

A . G . F E R R A R I F O O D S

Holiday



CATERING

www.agferrari.com 1-800-335-5090



 all menu items that appear with a green leaf are vegetarian

[www. agferrari.com](http://www.agferrari.com) | 1-800-335-5090



Celebrate the Season!

Italians savor the holidays around tables filled with seasonal delights. We've created three Merende in Tavola menus — menus abundant in the small plate cuisine of Italy — for elegant holiday entertaining.

Whether you use us for an at-home party or an office event, your friends, relatives and colleagues are certain to compliment you on your good taste.

HOLIDAY ANTIPASTI MENU *Classico*

ANTIPASTO CLASSICO

Sliced Italian meats, grilled vegetables, fresh Italian beans, green olives, Grana Padano, marinated artichokes and breadsticks.

CROSTONI CON BISTECCA

Crostini topped with thinly sliced roast beef and garlic aioli.

ERBAZZONE

Savory tartlets of Swiss chard, onion, mozzarella and imported Parmigiano.

FOCACCIA CALABRESE

House-baked focaccia with fresh ricotta, tomatoes, green olives and red pepper flakes.

FRITTELLE DI CARCIOFI

E PARMIGIANO

Artichoke heart, fresh ricotta and Parmigiano fritters served with our fresh pesto mayonnaise dipping sauce.

FORMAGGI E FRUTTA

A selection of fine cheeses garnished with dried fruits, nuts and olives, served with fresh-baked, sliced baguettes.

VERDURE CRUDITÀ

Seasonal vegetable platter served with our creamy gorgonzola dip.

ASSORTIMENTO DI DOLCI

An assortment of our house-baked cookies, giandua brownies, biscotti and little cakes.

Serves 15-20 guests \$399 25-30 guests \$579

All menus include disposable tableware and serving utensils.

Beverage charge additional. Delivery fees not included.



HOLIDAY ANTIPASTI MENU *Rustico*

BOCCONCINI DI SPINACI

Spinach-and-ricotta pastries sliced into bite-sized savory mouthfuls.

BRUSCHETTA DUO

Crostini served with seasoned tomatoes and onions, as well as sauteed greens, pine nuts and imported Parmigiano.

POLLETTO

Roasted chicken drumettes, marinated in lemon and balsamic.

FORMAGGI E FRUTTA

A selection of fine cheeses garnished with dried fruits, nuts and olives, served with fresh-baked, sliced baguettes.

FRITTATA AL PROSCIUTTO

Savory egg pie topped with imported with Prosciutto di Parma.

PIZZETTE MARGHERITA

Individual-size oven-baked pizzas topped with tomato and mozzarella.

SUPPLI

Savory breaded risotto croquettes stuffed with provolone, romano and Parmigiano.

TRAMEZZINI

An assortment of individual tea-size focaccia sandwiches, presented with Italian flair.

SPRAZZO DI SOLE *A Holiday Special*

Our flourless chocolate torte and pumpkin cheesecake presented together in a sunburst of sweet delight.

Serves 15-20 guests \$449 25-30 guests \$629

All menus include disposable tableware and serving utensils.

Beverage charge additional. Delivery fees not included.

ITALIAN HOLIDAY *Buffet* MENU

ANTIPASTO *Appetizer* SELECT TWO

ANTIPASTO ROMANTICO

Our most popular antipasto platter

GAMBERI AL PESTO

Fresh steamed prawns served with our pesto mayonnaise.

FORMAGGI E FRUTTA

A selection of fine cheeses garnished with dried fruits, nuts and olives, served with fresh-baked, sliced baguettes.

SPIEDINI AL PROSCIUTTO

Skewers of fresh mozzarella and Prosciutto di Parma drizzled with extra virgin olive oil.

CONTORNI *Side Dishes* SELECT ONE

COUS COUS ALLA TRAPANESE

An assortment of seafood & vegetables tossed with toasted and steamed cous cous.

LENTICCHIE E SPINACI

Lentils sauteed with spinach, carrots, onion and garlic and tossed with extra virgin olive oil.

VERDURE ALLA GRIGLIA

Grilled zucca, halved Italian eggplant, cremini mushrooms and zucchini seasoned with extra virgin olive oil and parsley.

ZUCCHE DI STAGIONE

Roasted butternut, delicata & acorn squash seasoned with olive oil, thyme and balsamic vinegar.

