

*Gourmet Sardinia  
Catering & Events Menu*

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*Call & Schedule with Us today!*

*713-621-6858*

*Or email Kelli Burke at*

*events@arcodoro.com*

*www.arcodoro.com*



Party Italian Style - 713.621.6858



# Antipasti

Appetizers, Stations & Passed Items

## Arancini (\$18 per dozen)

Arcodoro's specialty breaded rounds of Arborium rice, parmesan & lightly fried

## Carciofi Fritti (\$18 per dozen)

Artichoke hearts breaded in Parmesan & lightly fried, tempura style

## Croquette (\$22 per dozen)

Handmade potato croquette mixed with Mozzarella

## Funghi Ripeno (\$24 per dozen)

Roasted Cremini mushroom crostini filled with Taleggio cheese & drizzled with Truffle oil

## Crespelle al Spirale (\$27 per dozen)

Spirals of crepes rolled & filled with:

*Salmon, Mascarpone & Arugula*

*Braesola Burrata & Arugula*

*Crispy Eggplant & roasted Red Pepper Ricotta*

## Pizzette (\$30 per dozen)

Miniature Pizzas with assorted toppings baked in the wood burning oven

## Panadeddas (\$33 per dozen)

Traditional Sardinian ravioli filled with wild Boar & Pecorino Sardo, lightly fried. Served with a sauce of caramelized Jalapenos and bitter Honey

## Cozze Gratinata (\$36 per dozen)

Stuffed Mussels with homemade herbed bread crumbs & Grana Padano cheese

## Tortino di Gamberi e Granchio

(\$36 per dozen)

Bite-size homemade Shrimp & Crab cakes with herbed breadcrumbs accompanied by a caper & lemon sauce

## Barchette di Indiva con Tartara di Tonno

(\$44 per dozen)

Belgian endive spears topped with citrus infused cucumber, capers, & yellow fin Tuna Tartar

## Lamb Pops (\$44 per dozen)

Bite size lamb grilled to perfection, marinated in rosemary & roasted garlic

## Antipasto Tower

(\$250; Serves up to 50ppl)

A three tiered antipasto tower laden with Italian Meats including; assorted Salami's, dried Sausage, Prosciutto, Braesola & Imported cheeses, with a garnish of grapes & olives; accompanied by an impressive array of mixed bread & homemade crackers.



## Vegetable Crudités

Green Beans, Red Pepper, Celery, Carrots, & Zucchini with a Spinach & Artichoke Dip (\$95 per tray)

## Meatballs (\$30 per dozen)

Homemade herb meatballs with Arcodoro's famous tomato sauce

## Crostini Bar

(3 choices for 50ppl = \$75.00 or 100ppl = \$150.00)

Hard crusted bread decorated with:

*Bruschetta, Eggplant Caponata*

*Olive Tapanade, Assorted Wild Mushrooms OR*

*Chicken & Walnuts in a Balsamic Vinaigrette*

*\*\*\*Ask us about our amazing handmade individual crostini's*

## Stuzzichini - Tooth picks speared with:

*Italian Sausage & Garlic new Potatoes (\$27 per dozen)*

*Buffalo Mozzarella & Tomatoes with Basil (\$30 per dozen)*

*Marinated Artichokes wrapped in Prosciutto (\$30 per dozen)*

*Sautéed Shrimp & roasted Cherry Tomatoes (\$36 per dozen)*

*Black Angus & caramelized Onion (\$44 per dozen)*

*\*\*\* Pineapple for standing display: add \$14*

## Mini Focaccia Sandwiches:

Homemade with Sun Dried Tomato & Olives:

*Grilled Vegetables & Wasabi Mayonnaise (\$100 per tray)*

*Smoked Turkey, Fontina, Tomatos, & Mustard*

*(\$128 per tray)*

*Salami, Provolone, & Mixed Greens (\$128 per tray)*

*\*\*\*Sold by the tray, 64 mini sandwiches per tray*

# *Insalata, Panini & Pizze*

*Salad, Panini & Pizza*

## Salads:

### **Insalata Arcodoro** (\$10 per individual)

Mixed field greens with Arugula, Radicchio, fresh Tomatoes, & slivers of Grana Padano cheese with an blended evoo Balsamic Vinaigrette

### **Insalata Panzanella** (\$10 per individual)

Romaine lettuce with toasted Paesano croutons, shaved Carrots, & Parmesan cheese with a blended evoo Balsamic Vinaigrette

### **Insalata Paesana** (\$10 per individual)

Mixed field greens tossed with fresh Tomatoes, red Onions, & Olives with a blended evoo Balsamic Vinaigrette

### **Insalata Anguria** (\$10 per individual)

Fresh watermelon salad, arugula, red onions & citrus raspberry vinaigrette

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*Medium Bulk Salads for 8-10ppl = \$90*

*Large Bulk Salads for 16-20ppl = \$180*

### **Insalata Pollo** (\$14 per individual)

Grilled chicken breast with assorted greens, topped with sundried tomatoes, capers & creamy orange dressing

