



# Wedding Package





# Thank you

for the opportunity of being part of your special day.

We are honored you considered us to be your caterer and we are thrilled to present you with a selection of our signature dishes.

In the following pages you will find 3 option menus that are meant to give you a starting point to create your own Wedding Dining Experience and can be customized to meet your needs and taste.

For your convenience, we have listed all our PASSED HORS D'OEUVRES options first in one list, while the sit down menus have been designed respectively with a focus on meat (TERRA), seafood (MARE), and vegetarian (ORTO).

We are here to make your wedding a memorable and flavorful one!

*Gioia & Carlo*

## CONTACTS

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# PASSED HORS D'OEUVRES

WE SUGGEST YOU SELECT 6 (SIX) FOR LESS THAN 100 GUESTS AND 8 (EIGHT) FOR MORE THAN 100 GUESTS

Petite Classic Arancino di Riso

Mini Angus Beef en Croute with Pesto Drizzle

Rice Crostino with Angus Beef Tartare & Burrata

Petite Vitello Tonnato served on Crostino

Skewers of Prosciutto di Parma, Cantaloupe Melon, & Mint

Duck Tagliata with Raspberry served on Sardine Container

Savory Bignè with Prosciutto di Parma Mousse

Italian Meatballs served on Asian Spoon

Bresaola & Goat Cheese Rolls

Petite Gnocco alla Romana with Crispy Prosciutto

Bao Buns with Pulled Pork, Cucumber, Carrots & Hoisin Sauce

Vol-au-vent with Foie Gras & Blackberry

Salmon Tartare, Fennel, Green Apple on a Savory Crispy Cone

Vol-au-vent with Classic Shrimp Cocktail

Petite Mediterranean Octopus Salad served in Seashell

Cherry Tomato Stuffed with Shrimp Tartare & Basil

Tuna Tataki served on Asian Spoon

Scallops served with Brandy & Crispy Guanciale





*(continued)*

Polenta Bite with Octopus & Olive Tapenade

Mini Hard-shell Tacos with Lobster

Shrimp Toast with Turmeric Mayo

Shrimp Tempura served on Bamboo Cone

Mini Crab Cake with Avocado Drizzle

Patagonia Shrimps with Chickpea & Ginger Mousse served in Shot Glass

Caprese Skewers

Marinated Zucchini Carpaccio, Goat cheese & Mint

Petite Cucumber Cup with Goat Cheese & Sliced Almonds

Vol-au-vent with Goat Cheese & Truffle Mousse

Parmesan Mousse with Balsamic Pearls served in Shot Glass

Selection of Savory Bignè with Vegetarian Mousse

Mini Goat Cheese Bon Bon with Pistachio Crust

Stracciatella Cheese with Genova Pesto & Roasted Tomatoes in Shot Glass

Pea & Basil Pulp & Citrus Caviar served on Crispy Cone

Watermelon, Feta Cheese & Kalamata Olive on Skewer

Endivia or Celery Boat with Creamy Gorgonzola & Walnuts

Zucchini Pulp & Citrus Caviar served on Crispy Cone

Petite Quinoa Bites with Turmeric Mousse



# MENU TERRA

## APPETIZERS

### SELECT 1

Beef Tartare with Caper Berry & Toasted Bread

Classic Vitello Tonnato with Fried Capers

Beef Carpaccio with Carassau Bread, Parmesan Tulip & Mango Coulis

Assortment of Italian Cold Cuts & European Cheeses

served with Toasted Bread, Grapes & Truffle Honey

Prosciutto di Parma & Cantaloupe Melon

Smoked Duck Breast Carpaccio with Mixed Greens



# MENU TERRA

## FIRST COURSE

SELECT 1

Risottino Mushroom & Truffle

Rigatoni with White Bolognese Ragù

Short Rib Ravioli with Butter & Sage

Rigatoni with Guanciale, Pecorino Cheese & Valpolicella Wine Reduction

Classic Lasagna Bolognese

Gnocchi with Lamb Ragù

Gnocchi alla Romana with Crispy Prosciutto



# MENU TERRA

## MAIN COURSE

SELECT 1

Rack of Lamb with Roasted Fingerling Potatoes & Baby Spinach

Chicken Tagliata with Baby Arugula & Shaved Parmesan

