

Rustico Cooking Party Menus

The menus below are \$135 per person plus 20% gratuity, and our 2 house wines (red and white) are included. Pick a standard menu, or [mix and match menu items](#) as you like to create your own menu. If any item you select is unavailable or out of season, we will suggest the best possible alternative. (* Please note: a \$10 plus gratuity surcharge per person will be added for Veal Scaloppine and Filet Mignon as indicated below.) For those of you who prefer to mix and match menu items to create your own tailor-made menu, pages 4 and 5 display all our menu items listed by category; just pick one from each category, consult with our chef regarding your menu selection, and you're all set for a fabulous event!

Cooking events at RUSTICO COOKING are hands-on, not demonstration. However, certain dishes are more interactive and "hands-on" than others, and require even more participation by attendees. These dishes are indicated with the following symbol ** and are ideal for team-building.

HARVEST FEAST

- Hand-Cut Tagliatelle with Peas, Prosciutto, & Cream ** (groups of 20 or less)
- Tender Chicken Morsels in Wild Mushroom-Cream Sauce
- Cauliflower Gratin with Smoked Mozzarella & Bacon
- Chive-Scented Ricotta Gnocchi in Aromatic Herb Butter **
- Molten Chocolate Cake with Vanilla-Scented Whipped Cream & Warm Strawberry Sauce **

NORTHERN ITALIAN FAVORITES

- Parmigiano Souffle in Crisp Phyllo Baskets over Balsamic Baby Greens **
- Braised Chicken with Aromatic Spices, Grappa, & Lemon-Garlic Gremolata
- Roasted Baby Carrots & Fennel with Sage & Nutmeg
- Three-Cheese & Asparagus Bread Pudding
- Wine-Poached Fruit over Marsala-Laced Mascarpone Mousse **

FRESH ITALIAN CLASSICS

- Crispy Goat Cheese Ravioli with Caramelized Fennel & Balsamic Vinegar Splash **
- Chicken Scaloppine in Lemon & White Wine Sauce
- Roasted String Beans with Sun-Dried Tomatoes, Garlic & Thyme
- Braised Chickpeas with Spinach & Garlic
- Double Chocolate-Chunk Brioche Bread Pudding with Warm Caramel Sauce & Vanilla Whipped Cream

FIREPLACE DINNER

- Roasted Wild Mushroom Risotto (groups of 30 or less)
- Filet Mignon with Leek & Red Wine Sauce (\$10 per person supplement)
- Roasted Asparagus with Parmigiano
- Warm Potato Salad in Herb-Infused Olive Oil
- Fudgy Date & Walnut Cake in Dark Caramel Glaze

ITALIAN HOME COOKING

- Handmade Cavatelli with Roasted Broccoli, Garlic, Chili, & Toasted Bread Crumbs **
- Braised Chicken with Olives, Lemon & Pine Nuts
- Herb- & Cheese-Stuffed Zucchini **
- Tuscan-Style Cannellini Beans with Rosemary
- Individual Chocolate & Walnut Tarts **

TASTE OF SOUTHERN ITALY

- Handmade Cavatelli Pasta with Broccoli Raab & Sausage **
- Chicken Cacciatora (With Garlic, Rosemary, & Tomato)
- Roasted Sweet Pepper Medley with Basil, Tomatoes, & Ricotta Salata
- "Smashed" Red-Skinned Baby Potatoes with Chives & Paprika
- Light-as-Air Limoncello Mousse with Fresh Berries **

COMFORT FOOD

- Chive-Scented Ricotta Gnocchi with Caramelized Fennel, Smoked Prosciutto, & Parmigiano **
- Roasted Chicken in Balsamic-Honey Glaze
- Roman-Style Peas with Prosciutto & Onions
- Roasted Garlic Mashed Potatoes
- Miniature Apple Puff Pastry Pie with Almond Paste Crumble, Caramel Sauce, & Vanilla Bean Ice Cream (*groups of 20 or less*)

ITALIAN COUNTRY COOKING

- Handmade Ricotta Gnocchi with Roasted Peppers, Olives, & Tomatoes**
- Smoked Pork Chops with Caramelized Onion & Apple Sauce
- Slow-Cooked Spinach with Nutmeg & Parmigiano
- Wild Mushroom & Three-Cheese Bread Pudding
- Hazelnut-Chocolate Cakes with Vanilla Bean Ice Cream & Bittersweet Chocolate Sauce **

