusted 8 ounce fillet, roasted to medium rare,. . . . . \$35/EACH served with a Calabrian compound butter, and served with house salad and one side of your choice*

## HOMEMADE ITALIAN DESSERTS

**AUTHENTIC ITALIAN GELATO** *Assortment of homemade gelato . . . . . \$4/PER PERSON*

**CALABRIAN STYLE CANNOLI** *Sweet ricotta stuffed cannoli shells, seasoned with Calabrian spices . . . . . \$4/EACH*

**CHOCOLATE TRUFFLES** *Hand rolled chocolate truffles. Assorted flavors upon request . . . . . \$3/EACH*

**WOOD FIRED BROWNIES** *Italian chocolate brownies, dusted with powdered sugar and finished by a wood . . \$4/EACH fire.*