



CATERING

www.verona18.com

LUNCH PACKAGES

THE COMPLETE WORKING LUNCH

Mini serves up to 12, \$230

Small serves up to 24, \$400

Medium serves up to 36, \$600

Large serves up to 48, \$800

Includes:

Signature Sandwich Platter

Choice of Leafy Green Salad

Choice of Deli Side Salad

Assorted Cookies

THE SIGNATURE WORKING LUNCH

Mini serves up to 12, \$220

Small serves up to 24, \$380

Medium serves up to 36, \$570

Large serves up to 48, \$760

Includes:

Signature Sandwich Platter

Choice of Leafy Green Salad

Choice of Deli Side Salad

THE SIMPLE WORKING LUNCH

Mini serves up to 12, \$170

Small serves up to 24, \$320

Medium serves up to 36, \$475

Large serves up to 48, \$625

Includes:

Signature Sandwich Platter

Choice of Leafy Green Salad

LUNCH PACKAGE SELECTIONS

SIGNATURE SANDWICH PLATTER

A selection of our most popular sandwiches cut in half
(sandwiches can be modified gluten-sensitive)

**Roast Beef
Chicken & Prosciutto**

**Turkey & Avocado
The Rainbow (vegan)**

LEAFY SALAD SELECTIONS:

FARMER'S MARKET SALAD

Mixed greens, avocado, cucumber, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

SUPER CAESAR SALAD

Mixed greens, avocado, cucumber, cherry tomatoes, parmesan puffed quinoa, egg, Caesar dressing

MIXED GREENS

Strawberries, toasted almonds, goat cheese, scallions, golden balsamic vinaigrette

COLD DELI SIDE SELECTIONS:

ROASTED BEET

Pistachios, feta, green onion, golden balsamic vinaigrette

MEDITERRANEAN CUCUMBER

Red bell pepper, red onions, feta, kalamata olives

QUINOA & KALE

Pecans, dill, green onion, citrus vinaigrette

SUMMER VEGETABLE ORZO

Orzo pasta, corn, pole beans, zucchini, dill, cilantro, mint, parmesan, citrus vinaigrette

SUPERFOOD CHOPPED

Kale, broccoli, carrot, beet, green onion, pumpkin and sunflower seeds, chickpeas, citrus vinaigrette

WATERMELON & CUCUMBER CAPRESE

Fresh mozzarella, basil, mint, red onion, lime vinaigrette

FRUIT

Season's best

BOXED LUNCHES

FULL BOXED LUNCHES

\$18

Includes a whole sandwich, water, bag of chips and cookie
Upgrade bag of chips to a deli side salad for 2

HALF BOXED LUNCHES

\$12

Includes a half sandwich, bag of chips and cookie
Upgrade bag of chips to a deli side salad for 2

SANDWICH SELECTIONS:

ROAST BEEF

Shaved tri-tip, pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli, hoagie roll

BLTA

Bacon, romaine, tomato, avocado, mayo, sourdough

TUNA SALAD

Tuna and celery salad, red onion, pickle, romaine, sourdough

CHICKEN & PROSCIUTTO

Fontina, romaine, lemon-basil aioli, sourdough

TURKEY & AVOCADO

Jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli, whole wheat

CHICKEN SALAD

Waldorf chicken salad, arugula, poppyseed mayo, whole wheat

AVOCADO & JACK (vegetarian)

Tomato, pickle, red onion, romaine, lemon-basil aioli, whole wheat bread

THE RAINBOW (vegan)

Avocado, tomato, bell pepper, cabbage, carrot and cilantro slaw, red onion, Kalamata olives, pumpkin and sunflower seeds, citrus vinaigrette, vegan "mayo", whole wheat bread

COLD SALAD SIDE SELECTIONS add \$2: (see page 14 for descriptions)

Roasted Beet

Summer Vegetable Orzo

Superfood Chopped

Watermelon & Cucumber Caprese

Mediterranean Cucumber

Quinoa & Kale

Fruit

BISTRO SALAD

Each bistro boxed lunch comes with a chocolate chip cookie

QUINOA SALAD / \$18.50

Mixed greens, avocado, cucumber, cherry tomatoes, parmesan puffed quinoa, egg, Caesar dressing

FARMER'S MARKET SALAD / \$18.50

Mixed greens, avocado, cucumber, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

CHOPPED CHICKEN & FUJI APPLE / \$18.75

Romaine, arugula, kale, golden raisins, crispy chickpeas, toasted pepitas and sunflower seeds, maple-sherry vinaigrette

