



IL BUCO CATERING

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BREAKFAST

SWEETS

ASSORTED PASTRY PLATTER

Assortment of housemade pastries such as seasonal scones, muffins, bomboloni & olive oil cake. Gluten free muffins are available upon request.

SMALL (SERVES 6-8): \$50

LARGE (SERVES 12-14): \$95

SLICED FRUIT PLATTER

An assortment of seasonal fruit.

SMALL (SERVES 6-8): \$55

LARGE (SERVES 12-14): \$70

HOUSEMADE RICOTTA

Served with seasonal compote and honey on Alimentari's boubon-raisin-fennel bread.

SMALL (SERVES 6-8): \$55

LARGE (SERVES 12-14): \$70

YOGURT

Served individually with housemade granola & keepsake farm honey.

\$7 / PER PERSON (MINIMUM OF 5 ORDERS)

CHIA PUDDING

Housemade chia pudding with agave, blueberries and mint.
Served individually. Vegan.

\$7 / PER PERSON (MINIMUM OF 5 ORDERS)

EGGS, TOASTS & PANINI

AVOCADO TOAST

Housemade multigrain bread, avocado, red onion, celery & parsley.

SMALL (SERVES 6-8): \$55

LARGE (SERVES 12-14): \$100

CURED SALMON TOAST

Housemade buckwheat bread with wasabi yogurt, cured salmon, pickled onion.

SMALL (SERVES 6-8): \$60

LARGE (SERVES 12-14): \$110

EGG & CHEESE PANINI

Scrambled eggs, fontina cheese, arugula on focaccia. *Available with egg whites upon request for an additional charge.*

SMALL (SERVES 6-8): \$60

LARGE (SERVES 12-14): \$110

PANCETTA & EGG PANINI

Crispy house-cured pancetta, scrambled eggs, fontina cheese on focaccia. *Available with egg whites upon request for an additional charge.*

SMALL (SERVES 6-8): \$75

LARGE (SERVES 12-14): \$140

TORTA ESPANA

Organic eggs, fingerling potatoes, onion. *Gluten free.*

ONE SIZE (SERVES 8-10): \$40

ANTIPASTI

FORMAGGI

Selection of three / five artisan cheeses, served with dried fruit, nuts and honey.

SMALL (SERVES 6-8): \$65

LARGE (SERVES 12-14): \$105

SALUMI

Assortment of three / five house-cured charcuterie.

SMALL (SERVES 6-8): \$75

LARGE (SERVES 12-14): \$110

FORMAGGI & SALUMI

An assortment of three artisan cheeses, and three.

ONE SIZE (SERVES 6-8): \$140

ASSORTED GRILLED VEGETABLES

Seasonal grilled vegetables board with garlic, olive oil and sea salt.

SMALL (SERVES 6-8): \$65

LARGE (SERVES 12-14): \$85

MARKET CRUDITE

Seasonal raw vegetables served with choice of housemade spreads.

Gluten free.

ONE SIZE (SERVES 6-10): \$70

LARGE (SERVES 12-14): \$90

ALIMENTARI ANTIPASTI PLATTER

Grilled vegetables, three cheeses, selection of house cured salumi, marinated olives and artichokes, crackers and a choice of two housemade spreads.

ONE SIZE (SERVES 18-20): \$275

HOUSEMADE BREAD

Three types served with olive oil and sea salt.

SMALL (SERVES 6-8): \$25

LARGE (SERVES 12-14): \$35

ADD ONS - SPREADS

Olive oil yogurt: half pint \$7 / pint \$14

Tahini: half pint \$7 / pint \$14

Sundried tomato aioli: half pint \$7 / pint \$14

ADD ONS - ANTIPASTI

Marinated Roast peppers: half pint \$7 / pint \$14

Mixed marinated olives: half pint \$8 / pint \$16

Marinated artichokes: half pint \$7 / pint \$14

Calabrian chili: half pint \$6 / pint \$12

Boquerones: half pint \$7 / pint \$14

PANINI

Select up to four different sandwiches for a custom panini platter.

SMALL, 16 PC (SERVES 6-8): \$75

LARGE, 28 PC (SERVES 12-14): \$120

PROSCIUTTO

Prosciutto, arugula, parmesan, red wine vinegar

ROSA

Salame rose, guidilla pepper, salva cremasco, arugula, lemon aioli

TOSCANO

Salame toscano, pickled vegetables, little gem lettuce

ROSTICCERIA

Porchetta, salsa verde, arugula

MELANZANE

Grilled eggplant, almond-hazelnut romesco, marinated artichokes, little gem lettuce

TONNO

Olive oil poached tuna, sundried tomato aioli, cucumber, red onion, arugula

MANZO

Roast beef, calabrian aioli, pickled red onion, arugula

MOZZARELLA

Mozzarella, tomato, basil, balsamic, arugula



SALAD

INSALATA

Seasonal salad.

