

ITALIC

CATERING



STARTERS

STATIONED \$8PP EACH

Fresh Mozzarella*

Calabrian Chiles, Oregano, Lemon Zest

Smoked Trout & Fregola Salad

Arugula, Cucumber, Fresh Herbs

Selection of Italian Cheeses & Cured Meats*

Antonelli's Cheese & Housemade Selection of Meats, served with Easy Tiger Bread

PASSED \$5PP EACH

Crispy Fried Olives

Cerignola Olives stuffed with Braised Lamb

Arancini Bites

Risotto, Parmesan, Mozzarella

Mushroom Crostini

Goat Cheese, Chives

PASTA STATION

\$15PP EACH

Penne Rigate Bolognese

Beef, Pork, Wine, Cream, Parmigiano

Agnolotti

Seasonal Preparation

Bucatini

Pork Belly, Tomatoes, Red Chili Flakes, Pecorino

SIDES

\$3PP EACH

Polenta*

Seasonal Vegetables*



ENTRÉES

\$15PP EACH

Lasagna

Ricotta, Mozzarella, Italian Sausage, Salami

Roasted Chicken*

Arugula-Pistachio Pesto

Braised Lamb

Served with Soft Polenta

DESSERT

Italian Cookies \$.50 - \$1 EACH

Pignoli*, Biscotti, Chocolate Olive Oil, Rainbow, Baci di Dama, Amaretti*, Polenta Cookies*

Olive Oil Cake \$3PP

Brown Butter Cake \$4PP

ITALIC EXPERIENCE

3 Stationed Appetizers,
3 Passed Appetizers,
Pasta Station, & Dessert

\$55PP

*Vegan options are available; please inquire for details. * Can be made gluten free upon request.*

LIBATIONS (INQUIRE FOR PRICING)

Beer & Wine

Beer, Red Wine, White Wine, & Sparkling Wine

Beer, Wine, & Spirits

Beer, Red Wine, White Wine, Sparkling Wine, & Spirits

Add Signature Cocktail

Negroni | Limoncello Martini
(includes Beer, Wine, & Spirits package)

Italian Craft Beer Selection

Enhance your beer experience to explore the best craft beers from Italy.

Sommelier Selection

Our Master Sommelier will create a unique wine list to enhance your experience!

All packages include ice, bar equipment, two 6-foot tables (if needed), and a water station. Acrylic cups are available upon request. Spirits package includes Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, lemons, & limes.

P O L I C I E S & F A Q S

M I N I M U M S

- * \$500 minimum required for Drop-Off Catering.
- * \$5,000 minimum required for On-Site Catering.
- * Minimums may change based on time of year or local festival schedules.

C O N T R A C T

To finalize all bookings, we require an approved online proposal and a 50% non-refundable deposit. We ask for your final guest count two weeks prior to the event. After this point, we cannot decrease the amount of food, but will do our best to accommodate additional orders if your guest count increases. If you book an event taking place within two weeks, then the guest count listed on your contract is considered final. Unless otherwise noted, all events are subject to a 15% Coordination Fee.

If you are hosting your event at an outdoor venue, we ask that you have a rain plan in place prior to the event.

P A Y M E N T

Upon completion of booking, we require a 50% deposit for contracted services. Final payment is due seven days prior to your event. Deposit & payment can be made by check or credit card.

S T A F F I N G

Our catering team will provide all staffing. Labor costs are as follows: Banquet / Beverage Server \$40 per hour, Bartender \$50 per hour, Chef \$50 per hour. ELM Restaurant Group does not charge a gratuity for the service staff. At the client's discretion, any tip or gratuity will be distributed to the service staff. Upon booking, our catering team will include required staffing amounts based on final guest count. Additional staff are available upon request.

F A Q S

Can I set up a tasting? How do I submit an inquiry?

Please feel free to email us at catering@elmr.com to set up a tasting or fill out the form on our website at elmr.com/catering to receive more information about catering for your event.

Do you provide disposables such as plates, silverware, and napkins?

We can provide all necessary disposables, such as plates and servingware, for an additional fee. We are happy to coordinate the rental of glassware, plateware, and silverware upon request. Additional fees and the cost of rental will apply.

How do your bar packages work?

Our bar packages are priced per person, based on a three-hour event. All packages include necessary bar equipment and plastic cups upon request.

How is Drop-Off Catering different from On-Site Catering?

We are happy to offer both Drop-Off Catering and On-Site Catering. For Drop-Off Catering, we charge a \$50 delivery fee for sites within a 10-mile radius, and pack all of your food in disposable trays. No staffing is required. On-Site Catering includes staffing, servingware, set up and break down, and bar package options. We come to you!