

# Lungomare Catering Menus



## ANTIPASTI

\*\*\*All of our menus are subject to seasonality, and we reserve the right to substitute seasonally appropriate items for your selections.  
(events are scheduled for 3 hours of food service)

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### **Chefs Selection of antipasti** \$8 per person

An assortment of seasonal tastes that will be the perfect pairing for cocktails and conversation

### **Salumi Misti** \$9 per person

An assortment of curated and house-cured salumi, served with crostini

### **Formaggi Misti** \$10 per person

An assortment of the best local and international cheeses, served and the peak of their ripeness with appropriate accompaniment

### **Frutti di Mare** \$16 per person

Oysters on the Half Shell, Poached Prawns, Manila Clams, Dungeness Crab (all items subject to seasonality)

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## Passed Appetizers (priced per dozen, 3 dozen minimum)

### Warm and Hot

Arancini, pesto, tomato, mozzarella .....	\$30
Crispy Dungeness Crab Cakes, spicy aioli .....	\$46
Brandade, salt cod & potato .....	\$36
Prosciutto wrapped scallops.....	\$53
Grilled Chicken Skewers, spicy peanut sauce .....	\$36
Mini Grilled Cheese, green apple & truffle oil.....	\$32
Lamb Meatballs with romesco.....	\$53
Braised Short Rib Skewer.....	\$53
Braised Pork Sliders, pickled red cabbage .....	\$42
Prawns, Grilled or Tempura.....	\$46

### Cold

Poached Jumbo Prawns, cocktail sauce .....	\$46
Tuna Tartare, fennel cracker .....	\$46
Hummus & fried pita .....	\$28
Smoked Salmon & burrata.....	\$53
Pancetta Brittle, vin cotto .....	\$46
Deviled Eggs, smoked pakrika & truffle oil.....	\$32
Chicken Liver Mousse, black pepper cracker .....	\$36
Grilled Vegetable & goat cheese crostini .....	\$36
Tomato, basil, mozzarella skewer .....	\$32
Caramelized Onion & gorgonzola baguette .....	\$32

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## LUNGOMARE DINNER MENUS (all dishes subject to seasonal changes)

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### Dinner Menu 1 --- \$50 per person

#### Formaggi and Salumi (supplemental charge applies)

- Artisanal Salami Platter (3 selections), olives, crostini, whole grain mustard +\$10 per person
- Artisan Cheese Board (4 selections), dried fruit, candied nuts, crackers +\$10 per person

#### Insalate – Family Style (Please select **two** of the following in advance)

- Arugula, parmesan, fennel, farro, beets, champagne vinaigrette
- Chicories, pears, feta, marcona almonds, red wine vinaigrette
- Romaine, croutons, parmesan, caesar dressing
- Mixed Greens, pears, gorgonzola, walnuts, apple cider vinaigrette
- Kale Salad, cauliflower, pine nuts, sunflower seeds, pickled onions, bagna cauda

#### Entrata – Family Style

(Please select **two** of the following in advance; additional selections are +\$9 per person)

- Berkshire Pork Shoulder, brined, slowly smoked with applewood
- Grilled Flat Iron Steak, marinated with garlic, rosemary, thyme
- Rotisserie Chicken, brined and slow cooked until golden brown
- Pan Seared Loch Duarte Salmon, sustainably raised
- Seasonal Risotto, Acquerello carnaroli rice

#### Contorni (side dishes) – Family Style

(Please select **two** of the following in advance; additional selections are +\$5 per person)

- Roasted Rosemary Fingerling Potatoes
- Grilled Vegetables, zucchini, yellow squash, rapini, eggplant, peppers
- Braised Tuscan Kale, toasted almonds
- Creamy Red Flint Polenta, mascarpone & butter

#### Dessert --- Plated Individually (Please select **one** of the following in advance)

- Chocolate Budino with caramel and sea salt
- Cheesecake, lemon curd
- Tiramisu
- Apple & Quince Crostata, Chantilly cream



## Dinner Menu 2 --- \$61 per person

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### Antipasti – Family Style (Please select **two** of the following in advance)

- House Smoked Salmon, burrata, fennel cracker
- Italian Cous Cous Salad, basil pesto, sweet roasted peppers
- White Bean Salad, watermelon radish, broccoli rapini, calamari
- Farro, roasted beets, Tuscan kale, goat cheese
- Celery Root, heirloom apples, parsley, walnuts, truffle oil
- Assorted Grilled Vegetables, artichokes, balsamic grilled crimini mushrooms

### Formaggi and Salumi (supplemental charge applies)

- Artisanal Salami Platter (3 selections), olives, crostini, whole grain mustard +\$10 per person
- Artisan Cheese Board (4 selections), dried fruit, candied nuts, crackers +\$10 per person

### Insalate – Family Style (Please select **two** of the following in advance)

- Arugula, parmesan, fennel, farro, beets, champagne vinaigrette
- Chicories, pears, feta, marcona almonds, red wine vinaigrette
- Romaine, croutons, parmesan, caesar dressing
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- Roasted Rosemary Fingerling Potatoes
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- Creamy Red Flint Polenta, mascarpone & butter

### Dessert --- Plated Individually (Please select **one** of the following in advance)

- Chocolate Budino with caramel and sea salt
- Cheesecake, lemon curd
- Tiramisu
- Apple & Quince Crostata, Chantilly cream

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Pricing does not include any rentals, tax or service surcharge. Custom menus are available, and we can work with any budget or need, please ask.

Thank you!

Patrick

Clendenen

Events Director,

Lungomare

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