Pork Loin at Low Temperature with Potato Flan

Grilled 8oz Filet Mignon with Grilled Asparagus

Duck Breast with Raspberry, Wine Reduction & Duchess Potatoes

Beef Wellington with Red Wine Reduction

Skirt Steak Tagliata with Potatoes & Baby Carrots

Sou Vide Chicken Rotolini with Zucchini, Carrots & Pea Cream

Veal Cheek with Sweet Potato Cream, Bread Crostino





# MENU TERRA

## DESSERT

### SELECT 1

Coffee Pannacotta & White Chocolate Chips

Lemon Sorbet with Mint & Lime

Classic Tiramisù in Glass Jar

Mille-Feuille with Berries & Pastry Cream



# MENU MARE

## APPETIZERS

### SELECT 1

Classic Octopus Salad with Potatoes, Celery & Olives

Smoked Swordfish Carpaccio with Baby Arugula, Lemon Vinaigrette

Grilled Mediterranean Octopus with Pumpkin Cream & Pesto

Catalana Lobster with Seashell Bisque

Tuna Carpaccio with Burrata & Caper Berry

Sea Scallop on Green Salad, Green Apple & Red Beet

Atlantic Salmon Carpaccio, Fennel, Pomegranate & Citrus Caviar

Tuna Bresaola with Mixed Greens, Pistachio & Orange Slice

Octopus Carpaccio with Pink Peppercorn & Parsley



# MENU MARE

## FIRST COURSE

SELECT 1

Risottino Prawn & Lime

Lobster Ravioli with Pachino Tomatoes & Basil Emulsion

Mussel Rigatoni with Grape Tomatoes & Parsley

Fregola with Tuna, Ginger, Lemon & Asparagus

Black Rice with Prawns, Thyme & Lime

Paccheri with Red Prawns, Pesto & Burrata





# MENU MARE

## MAIN COURSE

### SELECT 1

Pan Seared Mediterranean Branzino, Spinach, Tomatoes, & Olives

Salmon Filet with Walnut & Pistachio Panur, Potato Cream & Kale Chips

Sockeye Salmon, Lentil Puree & Tomato Confit

Sesame Tuna Tataki with Pistachio Crumble & Mixed Greens

Stuffed Squid with Creamy Polenta

Pan Seared Sea Bream with Cauliflower Cream



# MENU MARE

## DESSERT

### SELECT 1

Vanilla Pannacotta with Mixed Berries

Lemon Sorbet with Mint & Lime

Coffee Mousse with White Chocolate Chips in Glass Jar

Chocolate Basket with Chantilly Cream & Mixed Berries



# MENU ORTO

## APPETIZERS

### SELECT 1

Local Burratina Cheese served with Roasted Tomatoes, Baby Arugula & Balsamic Reduction

Spring Salad with Watermelon, Kalamata Olives, Greek Feta, Fresh Mint & Roasted Pistachio

Mozzarella di Bufala, Cherry Tomatoes & Mint

Farro with Beet, Olives & Citrus Zest

Tri Color Quinoa Salad, Roasted Vegetables, Herb Goat Cheese, Caramelized Endive, Lentils & Burrata Cheese

Barley Salad with Pesto & Burrata Cream

Vegetable Ratatouille





# MENU ORTO

## FIRST COURSE

SELECT 1

Classic Eggplant Parmigiana

Risottino Porcini Mushrooms & Truffle

Pennette Cacio & Pepe served in Parmesan Wheel

Gorgonzola stuffed Potato Gnocchi with Mushroom Sauce

Risottino with Saffron

Spinach & Parmesan Crespelle

Spinach & Ricotta Cannelloni



# MENU ORTO

## MAIN COURSE

SELECT 1

Puff Pastry Fagottino with Vegetables

Red Beet Tartare, Pea Cream & Balsamic Baby Onions

Boiled Green & White Asparagus with Grated Eggs & Parmesan Cream

Porcini Mushrooms & Potato Flan

Asparagus Flan with Parmesan Fondue



# MENU ORTO

## DESSERT

### SELECT 1

White Chocolate Pannacotta with Mango Puree

Crema Catalana

Three Chocolate Mousse in Glass Jar

Petite Italian Pasticceria





# BAR & BEVERAGES

## OPEN BAR PACKAGES

### WINE & BEER PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer.  
Ice included.

### BASIC OPEN BAR PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer, prosecco, Tito's Vodka, Tanqueray Gin, Johnnie Walker Black Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, tequila.  
Lemons, limes and ice included.