INSALATA *Salad*

INSALATA MISTA

Baby lettuces, house-baked croutons, tomatoes and our balsamic vinaigrette.

PIATTI PRINCIPAL *Entrees* SELECT TWO

LASAGNE DELLA CASA

Select hearty Bolognese (*pork and beef*), funghi e spinaci or tomato-and-basil lasagne.

MELANZANE ALLA PARMIGIANA

Tender eggplant cutlets baked with mozzarella, Parmigiano, Italian tomatoes and basil.

MANZO BRASATO

Tender braised beef served in a Cabernet wine stew with celery, carrots and Italian porcini mushrooms.

POLLO AL MARSALA

Skinless, boneless chicken breasts sauteed with Marsala wine, mushrooms, and onions..

POLLO AL VINO BIANCO

Skinless, boneless chicken breasts poached with wine, tomatoes, capers, lemon and garlic.

RAVIOLI DELLA CASA

Select ricotta-and-spinach, porcini mushroom, three cheese, beef or pumpkin.

SALSICCIA E PEPERONI

An assortment of our homemade Italian sausages, slow-roasted with onions and bell peppers.

DOLCI *Dessert*

SPRAZZO DI SOLE *A Holiday Special*

Our flourless chocolate torte and pumpkin cheese-cake presented together in a sunburst of sweet delight.

Serves 15-20 guests \$529 25-30 guests \$699

All menus include disposable tableware and serving utensils.

Beverage charge additional. Delivery fees not included.

CELEBRATE THE HOLIDAYS

ANTIPASTO CLASSICO

Sliced Italian meats, grilled vegetables, fresh Italian beans, green olives, Grana Padano, marinated artichokes and breadsticks.

Small serves 10-12 \$49.99

Large serves 20-25 \$89.99

ANTIPASTO ROMANTICO

Sliced dry salame, spinach and ricotta pastries, artichoke fritters, Italian provolone, grilled vegetables, olives, frittata squares and breadsticks.

Small serves 10-12 \$49.99

Large serves 20-25 \$89.99

ARANCINI DI RISO

Deep-fried tomato risotto balls stuffed with pork and beef Bolognese ragu and peas.

Small serves 12-15 \$49.99

Large serves 25-30 \$89.99

BOCCONCINI DI RICOTTA E SPINACI

Spinach-and-ricotta pastries sliced into bite-sized savory mouthfuls.

Serves 15-20 \$39.99



BRUSCHETTA DUO

Crostini served with seasoned tomatoes and onions, as well as sauteed greens, pine nuts and Parmigiano.

Serves 20-25 \$39.99

ERBAZZONE

Savory tartlets of Swiss chard, onion, mozzarella and imported Parmigiano.

Small serves 12-15 \$49.99

Large serves 25-30 \$89.99

FOCACCIA CALABRESE

Focaccia with tomatoes, green olives, ricotta cheese, garlic, and red pepper flakes.

Small serves 15-20 \$35.99

FORMAGGI E FRUTTA

A selection of fine cheeses garnished with dried fruits, nuts and olives, served with fresh-baked, sliced baguettes.

Small serves 8-10 \$55.99

Large serves 20-25 \$99.99

FRITTELLE DI CARCIOFI

Deep-fried artichoke heart and Parmigiano fritters served with our pesto mayonnaise.

Small serves 12-15 \$49.99

Large serves 25-30 \$89.99

FRITTATA AL PROSCIUTTO

Savory egg pie topped with imported Prosciutto di Parma.

Serves 15-20 \$45.99

GAMBERI AL PESTO

Fresh steamed prawns served with our pesto mayonnaise.

Serves 10-15 \$59.99

PIZZETTE MARGHERITA

Oven-baked individual-size pizzas topped with tomato and fresh mozzarella.

Small serves 15-20 \$35.99

Large serves 35-40 \$59.99

a la Carte!

POLLETTO

Roasted chicken drummettes, rubbed then marinated in lemon and balsamic vinegar.

Small serves 10-15 \$39.99

Large serves 35-40 \$69.99

SPIEDINI CAPRESE

Colorful skewers of cherry tomatoes and fresh mozzarella, drizzled with our sweet basil olive oil dressing.

