

Catering Menu

Our catering menu is designed as a reflection of the Taverna/Oceana experience. If you would like to add additional items or alter our current selections, we are happy to design a menu to suit your tastes and those of your guests.

DISPLAYED PLATTERS

CHEESE AND SALUMI	5
Assorted cheeses and cured meats, candied nuts, fruit, truffle honey, marinated onions, cornichon, stone ground mustard GF*	
HERBED RICOTTA	3
Fig compote, grilled ciabatta bread	
ROASTED GARLIC HUMMUS GF*	3
MARINATED OLIVES	3
Mixed olives, garlic oil, orange zest, chives GF, V	
SHRIMP COCKTAIL	40/ LB
House-made cocktail sauce, fresh grated horseradish, lemon GF <i>*16-18 shrimp per lb, Minimum 2 lbs. per order</i>	
BUILD YOUR OWN BRUSCHETTA BAR	5
1-Ricotta, oven roasted tomatoes 2-Ricotta, fig compote 3-Ricotta, white bean, arugula, parmesan 4-Ricotta, eggplant caponata 5-Ricotta, mushroom duxelle, goat cheese, truffle 6-Ricotta, ratatouille 7-Ricotta, pepperonata <i>*Minimum 30 pieces per order</i>	

Priced per person.

SALADS

MIXED GREENS	8
Tomato, cucumber, red onion, parmesan, balsamic vinaigrette GF, V*	
SEASONAL SALAD	10
Seasonal fruit, blue cheese, candied walnuts, bacon, red onion, red wine vinaigrette GF, VG*	
LITTLE GEM CAESAR	10
Little gems, boquerones, croutons, parmesan, caesar dressing GF*	
ORZO PASTA SALAD	10
Orzo, cucumber, tomato, red onion, feta VG, V*	
CITRUS MARINATED BEET SALAD	10
Goat cheese, orange segments, marcona almonds, arugula, endive, champagne vinaigrette GF, V*	
ANTIPASTO SALAD	12
Field greens, mixed salumi, orzo pasta, piquillo peppers, artichoke, kalamata olives, tomato, cucumbers, red onion, pepperoncini peppers, feta cheese, greek vinaigrette GF*, VG*, V*	

**Add Chicken 8, Shrimp 9, Scallops 15, Steak 15, Crab 15, Lobster 20*



@TAVERNASANMARCO @TAVERNAOCEANA

GF Gluten-free **GF*** Gluten-free, by request **VG** Vegetarian **VG*** Vegetarian, by request **V** Vegan **V*** Vegan, by request

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*



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PASSED APPETIZERS

SALMON TARTAR Avocado mousse	5
ENDIVE Goat cheese, apple, marcona almond, honey shallot vinaigrette GF	4
CEVICHE CUPS Shrimp, scallop, fish, lime, chili, red onion, avocado GF	5
TUNA POKE CUPS Sesame, avocado, cucumber	5
MEATBALLS Tomato-basil sauce, parmesan	5
ROAST BEEF CROSTINI Carmelized onion marmalade, Brillat Savarin	4
GAMBAS AL AJILLO Shrimp, garlic, chili GF	4
CAPRESE SKEWER Fresh mozzarella, tomatoes, basil, balsamic, olive oil GF, VG	3
LAMB LOLLIPOPS Rosemary-dijon pesto GF	6
BEEF TENDERLOIN SLIDERS Truffle cream, arugula	6
OYSTERS ON THE HALF SHELL Kimchi vinaigrette and/or cocktail sauce GF <i>*Minimum of 100 per order</i>	3-7
ROASTED OYSTERS Spinach, bacon, cream, lemon GF <i>*Minimum of 100 per order</i>	4-7

ENTREES

SALMON Seasonal accompaniments GF	30 40
SMOKED CHICKEN Seasonal accompaniments	30 40
SHORT RIB Seasonal accompaniments	22 36
SCALLOPS Seasonal accompaniments	30 40
ORECCHIETTE Pork ragu or parmesan cream sauce	20 30

**Platter or Plated*

DESSERTS

COOKIES Assorted house-made cookies	2
HOUSE MADE CHOCOLATE CHIP COOKIE	2
NUTELLA BROWNIE Dark chocolate and chips	4
MAPLE PECAN BARS Shortbread	3
FRESH FRUIT TART Lemon curd	3
SALTED CARAMEL AND CHOCOLATE GANACHE TART	3
TIRAMISU CHEESECAKE SHOOTER	4
STRAWBERRY SHORTCAKE SHOOTERS	4

**Priced per item, minimum 30 per order*



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