

# Forlano's Market Catering Menu

540.253.5456

Forlanosmarket.com

# Forlano's Market

## Catering Menu

### Appetizers/First Courses    Priced per piece, 15 piece minimum

Sautéed Arugula wrapped in Proscuitto with Gorgonzola Cheese \$2.50

Shrimp Risotto Bites \$2.50

Proscuitto, Shaved Parmesan & Sage Oil Crostini \$2.25

Tandoori Chicken Skewers \$2

Caramelized Onion, Bacon & Gorgonzola Crostini \$1.75

Fragrant Pork on Lemongrass Skewers \$2.25

Roasted Eggplant & Caramelized Onion Caviar with Toasted Pita \$1.25

Shrimp Cocktail \$3

Asian Crab Rolls with Fried Ginger \$3

Caponata - Eggplant and Roasted Vegetables with Garlic on Crostini \$1.25

Proscuitto Wrapped Melon \$2.50

Italian Sausage Stuffed Mushrooms \$1.75

Asparagus Wrapped in Proscuitto \$2.50

Duck Spring Rolls \$2.50

Mini Lump Crab Cakes \$3.50

Goat Cheese, Tomato & Caramelized Onion Tart (serves 8-10) \$36

White Pizza or Margherita Pizza Cut into Appetizer Sized Squares \$24 /\$22

Fresh Mozzarella Wrapped in Roasted Red Pepper with Basil \$1.75

Homemade Italian Sausage with Roasted Cioppolini Onion \$2.25

### Italian Plates    priced per 10 person serving

Italian Cold Cut - Proscuitto, Cappicola, Imported Italian Ham, Olive Oil & Sea Salt \$85

Marinated Olive - Grilled Artichokes, Roasted Red Peppers, Fresh Mozzarella & Pesto \$75

Italian Cheese - Selection of Three Cheeses & Seasonal Fruit \$80

Soups available in ½ gallon increments

Kennett Square Mushroom \$25

Chilled Roasted Red Pepper \$20

Chilled Tomato Cucumber \$20

Traditional Gazpacho \$20

Corn Chowder with Andouillie Sausage \$30

Please inquire for seasonal offerings...

Salads priced per 10 person serving

Spinach Salad with Mushrooms, Bacon, Balsamic Vinaigrette & Goat Cheese \$60

Caesar Salad with Croutons \$40 with Shrimp \$65 Chicken \$60

Arugula with Lemon, Capers & Olive Oil \$55

Panzanella - Tomatoes, Capers, Bread, Olive Oil, Garlic & Fresh Mozzarella \$50

Caprese - Tomato, Mozzarella, & Arugula \$60

Greek - Red Onion, Feta Cheese, Olives & Red Wine Vinaigrette \$70

Mixed Green - Sliced Apple, Red Onion with Balsamic Vinaigrette \$65

Roasted Beet Salad - Goat Cheese, Walnuts & Onions \$70

German Potato Salad - Grain Mustard & Vinegar \$50

Roast Vegetable Pasta Salad with Fresh Mozzarella \$55

Cucumber Herb with Red Onion \$50

Sandwich Trays Pick 5 for a tray. Mix and Match!

Proscuitto on Focaccia with Roasted Pepper, Black Olive Tapenade, Portabellas & Fresh Mozzarella \$9

Roasted Vegetable Wraps with Goat Cheese & Roasted Tomatoes \$8.5

Blt - Caramelized Onion, Melted Swiss & Homemade Mayo \$8.5

Italian Hoagie - Ham, Salami, Cappicola, Pepperoni, Provolone, Sweet Peppers, Pickles, Onions, Oil & Vinegar on a 12 inch Amoroso Roll \$9

South Philly Cheesesteak \$8.50

Roast Turkey - Cranberry Sauce, Stuffing & Homemade Mayo \$9

## Baked Items

Hand Made Italian Stromboli with Marinara - \$29

Focaccia - \$4.25 per person

Hand Tossed Pizza: Margarita \$22, Meat \$28, Roasted Vegetable & Goat Cheese \$24

