

NUOVO

— CHICAGO —

CATERING MENU

GF GLUTEN-FREE INGREDIENTS — F FISH — M MILK — N NUTS — S SESAME

Everything has a risk of cross-contamination

DECORATED PLATTERS

SMALL (SERVES 10)

LARGE (SERVES 20)

CRUDO PLATTERS

lightly seared tuna, salmon, or combo crudo
artfully decorated on a platter
small 100 / large 200

- SALMON: soy ginger sauce, avocado, sesame, scallions F S GF
- TUNA: sumac, chili oil, fried capers, micro greens F GF

GRILLED PEACH CAPRESE PLATTER

sliced grilled peaches, heirloom tomatoes, persian cucumber, fresh mozzarella, & fresh basil - evoo, & balsamic reduction M GF
small 75 / large 150

CHEESE BOARD PLATTER

sophisticated cheese for sophisticated people garnished with Kalamata and green olives, grapes, heirloom cherry tomatoes, rosemary & arugula M
small 125 / large 250

DECORATED SALMON PLATTERS

a whole side of roasted salmon,
beautifully decorated on a platter
1 platter for 20 people - 150

- SOY GINGER: soy ginger sauce, avocado, sesame, scallions F S GF
- TUSCAN: sumac, chili oil, fried capers, lemon micro greens, arugula, dijon aioli F GF
- NEW YORK: cucumber scales, heirloom tomato slices, caramelized lemon wheels, fresh rosemary and thyme F GF

FRUIT PLATTERS

- FRUIT ART PLATTER: sliced & decorated GF
small 125 / large 250
- CUBED PLATTER: cubed fruit, bamboo picks GF
small 75 / large 150

TAR TAR

SMOKED SALMON OR TUNA

Choice of house chips M or crostinis (nondairy)

- SMOKED SALMON: fried capers, red onion, dijon aioli, micro greens, cornichons F
- TUNA: avocado, ginger, soy sauce, sesame seeds, microgreens F S
small 200 / large 400

HOUSE CURED GRAVLAX PLATTERS

two flavors of deluxe hand cut gravlax, cured in house, in a beautiful display with house chive cheese, shaved red onion, & tomatoes -served with crostinis

Your choice of:

- horseradish cured gravlax, gin & citrus zest cured gravlax, combo gravlax platter
- whipped cream cheese, chive cheese, pareve cream cheese, pareve chive cheese
small 215 / large 430

SALADS

ENHANCE YOUR SALAD WITH FRESH GRILLED SALMON OR TUNA 13 / PP
SMALL PAN (SERVES 10) LARGE PAN (SERVES 20)

QUINOA ARUGULA SALAD

quinoa, arugula, heirloom tomatoes, cucumbers, red onion, crispy garbanzo beans, carrots - za'atar vinaigrette S GF
small 60 / large 120

RAINBOW BEET SALAD

roasted red and golden beets, goat cheese, candied pecans, arugula, balsamic reduction - orange vinaigrette GF M N
small 70 / large 140

CAESAR SALAD

romaine, baby kale, avocado, parmesan crusted bread sticks, toasted garlic - caesar dressing M GF
small 60 / large 120

KALE PEAR SALAD

baby kale, arugula, pear, carrots, fetta, dried cranberries, almonds - apple cider vinaigrette GF M N
small 60 / large 120

STRAWBERRY SPINACH SALAD

with candied pecans, pickled jicama & shallots, toasted almonds, feta - raspberry vinaigrette M N GF
small 60 / large 120

CHOPPED CAPRESE SALAD

heirloom tomatoes, persian cucumbers, fresh mozzarella, fresh basil - za'atar vinaigrette S M GF
small 70 / large 140

FALL BROCCOLINI SALAD

broccolini, red onion, pomegranate, sun dried tomatoes, shallots, fetta, toasted pumpkin seeds - orange vinaigrette GF M
small 70 / large 140

Certain items require up to 48-hour notice. For items that include aged parmesan, it is recommended to wait six hours. NOTHING IS PAREVE. Some items are listed with allergy, gluten, and dairy notations for the actual ingredients. This does not refer to equipment. Everything has a risk of cross-contamination.

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APPS - BY THE PAN

SMALL PAN (SERVES 10)

LARGE PAN (SERVES 20)

ZUCCHINI FRITTI

tempura fried zucchini, served
with labneh sauce

S F M

small 50 / large 100

TEMPURA CAULIFLOWER

with sumac aioli & micro greens - za'atar aioli

S F M

small 50 / large 100

TRUFFLE FRIES

Truffle seasoning, parmesan - za'atar aioli

S F M

small 40 / large 80

APPS - BY THE PIECE

\$3 Each Minimum 50

BABY STUFFED MUSHROOM CAPS

roasted shitake mushroom caps,
topped with herbed panko, smoked
gouda, and fresh pesto

