

Cucina Catering | Off Premise Stationary Hors D'oeuvre Options

charcuterie

chef's selection of cured meats

may include: prosciutto, coppa, salami, speck  
fruit mostarda, cornichons, rosemary almonds, coarse grain  
mustard

cheese

chef's selection of cheeses

may include: grana padana, semi aged goat cheese, manchego  
dried fruits, honeycomb, marinated olives

bread

tuscan peasant bread, assorted crisps, grissini

pinzimonio-Tuscan crudite choice of 2 dips

romesco | rosemary white bean | bagna cauda | creamy dill and feta  
| gorgonzola dolce

some items are subject to availability and will be appropriately  
substituted by the chef