Ciabatta - \$4 each

Baguettes \$4 each

Rolls \$ 1.50 each

## Entrees priced per 10 person serving

Lasagna - Meat or Vegetable \$45/55

Vegetarian or Meat Baked Ziti \$35/\$45

Fresh Vegetarian Pastas - choose from Cream, Olive Oil or Tomato based Sauce \$110 and up  
Homemade Linguini - Artichokes, Olives, Capers & Tomatoes \$120  
Seasonal Fresh Fish - Market Price & Subject to Availability  
Paella - Clams, Shrimp, Mussels, Sausage & Saffron Rice \$150  
Chicken & Artichoke Provencal - Tomato, Garlic, Basil, Olives, Mushrooms & Wine \$140  
Sausage & Peppers \$145  
Pesto Marinated Chicken Breast with Herbed Cous Cous \$125  
Roasted Herbed Chicken with Roasted Potatoes & Vegetables \$135  
Hoisin Marinated Chicken - Napa Cabbage Slaw & Jasmine Rice \$  
Chicken or Eggplant Parmesan - Fettuccini, Tomato, Basil & Mozzarella \$130/\$120  
Roasted Local Beef - Chianti Shallots, Mushrooms & Baby Potatoes \$160  
Homemade Meatloaf - Mashed Potatoes & Mushroom Sauce \$140  
Garlic Crusted Roast Beef - Roasted Potatoes, Shallots & Green Beans \$165  
Beef Braciola - Flank Steak Rolled with Goat Cheese, Pine Nuts & Roasted Peppers \$160  
Meatballs or Sausage with Fresh Pasta \$90  
Sausage Stuffed Peppers with Creamy Polenta & Marinara \$100  
Herbed Pork Tenderloin - Apple Apricot Chutney & Scalloped Potatoes \$140

Sides priced per 10 person serving

Sautéed Escarole with Raisins & Pine Nuts \$40

Seared Polenta with Marinara \$40

Roasted Garlic Red Bliss Potatoes \$42

Sautéed Orzo with Roasted Shallots \$42  
Roasted Marinated Seasonal Vegetables \$45  
Scalloped Potatoes or Sweet Potatoes \$45  
Roasted Beets with Goat Cheese \$50  
Sautéed Haricots verts with Shallot \$52  
Broccoli Rabe with Roasted Garlic \$52  
Roasted Cipolini Onions \$45  
Roasted Asparagus \$55  
Vegetable Pasta Salad \$45  
Cole Slaw \$35  
French Beans with Ginger \$45  
Provençal Vegetables \$50  
Creamy Polenta \$40  
Smoked Bacon, White Beans & Escarole \$40  
Roasted Vegetable Rissotto \$50  
Vegetable Cous Cous \$40

Depending on your menu, Forlano's Market needs approximately two weeks notice for parties of more than 10 people, for ordering product and preparation. Less than 10 people we can usually do with less notice. Please call and talk with us about your event.

This menu is priced for pick up. If you need food delivered there will be an additional charge. If you need a full service catering at your house or the site of your choice, please don't hesitate to ask. We will do our best to accommodate all catering needs.

50% deposit is required at the time of the party booking, the balance is due upon event completion or upon pick up of order.

## **Private Party Options**

Forlano's Market is the perfect place for your private epicurean event. From wine tasting to holiday parties to fun interactive cooking classes, we have got you covered.

Please: 6 person minimum for a private event. 25 person maximum for a plated, sit-down dinner and 30 person maximum for a more casual party . Sunday through Thursday, a \$500 site rental and \$1000 food and beverage minimum are required. Friday and Saturday, an \$800 site rental and \$1000 food and beverage minimum are required. Fridays and Saturdays in December the site rental will be \$1000. All prices exclusive of 5% Va tax.

## **Forlano's Market**

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[www.forlanosmarket.com](http://www.forlanosmarket.com)

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