M N

ARANCINI

breaded risotto balls with roasted
cauliflower - za'atar aioli

F M S

ARTICHOKE APERITIVO

crispy artichoke - za'atar aioli

F M S

FRIED MAC & CHEESE BALLS

crispy mac and cheese balls
with spicy vodka sauce and
aged parmesan

F M

PASTA

SMALL PAN (SERVES 10)

LARGE PAN (SERVES 20)

GOAT CHEESE SPINACH RAVIOLI

handmade ravioli stuffed with, goat cheese,
baby spinach, & fresh herbs. - with truffle
cream sauce, or vodka tomato cream sauce

M

small 110 / large 220

TAGLIATELLE WITH MUSHROOM

handmade pasta, truffle parmesan cream
sauce, wild mushrooms, pea shoots

M

small 90 / large 180

BUCATINI POMODORO

pomodoro sauce, parmesan, roasted garlic,
fresh basil, olive oil

M

small 70 / large 140

GNOCCHI POMODORO

handmade gnocchi stuffed with aged
parmesan. - pomodoro, heirloom cherry
tomatoes, fresh mozzarella, basil

M small 90 / large 180

RIGATONI A LA VODKA

vodka tomato cream sauce, toasted
panko, shaved aged parmesan

M

small 70 / large 140

TRUFFLE CAVATAPPI

(MAC & CHEESE)

cavatappi pasta, truffle parmesan cream
sauce, toasted bread crumbs

M

small 70 / large 140

BASIL & ARTICHOKE LASAGNA

handmade pasta, baby spinach, fresh basil,
roasted artichoke, ricotta, pomodoro sauce

M

small 90 / large 180

GNOCCHI VODKA CREAM

handmade gnocchi stuffed with aged
parmesan. - vodka tomato cream sauce,
cherry tomatoes, aged parmesan

M

small 90 / large 180

PENNE AL PESTO

roasted eggplant, cherry tomatoes
- pistachio pesto cream sauce

N M

small 70 / large 140

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SIDES

SMALL PAN (SERVES 10)

LARGE PAN (SERVES 20)

SAUTEED BROCCOLINI **F GF**

herb infused evoo, lemon zest
small 60 / large 120

STEAMED BROCCOLINI **GF**

small 60 / large 120

ROASTED CAULIFLOWER **GF M**

Za'atar aioli, candied pecans
small 60 / large 120

ROASTED GARLIC MASH **GF M**

potato puree with mushroom gravy
small 50 / large 100

BUTTERED CORN RIBS **GF M**

roasted with mixed herbs, chili oil, &
compound butter - parmesan cream drizzle
small 60 / large 120

GRILLED TRICOLORED CARROTS **F GF**

herb infused evoo, lemon zest
small 60 / large 120

GRILLED STRING BEANS **F GF**

sesame ginger soy sauce
small 60 / large 120

STEAMED STRING BEANS **GF**

small 60 / large 120

ROASTED FINGERLINGS **F M**

mixed herbs, dijon remoulade
small 50 / large 100

ENTRÉE

BY THE PORTION - MINIMUM 10

GRILLED RED SNAPPER **F M**

with rosemary, thyme, mushrooms,
pearl onions, & roasted sliced fingerlings
- Bordeaux reduction 25/PP

SABLEFISH STEAK **F N GF**

Grilled & roasted Sablefish steak with fresh
pesto, & roasted tri colored carrots 35/PP

GRILLED TUNA STEAK **F M GF**

grilled ahi tuna, seared baby squash, pearl
onions, sweet balsamic reduction, fresh thyme
30/PP

MISO BUTTERED

CHILEAN SEABASS **F M S**

roasted with miso butter, string beans, king
trumpet, & shegmiji mushrooms
- soy chili lime reduction 40/PP

HERB CRUSTED SALMON **F M**

panko herb crusted salmon, resting on a bed
of garlic mashed potatoes, with creamy
mushroom sauce 30/PP

BRONZINO LADOLEMENO **F GF**

Whole bronzino, char roasted with garlic
confit, cherry tomatoes, lemon dill sauce, &
cracked pepper 40/PP

HOMEMADE DESSERTS

CARAMEL APPLE PIE **M**

decadent apple pie topped with hot caramel
12 inches - 50

FLOURLESS CHOCOLATE CAKE **M GF**

with fresh whipped cream, caramel, & strawberries
12 inches - 50

PECAN PIE **M N**

decadent pecan pie topped with caramel, & chocolate drizzle
12 inches - 50

APPLE STRUDEL **M**

minimum 10 pieces 7/pp

HOUSE CHEESE CAKE **M N**

homemade cheesecake topped with sweet balsamic cherry
glaze, and pecan brittle
12 inches - 50

TIRAMISU **M**

real cream and vanilla blended with lady fingers, chocolate,
and dark rum. - sweet balsamic cherry drizzle
80oz bowl (10-12 people) - 70
160oz bowl (20-25 people) - 140

CHOCOLATE MOUSSE **M GF**

with fresh tiramisu cream, real chocolate & fresh mint
80oz bowl (10-12 people) - 50
160oz bowl (20-25 people) - 100

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