EVENING IN MILAN

- Butternut Squash Ravioli in Sage-Infused Butter (*groups of 20 or less*) **
- Veal Scaloppine with Shiitake Mushrooms, Pancetta, & Marsala Glaze (*\$10 per person supplement*)
- Roasted Tomatoes Stuffed with Herbed Ricotta Mousse **
- Old-Fashioned Polenta with Mascarpone & Chives (*groups of 30 or less*)
- Amaretto & Dark Chocolate Semifreddo in White Chocolate Glaze (*groups of 20 or less*) **

RUSTIC FAVORITES

- Handmade Cavatelli Pasta with Roasted Wild Mushrooms, Asparagus, & Parmigiano **
- Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto **
- Roasted Broccoli with Garlic & Chili
- Crispy Polenta "Fries" with Cayenne & Saffron Aioli
- Pecan & Brown Sugar Cake with Cinnamon-Scented Whipped Cream

SEASIDE FLAVORS

- Handmade Cavatelli Pasta with Arugula, Roasted Grape Tomatoes, & Ricotta Salata **
- Striped Bass with Ginger, Leeks, & Shiitake Mushrooms
- Slow-Cooked Fennel, Zucchini, Artichoke, and Carrot Medley
- Five-Herb Risotto (*groups of 30 or less*)
- Crispy Fruit- and Chocolate-Stuffed Phyllo Triangles with Vanilla Bean Ice Cream **

ITALIAN SEAFOOD FEAST

- Handmade Cavatelli Pasta with Shrimp, Tomatoes, & Asparagus **
- Sicilian-Style Mediterranean Sea Bass with Pine Nuts, Olives, & Raisins
- Caramelized Brussels Sprouts with Lemon & Garlic
- Savory Spinach & Artichoke Bread Pudding
- The Ultimate Tiramisu **

TRATTORIA COOKING

- Crispy Cheese-Stuffed Phyllo Triangles over Baby Greens **
- Mediterranean Sea Bass in Saffron-White Wine Glaze
- Fennel Gratin with Shaved Parmigiano
- Rosemary-Scented Potato Torte
- Maple Syrup & Apple Cakes with Crunchy Cinnamon Sugar & Vanilla Bean Ice Cream

TASTE OF TUSCANY

- Hand-Cut Tagliatelle with Savory Meat Ragu (*groups of 20 or less*) **
- Chicken Scaloppine with Prosciutto & Provolone in Marsala Glaze
- Roasted Eggplant, Zucchini, & Peppers in Tarragon-Infused Oil
- Tuscan Bread, Tomato, & Basil Salad
- Miniature Cheesecake with Brown Sugar-Almond Crust in Warm Blueberry Sauce

EVENING IN NORTHERN ITALY

- Mozzarella & Ricotta Ravioli in Basil-Scented Tomato Sauce (*groups of 20 or less*) **
- Beef Scaloppine Topped with Provolone in Wild Mushroom & White Wine Sauce
- Slow-Roasted Savoy Cabbage with Bacon & Garlic
- Risotto with Roasted Butternut Squash & Leeks (*groups of 30 or less*)
- Citrus Explosion Cake with Lemon Glaze & Berry Coulis

MIX AND MATCH: CREATE YOUR OWN MENU

For those of you who prefer to mix and match menu items to create your own tailor-made menu, here are all our menu items listed by category; just pick one from each category, consult with our chef regarding your menu selection, and you're all set for a fabulous event!

Cooking events at RUSTICO COOKING are hands-on, not demonstration. However, certain dishes are more interactive and "hands-on" than others, and require even more participation by attendees. These dishes are indicated with the following symbol ** and are ideal for team-building.