SMALL (SERVES 6-8): \$45

LARGE (SERVES 12-14): \$65

ARUGULA

Arugula, parmigiano, lemon vinaigrette.

SMALL (SERVES 6-8): \$35

LARGE (SERVES 12-14): \$55

FARRO

Anson Mills farro piccolo, salva cremasco, radish, cucumber, arugula, aceto bianco, olive oil.

SMALL (SERVES 6-8): \$45

LARGE (SERVES 12-14): \$65

BOND STREET KALE

Orangic tuscan black kale, anchovy dressing, filone croutons (contains eggs).

SMALL (SERVES 6-8): \$55

LARGE (SERVES 12-14): \$75

ORZO SALAD

Pickled peppers, marinated artichokes, sundried tomato and herbs

ONE SIZE (SERVES 6-8): \$45

LARGE (SERVES 12-14): \$65



QUINOA

Castelvetro olives, celery, feta, herbs, lemon juice and olive oil.

SMALL (SERVES 6-8): \$45

LARGE (SERVES 12-14): \$65

FROM THE KITCHEN

HEMLOCK FARMS CHICKEN

Whole roasted chicken served with seasonal sides.

ONE SIZE (SERVES 2-4): \$45

ROASTED SHORT RIB

Castelvetro olives, celery, walnuts, horseradish.

ONE SIZE (SERVES 2-4): \$85

FLYING PIGS FARM PORCHETTA

Housemade porchetta served with seasonal sides.

ONE SIZE (SERVES 2-4): \$45

PASTA

CACIO E PEPE

Casarecce pasta, pecorino romano, black pepper.

SMALL (SERVES 6-8): \$65

LARGE (SERVES 12-14): \$130

LASAGNETTE

Housemade lasagnette pasta, pork sausage, tomato, kale and parmigiano.

SMALL (SERVES 6-8): \$65

LARGE (SERVES 12-14): \$130

PIZZA

CLASSIC

Housemade focaccia topped with passata, mozzarella, and arugula.

ONE SIZE (SERVES 25-30): \$95

LONZA

Housemade focaccia topped with lonza, tomatoes, and mozzarella.

ONE SIZE (SERVES 25-30): \$95

CANAPÉS

Our small bites and skewers are perfect for a cocktail party or standing reception.

ONE SIZE, 45 PC (SERVES 20-25): \$155

SHORTRIB SKEWERS

Castelvatrano olive, shaved horseradish, celery

SHRIMP SKEWERS

Salsa verde

TUNA TARTARE

Served on gem lettuce or crostini

EGGPLANT CAPONATA

Served on gem lettuce or crostini

CURED SALMON CROSTINI

House-cured salmon, wasabi yogurt, pickled onion

POLENTA BITES

Crispy polenta, shaved parmesan

DOLCI

ASSORTED COOKIES

Mix of housemade chocolate & anise biscotti, rosemary shortbread, and pignoli almond cookies.

SMALL (SERVES 6-8): \$28

LARGE (SERVES 12-14): \$40

CAKE BITES

Select from the following flavors: flourless chocolate cake, olive oil cake, or mini bomboloni.

SMALL, 20 PC (SERVES 6-8): \$58

LARGE, 32 PC (SERVES 12-14): \$83

MINI TARTS

Housemade tarts with seasonal filling.

SMALL, 20 PC (SERVES 6-8): \$68

LARGE, 32 PC (SERVES 12-14): \$98



BEVERAGES

FRESH SQUEEZED JUICE

Orange or grapefruit juice

ONE SIZE (SERVES 4-6): \$15

COFFEE

Freshly brewed coffee served with sweeteners, whole milk and skim milk. *Oat, soy and almond milk available for an additional charge.*

ONE SIZE (SERVES 10-12): \$45

RISHI TEA

Includes 12 assorted tea bags served with sweeteners, honey, skim milk, and whole milk. *Oat, soy and almond milk available for an additional charge.*

ONE SIZE (SERVES 10-12): \$50

COLD BREW COFFEE

House-brewed coffee served with sweeteners, whole milk and skim milk. *Oat, soy and almond milk available for an additional charge.*

ONE SIZE (SERVES 4-6): \$20

BEVERAGES BY THE BOTTLE, \$6

Aranciata

Chinotto

Q Kola

Ginger Beer

Limonata

Lurisia Still Water

Lurisia Sparkling Water



OFFSITE & CUSTOM EVENTS

il BUCO Catering will create private events in homes or at a destination of choice. Each menu is dictated by the celebration, location, and time of year. We adapt to each event, working to create intimate and memorable moments. Contact us to craft a custom quote that includes rentals, staffing, and a bar package.

TERMS & CONTRACT

A 50% deposit of the catering order is required at the time of contract. Please note we do require a minimum of 48 hours notice for all orders.

A 20% administrative fee in addition to food and beverage is charged to all orders. Additionally charged is NY sales tax, 8.875%.

il BUCO Catering has a \$200 order minimum for delivery.

IL BUCO CATERING

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