### **Insalata Mediterranea** (\$14 per individual)

Lettuce, tomatoes, cucumbers & shrimp with feta cheese and oregano, finished with evoo

### **Insalata di Cavoli Ricci** (\$14 per individual)

Curly Kale with roasted cauliflower & balsamic glazed sweet peppers, sunflower seeds, parmesan & extra virgin olive oil citrus dressing

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*Above Bulk Salads for 8-10ppl = \$126*

*Above Bulk Salads for 16-20ppl = \$252*

## Pizza:

*Arcodoro is known for*

### **Our Award Winning Pizzas**

*8" Pizzas with various toppings, come pre-sliced with 8 slices.*

*Prices & toppings vary seasonally. We also carry mini*

*Pizzetta's; see appetizers for details.*

## Paninis:

### **Toscana** (\$15 per individual)

Prosciutto, sopressata, provolone & mixed greens with a balsamic vinaigrette dressing

### **Contadino** (\$15 per individual)

Grilled chicken with provolone picante & tomatoes

### **Becco** (\$15 per individual)

Sliced turkey breast, fontina, mixed greens & tomatoes with whole grain mustard dressing

### **Fresco** (\$15 per individual)

Grilled eggplant, fresh mozzarella, tomatoes & evoo

*Sandwiches served on our homemade bread, accompanied by fresh Fruit or Farfalle Vegetalle*

### **Panini Tray** (\$150 per tray)

**10 Assorted Panini's, cut in half, and accompanied by fresh Fruit or Farfalle Vegetale**

*Ask about our succulent Pulled Pork Sandwiches  
(See picture) for your next Event!*



# Carne', Pesce & Paste

Meat, Fish & Pasta

## Main Entrée's:

### **Pollo ai Grigliati**

Grilled chicken breast drizzled with a Pesto dressing

### **Pollo Milanese**

Herb breaded bite size chicken tenders with a homemade tomato sauce (on the side) for dipping

### **Pollo ai Capperi**

Sauteed chicken breast with a Lemon & Caper sauce

### **Pollo ai Funghi**

Sautéed chicken breast in a medley of forest mushrooms

### **Pollo Pizzaiola**

Chicken with Tomatoes, Capers, Olives, & Oregano

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*Chicken Half Pan for 8-10ppl = \$95*

*Chicken Full Pan for 16-20ppl = \$190*

### **Filetto di Maile alla Mostarda**

Roasted Pork tenderloin marinated with apple Mustard & Rosemary

### **Filetto di Maile alla Fiorentina**

Roasted Pork loin rolled with Pine nuts & Basil pesto

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*Pork Half Pan for 8-10ppl = \$110*

*Pork Full Pan for 16-20ppl = \$220*

### **Salmone Arrostito alla Saba**

Fillet of Scottish salmon roasted in the woodburning oven with lemongrass, topped with a saba glaze

### **Salmon al Fresco**

Atlantic salmon topped with Tomato, Herbs & Garlic

*\*\*Ask about our seasonal choices; snapper, trout, halibut, etc.*

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*Fish Half Pan for 8-10ppl = \$126*

*Fish Full Pan for 12-18ppl = \$252*

### **Lasagna** (half pan: 9 or 12ppl, full pan: 18 or 24ppl)

*Bolognese- hearty Meat sauce & Béchamel*

*Vegetale- roasted Eggplant, parmesan & tomato basil sauce*

*48 hr. notice required: Half Pan = \$120 ~ Full Pan = \$240*

## Pastas:

### **Fregula Vegetale**

Sardinian Couscous tossed with seasonal vegetables

### **Penne al Forno**

Baked Penne pasta with Mozzarella & a homemade Tomato Basil sauce

### **Fussilli ai Formaggi**

Cork screw pasta with a Mascarpone cream sauce

### **Penne Pizzaiola**

Penne pasta with Tomatoes, Capers, Olives, & Oregano

### **Farfalle Vegetale**

Bowtie pasta with roasted seasonal Vegetables infused in a fresh Garlic & Olive oil dressing

### **Fussilli ai Pesto**

Cork screw pasta with a homemade Basil pesto

### **Rigatoni al Ragu Picante**

Rigatoni pasta with a homemade sauce of choice cuts meats & flavored with Jalapenos, Cilantro & cheese

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*Half pan for 8-10ppl = \$90*

*Add Chicken = \$25 / Add Shrimp = \$35*

*Full pan for 16-20ppl = \$180*

*Add Chicken = \$50 / Add Shrimp = \$70*

### **Ravioli ai Carciofi**

Handmade ravioli filled with artichoke hearts & ricotta cheese in a zesty tomato sauce

### **Agnolotti di Zucca**

Homemade ravioli filled with butternut squash and ricotta with a parmesan cream sauce

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*Half pan for 8-10ppl = \$90 ~ Full pan for 16-20ppl = \$180*