Serves 15-20 \$39.99

SPIEDINI AL PROSCIUTTO

Skewers of fresh mozzarella and Prosciutto di Parma drizzled with extra virgin olive oil.

Serves 15-20 \$45.99

SUPPLI

Savory breaded risotto croquettes stuffed with provolone, romano and Parmigiano.

Small serves 15-20 \$39.99

Large serves 20-25 \$69.99

TORTA PASQUALINA

A savory pie of spinach, ricotta and Parmigiano in a soft, handrolled pastry crust. A terrific vegetarian entree as well.

Serves 10-15 as an appetizer

Serves 8-10 as an entree \$29.99

VERDURE CRUDITÀ

Seasonal vegetable platter served with our creamy Gorgonzola spread.

Small serves 15-20 \$29.99

Large serves 35-40 \$49.99

DOLCI *Desserts*

ASSORTIMENTO DI DOLCI

An assortment of our house-baked cookies, giandua brownies, biscotti and little cakes.

Small serves 10-15 \$29.99

Medium serves 15-20 \$45.99

Large serves 25-30 \$55.99

SPRAZZO DI SOLE A Holiday Special

Our flourless chocolate torte and decadent pumpkin cheesecake presented together in a sunburst of sweet delight.

Serves 15-20 \$65.99

TIRAMISÙ

An Italian classic: layers of ladyfingers, mascarpone, coffee and Marsala wine.

Serves 8-10 \$29.99

RUSTIC ITALIAN CAKES

Our award-winning rustic Italian cakes. Select from almond, chocolate, pear and pumpkin-ricotta.

Serves 8-10 \$32.99

BUDINO DI PANE

A Italian-style bread pudding baked with with raisins, brown sugar, cinnamon, milk and cream..

Serves 6 \$19.99



CUSTOM MENUS FOR HOLIDAY EVENTS

*For larger holiday events, please call
Amy or Katie at 510-346-2150
to build a custom menu to meet your
needs. Custom event rentals, flowers
and staff are available upon request.*



SALSICCIA E PEPPERONI

An assortment of our homemade Italian sausages,
slow-roasted with onions and bell peppers.

A. G. FERRARI FOODS STORE LOCATIONS

BELMONT

1050 El Camino Real
650-632-1655

*Mon-Sat 10:00-8:00
Sun 10:00-7:00*

BERKELEY, Elmwood

2905 College Avenue
510-849-2701

*Mon-Fri 9:30-8:00
Sat 10:00-8:00
Sun 10:00-6:30*

BERKELEY, Solano

1843 Solano Avenue
510-559-6860

*Mon-Sat 9:30-8:30
Sun 10:00-7:00*

CATERING OFFICES

14234 Catalina Street
San Leandro, CA 94577
1-800-335-5090

Mon-Fri 8:00-5:00

CORTE MADERA

107 Corte Madera
Town Center
415-927-4347

*Mon-Sat 10:00-8:00
Sun 10:00-6:30*

LAFAYETTE

23 Lafayette Circle
925-299-8040

*Mon-Sat 10:00-8:00
Sun 10:00-7:00*

LOS ALTOS

295 Main Street
650-947-7930

*Mon-Sat 9:30-8:00
Sun 9:30-6:00*

OAKLAND, Montclair

6119 LaSalle Avenue
510-339-9716

*Mon-Sat 9:00-9:00
Sun 10:00-6:30*

OAKLAND, Piedmont

4001 Piedmont Avenue
510-547-7222

*Mon-Fri 9:00-9:00
Sat 9:00-8:00
Sun 10:00-6:30*

PALO ALTO

200 Hamilton Avenue
650-752-0900

*Mon-Sat 10:00-8:00
Sun 10:00-6:00*

SAN FRANCISCO,

Laurel Heights

3490 California Street
415-923-4470

*Mon-Sat 9:00-9:00
Sun 10:30-6:30*

SAN FRANCISCO, SOMA

688 Mission Street
415-344-0644

*Mon-Sat 10:00-9:00
Sun 11:00-7:30*

SAN FRANCISCO, Castro

468 Castro Street
415-255-6590

*Mon-Sat 10:00-9:00
Sun 11:00-7:00*

SUNNYVALE

304 W. El Camino Real
408-524-4000

*Mon-Sat 10:00-9:00
Sun 10:00-8:00*