

SGRIZZI

BY CHEF MARC | CATERING MENU

Handcrafted Italian favorites for office lunches, celebrations and private events

HALF TRAY serves approximately 8-10 | FULL TRAY serves approximately 16-20

Antipasti & Salads

Selection	Half	Full
My Father's Meatballs - Family-recipe meatballs in Sunday sauce	\$75	\$140
Utica Greens - Pancetta, garlic, hot cherry peppers, breadcrumbs and grated cheese	\$70	\$130
Roman-Style Artichokes - Baked with seasoned breadcrumbs	\$80	\$150
Mozzarella Bread - Fresh garlic and stretchy mozzarella, sliced	\$45	\$85
Insalata Caesar - Classic Sgrizzi Caesar; dressing served on the side	\$65	\$120
Sgrizzi Chopped Salad - Genoa salami, gorgonzola, roasted peppers, red onion and red-wine dressing	\$70	\$130
Caprese Salad - Tomatoes, fresh mozzarella, fire-roasted peppers, EVOO and balsamic	\$75	\$140
Burrata & Roasted Peppers - Basil, EVOO and balsamic	\$85	\$160
Dry-Roasted Beet Salad - Dry-roasted beets with seasonal greens and Chef Marc's house dressing	\$70	\$130
Chilled Seafood Salad - Calamari, octopus and mussels with celery, red onion, olives, hot cherry peppers, EVOO, lemon and parsley	\$125	\$240

Pasta & Baked Classics

Selection	Half	Full
Rigatoni Bolognese - Eight-hour Tuscan beef and pork ragu	\$105	\$200
Rigatoni Vodka - Creamy pink tomato sauce, Romano and a touch of spice	\$90	\$170
Chicken Riggies - Jidori chicken, hot cherry peppers, mushrooms, pancetta and pink sauce	\$115	\$220
Wild Boar Ragu - Rustic Tuscan-style ragu with pasta selected by the chef	\$120	\$230

Selection	Half	Full
Venetian Duck Ragu - Tender duck ragu with pasta selected by the chef	\$120	\$230
Shrimp Fra Diavolo - Oishii shrimp and pasta in spicy marinara-basil sauce	\$135	\$260
Gluten-Free Gnocchi Sorrentina - Baked with marinara and mozzarella	\$110	\$210
Eggplant Parmigiana - Layered eggplant, marinara and mozzarella	\$95	\$180
Baked Rigatoni - Sunday sauce, ricotta, mozzarella and Romano	\$95	\$180

Chicken, Veal & Seafood

Selection	Half	Full
Chicken Parmigiana - Thin Jidori chicken, marinara and mozzarella	\$120	\$230
Don's Chicken Marsala - Jidori chicken breast, Marsala wine, butter and mushrooms	\$120	\$230
Chicken Piccata - Jidori chicken breast with lemon, butter, white wine and capers	\$120	\$230
Chicken Sinatra - Roasted peppers, sun-dried tomatoes, mushrooms, provolone and sherry sauce	\$125	\$240
Veal Parmigiana - Breaded veal, Sunday sauce and mozzarella	\$175	\$340
Baked Shrimp Scampi - Oishii shrimp with garlic-herb butter	\$150	\$290
Ora King Salmon - Herb-crusted salmon; chef recommends medium	\$165	\$320

Sides

Selection	Half	Full
Buttery Mashed Potatoes - Creamy yellow potatoes	\$50	\$95
Roasted Yukon Gold Potatoes - Herbs, sea salt and olive oil	\$50	\$95
Broccolini - Garlic, olive oil, pepperoncini and lemon	\$55	\$105
Sauteed Spinach - Light garlic	\$55	\$105
Baby Brussels Sprouts - Extra-virgin olive oil and sea salt	\$55	\$105
Austrian Cabbage - Apple, red onion, smoked bacon, cider vinegar and brown sugar	\$55	\$105

Selection	Half	Full
Creamy Parmesan Polenta - Butter and Parmigiano	\$50	\$95

From the Bakery

Selection	Half	Full
Mini Cannoli - Sweet ricotta filling	\$48 / dozen	\$90 / 2 dozen
Tiramisu - Classic espresso and mascarpone dessert	\$65	\$125
Ricotta Cheesecake - Italian-style cheesecake	\$70	\$135
Assorted Italian Cookie Tray - Chef's seasonal assortment	\$55	\$105

Private Daytime Events

The Sgrizzi dining room is available during daytime hours for private celebrations, corporate luncheons, meetings and business events, with events concluding by 3:00 p.m. Menus, service style and pricing are customized according to the occasion, guest count and desired budget.

Catering Details

- Please order at least 48 hours in advance; larger events may require additional notice.
- Pickup is available. Delivery, setup, chafing equipment, disposable serveware and staffed service may be added by quote.
- Tray yields are estimates and depend on the number of menu selections and guests' appetites.
- Most restaurant dishes can be adapted for catering. Premium steaks, lamb, pork, seafood and custom menus are available by consultation.
- Please tell us about allergies and dietary needs when ordering. Prices do not include tax, delivery or service charges and are subject to change.

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