APPETIZER (choose one):

- Butternut Squash Ravioli in Sage-Infused Butter (*groups of 20 or less*) **
- Mozzarella & Ricotta Ravioli in Basil-Scented Tomato (*groups of 20 or less*) **
- Hand-Cut Tagliatelle with Savory Meat Ragu (*groups of 20 or less*) **
- Hand-Cut Tagliatelle with Peas, Prosciutto, & Cream ** (*groups of 20 or less*)
- Handmade Cavatelli Pasta with Broccoli Raab & Sausage **
- Handmade Cavatelli Pasta with Roasted Wild Mushrooms, Asparagus, & Parmigiano**
- Handmade Cavatelli Pasta with Arugula, Grape Tomatoes, & Ricotta Salata **
- Handmade Cavatelli with Roasted Broccoli, Garlic, Chili, & Toasted Bread Crumbs **
- Handmade Cavatelli Pasta with Shrimp, Tomatoes, & Asparagus **
- Handmade Ricotta Gnocchi with Roasted Peppers, Olives, & Tomatoes **
- Chive-Scented Ricotta Gnocchi with Caramelized Fennel, Smoked Prosciutto, & Parmigiano **
- Roasted Wild Mushroom Risotto (*groups of 30 or less*)
- Crispy Cheese-Stuffed Phyllo Triangles over Baby Greens **
- Crispy Goat Cheese Ravioli with Caramelized Fennel & Balsamic Vinegar Splash **
- Parmigiano Souffle in Crisp Phyllo Baskets over Balsamic Baby Greens **

MAIN COURSE (choose one):

- Chicken Scaloppine with Prosciutto & Provolone in Marsala Glaze
- Chicken Scaloppine in Lemon & White Wine Sauce
- Chicken Cacciatora (With Garlic, Rosemary, & Tomato)
- Braised Chicken with Aromatic Spices, Grappa, & Lemon-Garlic Gremolata
- Braised Chicken with Olives, Lemon & Pine Nuts
- Roasted Chicken in Balsamic-Honey Glaze
- Tender Chicken Morsels in Wild Mushroom-Cream Sauce
- Veal Scaloppine with Shiitake Mushrooms, Pancetta, & Marsala Glaze (\$10 per person supplement)
- Beef Scaloppine Topped with Provolone in Wild Mushroom & White Wine Sauce
- Filet Mignon with Leek & Red Wine Sauce (\$10 per person supplement)
- Smoked Pork Chops with Caramelized Onion & Apple Sauce
- Mediterranean Sea Bass in Saffron-White Wine Glaze
- Sicilian-Style Mediterranean Sea Bass with Pine Nuts, Olives, & Raisins
- Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto **
- Striped Bass with Ginger, Leeks, & Shiitake Mushrooms

SIDE #1 (choose one):

- Fennel Gratin with Shaved Parmigiano
- Herb- & Cheese-Stuffed Zucchini **
- Roasted Eggplant, Zucchini, & Peppers in Tarragon-Infused Oil
- Slow-Cooked Fennel, Zucchini, Artichoke, and Carrot Medley
- Slow-Cooked Spinach with Nutmeg & Parmigiano
- Cauliflower Gratin with Smoked Mozzarella & Bacon
- Roasted Tomatoes Stuffed with Herbed Ricotta Mousse **
- Roasted Asparagus with Parmigiano
- Roasted Broccoli with Garlic & Chili
- Roasted Baby Carrots & Fennel with Sage & Nutmeg
- Caramelized Brussels Sprouts with Lemon & Garlic
- Roasted Sweet Pepper Medley with Basil, Tomatoes, & Ricotta Salata
- Roman-Style Peas with Prosciutto & Onions
- Roasted String Beans with Sun-Dried Tomatoes, Garlic & Thyme
- Slow-Roasted Savoy Cabbage with Bacon & Garlic

SIDE #2 (choose one):

- Five-Herb Risotto (*groups of 30 or less*)
- Risotto with Roasted Butternut Squash & Leeks (*groups of 30 or less*)
- Chive-Scented Ricotta Gnocchi in Aromatic Herb Butter **
- Braised Chickpeas with Spinach & Garlic
- Tuscan-Style Cannellini Beans with Sage & Rosemary
- Old-Fashioned Polenta with Mascarpone & Chives (*groups of 30 or less*)
- Crispy Polenta "Fries" with Cayenne & Saffron Aioli
- Wild Mushroom & Three-Cheese Bread Pudding
- Savory Spinach & Artichoke Bread Pudding
- Three-Cheese & Asparagus Bread Pudding
- Roasted Garlic Mashed Potatoes
- "Smashed" Red-Skinned Baby Potatoes with Chives & Paprika
- Rosemary-Scented Potato Torte
- Warm Potato Salad in Herb-Infused Olive Oil
- Tuscan Bread, Tomato, & Basil Salad

DESSERT (choose one):

