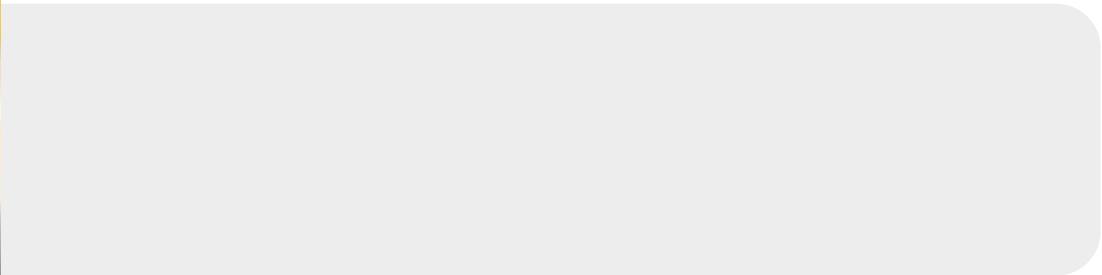




Corporate Menu Package



BREAKFAST



- Petite Croissants Plain, Nutella, Marmalade, Pan au Chocolate
- Large Croissants Plain, Almond, Nutella, Marmalade, Pan au Chocolate
- Petite Krapfen – Crème or Nutella
- Gourmet Muffin – Yogurt & Cranberry, Dark Chocolate, Red Velvet
- Apple Tart
- Chocolate Tart
- Crepe Station/ Pancake Station/ Waffle Station with Mixed Berries, Honey, Marmalade and Syrup
- Yogurt Station with Mixed Berries, Granola, Honey, Chocolate Chips
- Cereal Station
- Selection of Italian Fine Cookies – Orange, Tiramisu', Berries, Hazelnut
- Seasonal Fruit Platter
- English Muffin with Salmon, Arugula and Cream Cheese
- Assortment of Bagels with Cream Cheese
- Selection of Quiche – Lorraine/ Spinach and Ricotta
- Sausage, Bacon and Frittata
- Assortment of Savory Petite Croissants
- Selection of Cold Cuts and Cheese



LUNCH



Selection of Demi-Baguette Sandwich

Parma, Bufalino, Cotto, Milanese, Mortadella, Turkey, Bresaola, Nordico

Selection of White Tortilla Wraps

Vegetarian, Nordico, Chicken, Cotto, Tuna

Assortment of Petite Sliders with Turmeric/Spinach or White Buns

Poke Bowls – Tuna, Salmon, Tofu, Vegetarian

Caprese Salad with Fresh mozzarella, Tomato, Basil and Pesto

Quinoa Salad with Roasted Seasonal Vegetables

Barley salad with Roasted seasonal vegetables

Orzo Salad with Shaved Parmigiano, Burrata and Toasted Almonds

Classic Caesar Salad

Tuna salad with Arcadia, Hard Boiled Eggs and Corn

Chickpea Salad with Roasted Vegetables, Feta, Olives and Basil

Burratina Salad

Italian Pasta Salad

Roastbeef with Dijon Mustard and Baby Arugula

Classic Vitello Tonnato



Assortment of Italian Cold Cuts & European Cheese

Atlantic Smoked Salmon, Orange, Fennel and Pink Peppercorn

Calamari Salad with Mixed Greens, Carrots, Olives, Radishes, Lemon

Tuna Tataki in Sesame Crust with Vegetable Cous Cous

Quiche – Lorraine or Spinach and Ricotta

Savory Crepes – Spinach and Ricotta/ Mushroom

Lasagna Bolognese

Vegetarian Lasagna

Cannelloni – Spinach and Ricotta/ Mushroom

Roasted Chicken with Celery and Walnuts

Chicken Filets with Senape Sauce

Salmon Filets with Mediterranean Sauce

Skirt Steak with Fingerling Potatoes and Rosemary



BEVERAGES



Coffee Station

*American coffee, Espresso, Cappuccino, Hot Tea
Served with creamers and sugars*

Juice Station:

Apple, Pineapple, Orange Juice

Freshly-squeezed Juice:

Orange, Ginger, Carrot

Beet, Lime, Apple

Cucumber, kale, lime, ginger, agave



Aromatic Infused Water

Strawberry, Mint, Fennel

Berry, Rosemary

Cucumber, Mint, Lime

Acqua Panna

Acqua S Pellegrino



2-Hour Open Beer, Wine, and Soda Bar Package

3-Hour Open Beer, Wine, and Soda Bar Package

Selections to include: Red: Cabernet Sauvignon, Merlot /White: Chardonnay, Pinot Grigio, Sauvignon Blanc /Beer: Peroni, Estrella Damm, Stella

2-Hour Open Premium Bar Package

3-Hour Open Premium Bar Package

Liquor selections to include: Bacardi Rum, Beefeater Gin, Tito's Vodka, JW Whisky, Tequila, Don Q Rum



*Consumption bar: *minimums apply; based on guest count, event type & duration*



Gioia Aragozzini

T. 786.266.5974 | gioia@spuntinocatering.com |

www.spuntinocatering.com | 1000 NW 54 ST | Miami, FL 33127

*** All menus subject to 7% or 9% tax and 20% coordination fee ***