



bar | restaurant | 246 tenth ave. NYC 10001 | 212.206.6767

CATERING

BOTTINO offers off-premises catering menus for corporate, gallery and private breakfasts, lunches, cocktails and dinners. Custom menus, service, floral arrangement and rentals are all available.

For simple breakfast and lunch drop offs, we offer the following menus:

CONTINENTAL BREAKFAST

Assorted breakfast pastries and quick breads, fresh orange juice and coffee/tea service. Minimum 8 guests. **10.00 per person**

with fruit salad, yogurt and granola: **add'l 2.50 per person**

AMERICANO LUNCH Minimum 8 guests

Platter of assorted sandwiches on a variety of artisan breads, cut in halves and individually tissue-wrapped.

A choice of two side salads from our takeout menu.

Cookies, biscotti and brownies.

Assorted sodas and mineral waters. **17.00 per person**

COCKTAILS

BOTTINO offers a number of hors d'oeuvres options. Here is partial list:

Mini tarts with caramelized onions and asiago

Mini tarts with shitake mushroom and goat cheese

Mini shrimp tarts

Focaccia with prosciutto and mascarpone

Focaccia with chicken and arugula, aioli

Smoked salmon, black bread, crème fraiche

Eggplant and peppers tapenade on picholine olive baguette, goat cheese

Shrimp cocktail

Cheese platters with fruit

Assorted salumi and cheese antipasto



cocktail event of 5 items per hour, \$ 15.00-20.00 per person, per hour.



BUFFET DINNERS

There are many options for catered buffet dinners off-premises. Here is a popular and typical menu:

Poached salmon, salsa verde

Seared filet mignon, olive tapenade

Pan roasted organic breast of chicken, peperonata

Lasagna

Fingerlings, haricot verts, Dijon vinaigrette

Red and gold beets, goat cheese, shallot vinaigrette

Asparagus vinaigrette

Fennel and arugula salad

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Mixed Berries

Homemade tarts and cookies

Pricing available on request. Please contact danny@bottinonyc.com