- Pecan & Brown Sugar Cake with Cinnamon-Scented Whipped Cream
- Hazelnut-Chocolate Cakes with Vanilla Bean Ice Cream & Bittersweet Chocolate Sauce **
- Molten Chocolate Cake with Vanilla-Scented Whipped Cream & Warm Strawberry Sauce **
- Fudgy Date & Walnut Cake in Dark Caramel Glaze
- Amaretto & Dark Chocolate Semifreddo in White Chocolate Glaze (*groups of 20 or less*) **
- Maple Syrup & Apple Cakes with Crunchy Cinnamon Sugar & Vanilla Bean Ice Cream
- The Ultimate Tiramisu **
- Double Chocolate-Chunk Brioche Bread Pudding with Warm Caramel Sauce & Vanilla Whipped Cream
- Crispy Fruit- and Chocolate-Stuffed Phyllo Triangles with Vanilla Bean Ice Cream **
- Individual Chocolate & Walnut Tarts **
- Light-as-Air Limoncello Mousse with Fresh Berries **
- Miniature Cheesecake with Brown Sugar-Almond Crust in Warm Blueberry Sauce
- Citrus Explosion Cake with Lemon Glaze & Berry Coulis
- Wine-Poached Fruit over Marsala-Laced Mascarpone Mousse **
- Miniature Apple Puff Pastry Pie with Almond Paste Crumble, Caramel Sauce, & Vanilla Bean Ice Cream (*groups of 20 or less*)

TEAM-BUILDING MENU FOR SMALL GROUPS (up to 40 people):

- Handmade Cavatelli Pasta with Roasted Wild Mushrooms, Asparagus, & Parmigiano **
- Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto ** OR Roasted Chicken in Balsamic-Honey Glaze (choose one)
- Roasted Tomatoes Stuffed with Herbed Ricotta Mousse **
- "Smashed" Red-Skinned Baby Potatoes with Chives & Paprika
- The Ultimate Tiramisu **

TEAM-BUILDING MENU FOR LARGE GROUPS (more than 40 people):

- Three-Cheese & Asparagus Bread Pudding over Baby Greens **
- Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto ** OR Roasted Chicken in Balsamic-Honey Glaze (choose one)
- Herb- & Cheese-Stuffed Zucchini **
- Chive-Scented Ricotta Gnocchi in Aromatic Herb Butter **
- Molten Chocolate Cake with Vanilla-Scented Whipped Cream & Warm Strawberry Sauce **

GLUTEN FREE MENU:

- Roasted Wild Mushroom Risotto (*groups of 30 or less*)
- Chicken Cacciatore (With Garlic, Rosemary, & Tomato)
- Roasted Sweet Pepper Medley with Basil, Tomatoes, & Ricotta Salata
- Crispy Polenta "Fries" with Cayenne & Saffron Aioli
- Hazelnut-Chocolate Cakes with Vanilla Bean Ice Cream & Bittersweet Chocolate Sauce **

TEAM-BUILDING MENU FOR SMALL GROUPS (up to 40 people)

Handmade Cavatelli Pasta with Roasted Wild Mushrooms, Asparagus, & Parmigiano **

Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto ** OR Roasted Chicken in Balsamic-Honey Glaze (choose one)

Roasted Tomatoes Stuffed with Herbed Ricotta Mousse **

"Smashed" Red-Skinned Baby Potatoes with Chives & Paprika

The Ultimate Tiramisu **

<p class="summer">TEAM-BUILDING MENU FOR LARGE GROUPS (40 people or more)</p>

Three-Cheese & Asparagus Bread Pudding over Baby Greens **

Stuffed & Rolled Mediterranean Sea Bass with Fragrant Three-Herb Pesto ** OR Roasted Chicken in Balsamic-Honey Glaze

Herb- & Cheese-Stuffed Zucchini **

Chive-Scented Ricotta Gnocchi in Aromatic Herb Butter **

Molten Chocolate Cake with Vanilla-Scented Whipped Cream & Warm Strawberry Sauce **

<p class="summer">GLUTEN FREE MENU</p>

Roasted Wild Mushroom Risotto (groups of 30 or less)

Chicken Cacciatora (With Garlic, Rosemary, & Tomato)

Roasted Sweet Pepper Medley with Basil, Tomatoes, & Ricotta Salata

"Smashed" Red-Skinned Baby Potatoes with Chives & Paprika

Dark Chocolate-Almond Cake with Raspberry Hearts & Almond-Scented Whipped Cream

