

MENU



(EGGPLANT PARMIGIANA AND SPAGHETTI SQUASH)

APPETIZERS

\$5.00/PP EACH ** ADD \$2.95/PP

MUSHROOMS CRAB MEAT **

Baked white mushrooms, filled with crab meat, topped with Parmigiano cheese.

COZZE GRATINATE **

Baked mussels, filled with chopped tomatoes, mozzarella, parsley, garlic, bread crumbs and olive oil, topped with Parmigiano cheese.



APPETIZERS

\$5.00/PP EACH ** ADD \$2.95/PP

BRUSCHETTA AL POMODORO

Crusty Italian bread with chopped tomatoes, fresh mozzarella, basil, garlic, olive oil, seasonings and glazed balsamic

EGGPLANT PARMIGIANA WRAPS

Bite-size wraps of sliced and fried eggplant, topped with Che Buono marinara sauce and fresh mozzarella

FRIED POLENTA

Bite-size cornmeal, lightly fried, served with Che Buono Marinara sauce and Parmigiano cheese.

ARANCINI (MEAT)

Fried rice balls, cooked risotto style with Che Buono Bolognese meat sauce, peas and gouda cheese. Served with Che Buono marinara sauce.

ARANCINI (VEGETERIAN)

Fried rice balls, cooked risotto style with mushrooms, roasted peppers, tomato sauce, Italian seasonings and gouda cheese. Served with Che Buono marinara sauce.

CAPRESE SALAD SKEWERS

Cherry tomatoes and cherry mozzarella skewers with basil, drizzled with olive oil, glaze balsamic, salt and pepper.

PLATTERS

\$50.00/EA - SERVE 15-20 ** ADD \$30/EA

TUSCANY

Roasted peppers, grilled eggplants, prosciutto di Parma, Italian salame, sliced provolone, served with crostini

FRIED CALAMARI

Calamary lightly battered, seasoned and fried, served with fresh lemons and Che Buono marinara sauce.

PROSCIUTTO AND CANTALOUPE

Bite-sized cantaloupe topped with Prosciutto di Parma.

GNOCCO FRITTO AND SALUMI

Pieces of puffed fried pizza-like dough, served with salami, prosciutto or cheese.

SCACCIA RAGUSANA **

Thin layer of pizza-like dough, topped with tomato sauce, mozzarella and eggplants, folded on itself and baked.

CHICKEN COTOLETTE SLIDERS **

Chicken breast, coated with cheese-spiked Italian style panko, cooked crispy and golden brown, topped with prosciutto (cured ham) and asparagus.

MEABALLS SLIDERS **

Beef and pork meatballs topped with Che Buono marinara sauce and shredded mozzarella.

ENTREES

\$12.95/PP EACH

** ADD \$2.95/PP

LASAGNA ALLA BOLOGNESE **

Homemade 8 layers lasagna sheets, each topped with Che Buono meat ragu sauce, béchamel and Parmigiano cheese.

FETTUCCHINE ALLA BOLOGNESE **

Fettuccine Che Buono meat ragu sauce, served with Parmigiano cheese.

FETTUCCHINE ALFREDO WITH GRILLED CHICKEN AND BROCCOLI

Fettuccine Alfredo with grilled chicken breast, sautéed broccoli and Parmigiano cheese

SPAGHETTI WITH MEATBALLS

Spaghetti with pork and beef meatballs, served with Che Buono marinara sauce and Parmigiano cheese.

RAVIOLI WITH SPINACH AND RICOTTA **

Homemade ravioli, stuffed with spinach and ricotta, served with butter, sage and Parmigiano Reggiano cheese.

SPAGHETTI VEGAN

Spaghetti with mushrooms, garlic, parsley, olive oil, seasonings.

ENTREES

** HOMEMADE PASTA ADD \$2.95/PP

SPAGHETTI ALLA CARBONARA

Spaghetti with bacon, pancetta, parsley, garlic, eggs, black pepper, olive oil and Parmigiano cheese

PENNE WITH TOMATO AND DAIRY FREE CHEESE (GLUTEN FREE, DAIRY-FREE)

Gluten free penne with Che Buono marinara sauce, garlic, pepper, dairy free goat cheese, seasoned with fresh basil

PENNE ALLA GENOVESE

Penne with basil, olive oil, pecorino cheese, pine nuts, garlic.

CHICKEN PARMIGIANA

Breaded and butter fried chicken breast, topped with marinara sauce and fontina cheese. Served with roasted potatoes, seasoned with rosemary and olive oil

EGGPLANT PARMIGIANA

Layers of lightly fried eggplants, marinara sauce and Parmigiano cheese. Served with spaghetti squash, dressed in butter and cheese, and crostini.

ENTREES

\$12.95/PP EACH

** ADD \$2.95/PP

SALMON **

Baked fresh salmon, marinated in lemon, rosemary and seasonings. Served with cucumber salad, dressed with dill and chive base crema.

SCACCIA RAGUSANA

Thin layer of pizza-like dough, topped with tomato sauce, mozzarella and eggplants, folded on itself and baked.

POLPETTE WITH FIORENTINA

Ground beef and pork meatballs filled with Fiorentina cheese. Served with creamy mashed potatoes.

VEAL MARSALA **

Veal cutlets, pounded thin, breaded and cooked in a skillet with butter, mushrooms and Marsala wine. Served with baked potatoes seasoned and garnished with rosemary.