### PREMIUM OPEN BAR PACKAGE

Flat water, sparkling water, soft drinks, red wine, white wine, beer, prosecco, Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Double Black Scotch, Crown Royal Whiskey, Bacardi Silver Rum, Patron Silver Tequila.  
Lemons, limes and ice included.



# WELCOME COCKTAILS

Prosecco or Champagne

MOSCOW MULE

Vodka, Fresh Lime Juice, Ginger Beer, Served in a Copper Mug

LAVENDER CRISP

Vodka, Elderflower Liqueur, Fresh Lemon Juice, Thyme, Lavender, Club Soda

MOJITO

Rum, Mint Infused Simple Syrup, Fresh Lime Juice, Club Soda, Fresh Mint

CUCUMBER MINT FIZZ

Gin, Cucumber, Mint, Simple Syrup, Fresh Lemon Juice, and Club Soda

BASIL GINGER LEMONADE MOCKTAIL

MINT GREEN ICED TEA MOCKTAIL

ROSEMARY LEMONADE MOCKTAIL

## His & Hers Custom Cocktail



# CUSTOM WEDDING CAKE

Spuntino specializes in fully customizable Wedding Cakes.

Select your Size, Flavor, Design and Color to match your special day to perfection.

Flavors: Vanilla, Chocolate, Lemon, Coconut, Red Velvet,  
Chai Tea & Honey, Rose Champagne

Fillings: Dulce de Leche, Lemon, Raspberry, Strawberry, Coconut,  
Cream Cheese, Nutella





# OTHER SERVICES

We can assist you with other aspects of your wedding, including:

**Florals & Décor**

**Furniture, Linens, Tabletops**

**Event Planning & Staff**



# ABOUT US

## CARLO DONADONI

Born and raised in Milan, Italy, Carlo Donadoni started taking his first steps in the culinary world after obtaining his European Chef's certificate at the Istituto Alberghiero in Lombardia.

His passion for flavors, ingredients, and recipes, pushed him to open his own restaurant in Greece, "Ristorante Sottovento" at only age 20. Whilst still managing the restaurant, he decided to move to Sarasota, FL to open "Mediterraneo", an Italian inspired restaurant. He was introduced to Miami, FL in late 1997 and alongside his partner Graziano Sbroggio, Spuntino Catering & Events was created in 2000.

Carlo Donadoni is the creative mind behind all menu creations at Spuntino Catering & Events. An avid learner by nature, Carlo is zealous about finding authentic flavors, so he often wears the "ingredient-finder" hat whereby he travels to Europe to meet with producers in person, see their processes and taste the products.

Creative thinking, innovation and hard work have made Carlo a leader in every aspect of this profession, and Spuntino Catering & Events quickly became the caterer of choice for South Florida's world celebrated art shows, boat shows, luxury corporate brands and high-net individuals.



## GIOIA ARAGOZZINI

Born and raised in Rome, Italy, Gioia Aragozzini started to pursue her passion for TV, Journalism and Broadcasting since an early age as his father, who worked in Italian Television at the time, majorly influenced her passion.

After moving to Miami, FL to graduate in Broadcast Journalism, Gioia began to organize and manage advertisements locally. This has provided her with the opportunity to continually be challenged while learning, growing, and experiencing events from an administrative perspective while also witnessing the events through the client's eyes.

Gioia came across Spuntino Catering & Events in 2017, and since then she has been managing the different departments, focusing on the creative side and being the point of contact for all clients.

Gioia embraces her skills, talents, and passions to deliver professional staff, innovative décor, impeccable styling, accurate planning and flawless customer service.





