

# Cento: Catering and Private Events

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## APPETIZERS

PRICE VARIES • Appetizers must be pre-ordered

<b>Sourdough Bread</b> butter, olive oil, salt	\$3/order
<b>Cheese</b> chef-selected premium Italian and Wisconsin cheese	\$2/oz
<b>Charcuterie</b> chef-selected premium cured and cold cut meat	\$2/oz
<b>Antipasti</b> chef-selected raw and pickled vegetables	\$2/oz
<b>Warm Marinated Olives</b> warm marinated olives, rosemary, citrus	\$2/oz
<b>Bacon-Wrapped Date</b> sausage, piquillo-pepper sauce	\$2.50/piece
<b>Meatball</b> braised tomato sauce	\$2/piece
<b>Gorgonzola-Stuffed Peppadews</b> crispy farro, balsamic	\$.50/piece
<b>Arancini</b> pea, ricotta salata, ramp aioli	\$2/piece
<b>Seasonal Mixed Greens Salad</b> chef selected seasonal mixed greens salad	\$3/person
<b>Melon Prosciutto Skewer</b> prosciutto, melon	\$3/piece
<b>Caprese Skewer</b> mozzarella, tomato, basil	\$2/piece
<b>Squash Pizza</b> charred eggplant puree, zucchini, roasted cherry tomato, ricotta salata, seasonal herbs	\$15/pizza
<b>Margherita Pizza</b> basil, roasted cherry tomato, mozzarella, tomato sauce	\$14/pizza
<b>Beef Tenderloin Pizza</b> gorgonzola, mozzarella, asparagus, roasted tomato sauce	\$16/pizza
<b>Roasted Chicken Pizza</b> mozzarella, pepita, parmesan, arugula pesto	\$15/pizza

**Italian Sausage Pizza**

mozzarella, broccolini, calabrian chili, parmesan, braised tomato sauce

\$16/pizza

**Spicy Salumi Pizza**

soprasatta, mozzarella, basil, tomato sauce

\$15/pizza

**FAMILY STYLE BRUNCH**

\$18/PERSON

**ENTRÉE COURSE - CHOOSE 3****Bagels & Lox**

Gotham 'everything' bagel, St. James smoked salmon, mascarpone, tomato slices, caper berry, pickled onion

**Avocado Toast**

Batch Bakehouse wheat toast, poached egg, roasted tomato

**Salami Hash**

crispy cubed potato, salami, peperonata, poached eggs, hollandaise

**Lemon Ricotta Pancakes**

blueberry, meyer lemon curd

**Hazelnut French Toast**

Wisconsin maple syrup, blueberry

**Biscuits & Gravy**

pancetta-buttermilk gravy

**Breakfast Pizza**

sausage, spinach, onion, egg, hollandaise

**Margherita Pizza**

basil, roasted cherry tomato, mozzarella, tomato sauce

**SIDES - CHOOSE 2**

Each additional side is \$3/person

**Crispy Bacon****Breakfast Potatoes with Rosemary****Seasonal Mixed Fruit****Scrambled Eggs with Chives****Batch Bakehouse Croissants**

homemade jam and butter

**Mixed Greens Salad**

olive, celery heart, borettane onion, pickled pepper, crouton, ricotta salata, italian vinaigrette

**Baby Kale Salad**

fig, hidden springs creamery wischesgo, marcona almond, lemon vinaigrette

**BEVERAGE ADD-ONS****Bottomless Coffee and Tea**

\$2.50/person

**Canella Bellini [750mL]**

\$30/bottle

**Carafe of Mimosas (serves 4-5 cocktails)**

\$20/carafe

**Carafe of Bella Frizzante, or Bulleit Ritorno (serves 4-5 cocktails)**

\$24/carafe

**FAMILY STYLE 4 COURSE DINNER**

\$45/PERSON

**SALAD COURSE (INDIVIDUAL SERVINGS)- CHOOSE****1****Mixed Greens**

olive, celery heart, borettane onion, pickled pepper, crouton, ricotta salata, italian vinaigrette

**Baby Lettuces**

pancetta, gorgonzola, smoked tomato vinaigrette

**Baby Kale**

fig, hidden springs creamery wischesgo, marcona almond, lemon vinaigrette

**PASTA COURSE (FAMILY-STYLE) - CHOOSE 2**

[gluten-sensitive pasta available]