### **Gulurgiones de Casu Canne al Vento**

Half moon pasta stuffed with mild imported cheeses with a veal and tomato sauce

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*Half pan for 8-10ppl = \$110 ~ Full pan for 16-20ppl = \$220*

# Specialty Items

Please Ask About our Specialty Options



## Mozzarella Pomodoro di Basilico

Buffalo Mozzarella, fresh tomatoes & our family evoo

## Prosciutto

Imported Parma Prosciutto wrapped with:  
*Asparagus or Gulf Shrimp*

## Insalatate di Mare

Cold salad of Shrimp, Mussels, Clams & Octopus  
lightly tossed with Evoo & Mediterranean herbs  
served over mashed Avocados in martini glasses

## Aragosta Catalana

Cold Lobster salad with Tomato & Basil

## Soup Station

*Mushroom, Lobster Bisque, Butternut Squash  
& many more seasonal choices*

## Crespelle

### Handkerchief pasta stuffed with:

*Forest Mushrooms, Mozzarella, & Fonduta cheese  
Tomato beef Ragù & Ricotta with a touch of Cream  
Grilled Chicken, Mushrooms, Spinach & truffle Fonduta*

## Risotti or Paella Party

### Carnaroli rice or Fregula simmered with:

*Vegetables or Mushrooms  
Mixed Seafood*

## Pollo al Forno

Chicken roasted to Perfection in our  
wood burning oven

## Pollo ai Campidanese

Chicken breast stuffed with fresh Ricotta & Spinach  
with breadcrumbs and herbs

## Scaloppina ai Funghi Porcini

Tender medallions of veal pan seared & served with  
porcini mushrooms in a Mosto d'Uvo thyme sauce

## Ossobuco Agnello

Lamb shank braised in a Vermentino wine reduction

## Carving Station

Pork Loin, Tenderloin or Prime Rib

## Porchetta al Forno

A whole deboned Suckling Pig stuffed with  
Mediterranean herbs & Pistachios cooked in the wood  
burning oven *(Picture on Left)*

## Costoletta di Cinta Senese Milanese

Berkshire pork chops pounded, breaded & pan fried

## Costolette d'Agnello in Crosta

Broiled chops of domestic lamb in an almond crust,  
finished with a reduction of abbamele &  
balsamic vinegar

## Salmone / Dentice

Whole Poached Salmon or Snapper stuffed with  
aromatic herbs wrapped in banana leaves and baked  
*(Picture Below)*

## Salmone Fresco

Whole Poached Salmon stuffed with a Tarragon Mayo



*All Specialty Items are subject to change prices,  
according to the Market Value*

# Sides, Desserts & Beverages

## Side Choices:

**Garlic Mashed Potatoes**  
**Roasted New Potatoes**  
**Green Beans with Almonds**  
**Rustic Cut Seasonal Grilled Vegetables**  
**Steamed Broccoli & Carrots**

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*Half Pan for 8-10ppl = \$45.00*

*Full Pan for 16-20ppl = \$90.00*

## Desserts:

### **Piccola Pasticceria (Bite-size desserts)**

Chocolate Beignets  
Fruit Tarts  
Crème Brulee  
Ravioli Dolce  
Almond & Chocolate Biscotti  
Pane Cotta al Café  
Chocolate Truffles

*\*\* To include, but not limited to*

*Small Tray (25 pieces) = \$62.50*

*Large Tray (50 pieces) = \$125.00*

### **Torta di Tiramisu**

Ladyfingers soaked in espresso and topped with mascarpone zabaglione cream

### **Tiramisu Cioccolato**

Chocolate sponge cake, topped with layers of mascarpone and ladyfingers, finished with thin cracked chocolate

### **Torta di Millefoglie**

Layers of puff pastry filled with your choice of chocolate, vanilla or raspberry mousse

### **Torta Mandorle e Cioccolato**

Delicate chocolate almond cake layered with dark chocolate mousse

### **Torta di Formaggio**

Homemade, light and creamy cheesecake finished with a fresh berry sauce

*Please call for prices ranging from \$45.00 - \$180.00*

*1/4 Sheet cakes serve 8-15ppl ~ 1/2 Sheet cakes serve 25-40ppl*

## Beverages:

### **Freshly Brewed Iced Tea**

One gallon serves 10-12 cups = \$18.00

### **Bottled Water or Canned Sodas**

Served individually = \$1.99 each



## DELIVERY AVAILABLE:

**\*\* Delivery Hours:**

*Mon – Fri; between 11am and 6pm*

**\*\* Minimum of \$150 in food, for delivery drop off**

**\*\* Delivery fee for drop off's is \$25.00 (10 mile radius)**

## SPECIAL SERVICES:

**\*\* We Offer Professional Staff:**

*Captains, Chefs, Servers, Bartenders & Bussers  
(4 hour minimum)*

**\*\* Rentals to include but not limited to: plates, silverware,  
dishes, tables, chairs, linens, chafers**

**\*\* Complimentary Events Coordinator**

**\*\* Flowers, Audio & Visual, Entertainment and more**

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