ITALIAN SAUSAGE AND PEPPERS

Italian sausage, green and red roasted peppers, glazed onions, garlic, black pepper, red pepper flakes, olive oil, seasonings. Served with steamed white rice.

CHICKEN COTOLETTE

Chicken breast, coated with cheese-spiked Italian style panko, cooked crispy and golden brown, topped with prosciutto (cured ham) and asparagus. Served with a house salad

PIADINA STATION

\$20.00/PP EACH

ROMAGNOLA

Taco-like bread, sliced tomatoes, sliced fresh mozzarella, prosciutto (cured ham) olive oil, arugula and glazed balsamic.

CAPRESE PIADINA

Taco-like bread, sliced tomatoes, sliced fresh mozzarella, prosciutto (cured ham) olive oil, arugula and glazed balsamic.

TRI-TIP PIADINA

Taco-like bread, tri-tip slow cooked with roasted peppers and seasonings, diced tomato and mozzarella, basil, topped with chives crema, arugula and glazed balsamic.

CALAMARI PIADINA

Taco-like bread chopped cucumbers and basil, fried calamari, topped with spicy crema and glazed balsamic.

PASTA STATION

\$20.00/PP EACH

PASTA OPTIONS

Spaghetti, Angel Hair, Penne, Fettuccine.

SAUCE OPTIONS

Marinara, Alfredo, Olive Oil and Garlic, Vodka Sauce, Pesto Sauce.

TOPPINGS OPTIONS

Grilled chicken, Italian Sausage, Meatballs, Chopped Bacon, Roasted Peppers, Fresh Sliced Mushrooms, Sautéed Onions, Steamed Broccoli, Scallions, Garlic, Basil, Sweet Peas, Parmigiano Cheese, Pecorino Cheese, Cherry Mozzarella.

Catering fees:

Servers: \$25/hours

Station Chef: \$35-\$45/hour

Set Up: \$100

Cake Cutting: \$1/piece

Disposable tableware: 15%

Gratuities: 15%

Others may apply depending on the event.

PIZZA STATION

\$20.00/PP EACH

** ADD \$2.95/PP

PIZZA DOUGH (CHEF CREATION)

Homemade dough, fresh, no preservatives.

BASE OPTIONS

Marinara, Alfredo, Olive Oil and Garlic, Pesto Sauce.

TOPPINGS OPTIONS

Grilled chicken, Italian Sausage, Meatballs, Chopped Bacon, Prosciutto di Parma, Pepperoni, Roasted Peppers, Sautéed Mushrooms, Sautéed Mushrooms, Steamed Broccoli, Garlic, Basil, Ricotta, Barbeque Sauce, Parmigiano Cheese, Pecorino Cheese, Fresh Mozzarella.



SIDES

\$3.95/PP EACH

** ADD \$2.95/PP

CHEF SALAD **

Mixed lettuce, corn, artichoke, chickpeas, cranberries, cheese & balsamic vinaigrette dressing.

CAPRESE SALAD

Sliced tomatoes and fresh mozzarella, basil, olive oil, black pepper, salt and glazed balsamic vinegar.

CAESAR SALAD

Romain lettuce, croutons, lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper.

MASHED POTATOES

Seasoned mashed potatoes, butter, Parmigiano cheese.

RICE SALAD

White rice sliced boiled eggs, vinaigrette mixed vegetables, ham, cheese, parsley, seasonings.

PEPERONATA **

Marinated green and red roasted peppers, garlic, black pepper, red pepper, seasonings, olive oil, and balsamic vinegar.

GARLIC BREAD ROLLS

Bread rolls brushed with butter and garlic seasoning.

DESSERTS

\$4.95/PP EACH

** ADD \$1.95/PP

CANNOLI

Tube-shaped shells of fried pastry dough, filled with ricotta mixed with Sambuca liquor, and chocolate calette.

LUCKY STARS (CHEF CREATION)

Angel cake dough mixed with Sambuca liquor, dipped in Ghirardelli chocolate and crushed almonds.

CHOCOLATE SALAME

Cocoa, biscuits, butter, eggs, and Amaretto liquor sliced like a salame.

TIRAMISU' **

Coffee-flavored Italian dessert, made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa.

ZABAGLIONE

Egg yolks, sugar, and Marsala wine. Served warm with Maraschino cherries and chocolate powder.

BOMBOLONI

Italian doughnuts, filled with nutella or vanilla cream, topped with powder sugar.

TARTUFI DI NUTELLA

Nutella truffles made with mascarpone, Italian coffee, filled with Nutella, covered in dark chocolate powder.

DRINKS

\$2.50/PP EACH

** ADD \$2.00/PP

LIME-MINT SPRITZER PUNCH **

Sugar, lime juice, San Pellegrino water, and mint. Add rum for alcoholic version.

LEMON DROP PUNCH **

Sugar cane, lemon juice, lemon peels, water. Add Champagne and Vodka for alcoholic version.

VIRGIN MARGARITA **

Lemons, limes, frozen lemonade, orange juice, sugar and ice. Add tequila for alcoholic version.

SAN PELLEGRINO WATER

Sparkling water.

SAN PELLEGRINO FLAVORED WATER

Orange and Lemonade.

SODA

Coca Cola, Diet Coke, Sprite.

ICED ESPRESSO **

Espresso coffee, sugar and ice.



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