**Bucatini**

pancetta, chili flake, braised tomato sauce, breadcrumb, parmesan

**Chitarra**

fava bean, foraged mushroom, lemon, parmesan, roasted garlic butter

**Orecchiette**

italian sausage, spinach, tomato, pecorino

**Potato Gnocchi**

broccolini, ramp-arugula pesto, parmesan

**Tagliatelle**

ragu alla bolognese, ricotta, parmesan

**ENTRÉE COURSE (FAMILY-STYLE) - CHOOSE 2****Risotto**

shrimp stock, taleggio, calabrian chili, prawn cracker

**Roasted Sea Trout**

tomato, baby artichoke, olive, caper berry, celery heart, basil, lemon butter

**Pan-Seared Grouper**

carrot, corn, fava bean, arugula pesto

**Chicken Parmesan**

spicy tomato sauce, mozzarella, parmesan

**Brick Chicken**

salsa verde, arugula, grilled citrus

**Heritage Pork Chop**

cauliflower, fregola, pepperonata, arugula pesto

**Beef Tenderloin**

fried mushroom, onion, tomato butter, smoked onion jam supplement \$15/person

**SIDES (FAMILY-STYLE) - CHOOSE 2****Fried Brussels Sprouts**

cherry mostarda

**Roasted Carrots**

local honey, herbs, pink peppercorn

**Crispy Fingerling Potatoes**

fresh herbs

**Mushrooms**

herbs, garlic

**DESSERT COURSE (INDIVIDUAL SERVINGS)-  
CHOOSE 1****Pumpkin Budino**

chocolate ganache, amaretti cookie

**Olive Oil Upside Down Cake**

seasonal fruit, honey caramel

**Tiramisu**

hazelnut gelato

**FAMILY STYLE PIZZA AND PASTA DINNER**

Limited to groups of 24 people or less • \$30/PERSON

**SALAD (INDIVIDUAL SERVINGS) - CHOOSE 1****Mixed Greens**

olive, celery heart, borettane onion, pickled pepper, crouton, ricotta salata, italian vinaigrette

**Baby Lettuces**

pancetta, gorgonzola, smoked tomato vinaigrette

**Baby Kale**

fig, hidden springs creamery wishego, marcona almond, lemon vinaigrette

**PIZZA - CHOOSE 2**

[gluten-sensitive crust available]

**Margherita**

basil, roasted cherry tomato, mozzarella, tomato sauce

**Squash**

charred eggplant puree, zucchini, roasted cherry tomato, ricotta salata, seasonal herbs

**Roasted Chicken**

mozzarella, pepita, parmesan, arugula pesto

**Italian Sausage**

mozzarella, broccolini, calabrian chili, parmesan, braised tomato sauce

**Spicy Salumi**

soppressata, mozzarella, basil, tomato sauce

**Beef Tenderloin**

gorgonzola, mozzarella, asparagus, roasted tomato sauce supplement \$2/person

**PASTA (FAMILY-STYLE) - CHOOSE 2**

[gluten-sensitive pasta available]

**Bucatini**

pancetta, chili flake, braised tomato sauce, breadcrumb, parmesan

**Chitarra**

fava bean, foraged mushroom, lemon, parmesan, roasted garlic butter

**Orecchiette**

italian sausage, spinach, tomato, pecorino

**Potato Gnocchi**

broccolini, ramp-arugula pesto, parmesan

**Tagliatelle**

ragu alla bolognese, ricotta, parmesan

**DESSERT - ADDITIONAL, CHOOSE 1**

Add dessert for an additional \$8/person

**Pumpkin Budino**

chocolate ganache, amaretti cookie

**Olive Oil Upside Down Cake**

seasonal fruit, honey caramel

**Tiramisu**  
hazelnut gelato

## 5 COURSE DINNER TASTING MENU

\$65/PERSON

## SPUNTINI, SALAD, PASTA COURSE, ENTRÉE AND DESSERT

Enjoy a spontaneous, 5-course seasonal menu. Our sommelier can suggest wine pairings to complement each course for an extra \$35/person, or \$45 for ultra-premium offerings. We are happy to accommodate any taste preferences or dietary restrictions; please note any requests when you book your reservation.

## 3 COURSE DINNER PLATED MENU

PRICE VARIES • Entrées must be pre-ordered

## SALAD OR SOUP COURSE - CHOOSE 1 - \$8/PERSON

### Mixed Greens

olive, celery heart, borettane onion, pickled pepper, crouton, ricotta salata, italian vinaigrette

### Baby Lettuces

pancetta, gorgonzola, smoked tomato vinaigrette

### Baby Kale

fig, hidden springs creamery wishego, marcona almond, lemon vinaigrette

### Zuppe

(changes daily)

## ENTRÉE COURSE

choose 3 from our dinner menu • entrées must be pre-ordered

## DESSERT COURSE - CHOOSE 1 - \$8/PERSON

### Pumpkin Budino

chocolate ganache, amaretti cookie

### Olive Oil Upside Down Cake

seasonal fruit, honey caramel

### Tiramisu

hazelnut gelato

## GIFTS

A wonderful way to end your event is to take a little bit of the joy home with you. Order your gifts at least one week prior to your event.

<b>Mandorlata Cookies</b>	\$5
Flourless almond cookie garnished with a Luxardo Maraschino cherry (two per order)	
<b>Limited Edition Cento Olive Oil</b>	\$16
A limited edition, first cold pressing, 500 mL bottle of olive oil produced by Sogno Toscano. The olive oil is fresh and fruity to enrich every dish, but mild enough so that it will not change the flavor of your masterpieces.	
<b>Limited Edition Organic Cento Olive Oil</b>	\$20
A limited edition, first cold pressing, 500 mL bottle of organic olive oil produced by Sogno Toscano. The olive oil is fresh and fruity to enrich every dish, but mild enough so that it will not change the flavor of your masterpieces.	
<b>Salumi &amp; Formaggi Platter 12 inches/18 inches</b>	\$35/\$55
Mostarda and water crackers	
<b>Antipasti Platter 12 inches/18 inches</b>	\$35/\$55
Italian meats, Castelvetro olives, marinated and pickled vegetables and grissini	