THAI CHICKEN / \$18.75

Greens, cabbage, carrot, cucumber, cherry tomatoes, fried shallots, roasted peanuts, basil, mint, cilantro, thai vinaigrette

SIGNATURE SANDWICH BOX

A selection of our most popular sandwiches cut in half

Mini serves up to 12, \$125

Small serves up to 24, \$250

medium serves up to 36, \$375

large serves up to 48, \$500

ROAST BEEF

Shaved tri-tip, pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli, hoagie roll

CHICKEN & PROSCIUTTO

Fontina, romaine, lemon-basil aioli, sourdough

TURKEY & AVOCADO

Jack cheese, tomato, pickle, red onion, romaine, lemon-basil aioli, whole wheat

THE RAINBOW (vegan)

Avocado, tomato, bell pepper, cabbage, carrot and cilantro slaw, red onion, Kalamata olives, pumpkin and sunflower seeds, citrus vinaigrette, vegan "mayo", whole wheat bread

HORS D'OEUVRES

By the dozen (minimum of 2 dozen per item required)

MINI SANDWICHES

- Turkey breast, arugula, cranberry mostarda, mayo, brioche roll \$42
- Tri tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli, brioche roll \$45
- Chicken, prosciutto, arugula, lemon-basil aioli, brioche roll \$42
- Fresh mozzarella, tomato, lemon-basil aioli \$40

SKEWERS

- Bourbon peach bbq chicken with ranch \$33
- Roasted vegetable with lemon-basil aioli \$27
- Tomato, fresh mozzarella, basil with lemon-basil aioli \$27

DEVILED EGGS

Mayo, relish, touch of mustard

\$22

FLATBREADS

- Blue cheese, bacon, caramelized onion, cream cheese, green onion
- Feta, cherry tomato-leek confit, cream cheese, Kalamata olives, parsley

\$17

QUICHE BITES

- Roasted red pepper \$28
- Bacon, caramelized onion \$28
- Spinach, cherry tomato-leek confit, feta \$28

STUFFED MUSHROOMS

- Sage-& walnut pesto, garlic, mozzarella, breadcrumbs, fresh herbs \$33
- Italian sausage, mozzarella, breadcrumbs, fresh herbs \$34

CARAMELIZED ONION BACON & GRUYERE DIP

Sliced baguette

\$35

PARTY PLATTERS

Small serves up to 12

MINI SANDWICH PLATTER (6 of each) \$90

- Turkey breast, arugula, cranberry mostarda, mayo, brioche roll
- Tri tip, red onion, arugula, red wine vinaigrette, lemon-basil aioli, brioche roll
- Chicken, prosciutto, arugula, lemon-basil aioli, brioche roll
- Fresh mozzarella, tomato, lemon-basil aioli

BUILD YOUR OWN BRUSCHETTA PLATTER (choose one)

- Fresh mozzarella, tomato, basil, olive oil \$72
- Feta, cherry tomato-leek confit \$72
- Lemon marinated bay shrimp, cream cheese mousse \$76

ROASTED SALMON PLATTER \$65

Cucumber-dill sauce, marinated red onion, lemon

SIGNATURE CHEESE PLATTER \$67

Creamy brie, chevre, blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

ROASTED LEMON MARINATED PRAWN PLATTER \$73

Cocktail sauce (2 per person)

ROASTED VEGETABLE PLATTER \$57

Lemon-basil aioli

FRESH VEGETABLE CRUDITES PLATTER \$42

Ranch dressing

FRESH FRUIT PLATTER \$42

Best of the season

SALADS

Small serves up to 12 / Large serves up to 24

Dressing choices: Ranch, red wine vinaigrette, balsamic vinaigrette, citrus vinaigrette

MIXED GREEN

\$40/\$60

Strawberries, toasted almonds, goat cheese, scallions, balsamic vinaigrette

FARMER'S MARKET

\$60/\$80

Mixed greens, avocado, cucumber, cherry tomatoes, carrot, radish, green onion, dill, nut and seed mix, choice of dressing

CHOPPED CHICKEN & APPLE

\$60/\$80

Romaine, arugula, kale, golden raisins, crispy chickpeas, toasted pepitas and sunflower seeds, maple-sherry vinaigrette

THAI CHICKEN

\$60/\$80

Greens, cabbage, carrot, cucumber, cherry tomatoes, fried shallots, roasted peanuts, basil, mint, cilantro, Thai vinaigrette

SUPER CAESAR SALAD

\$50/\$70

Mixed greens, avocado, cucumber, cherry tomatoes, parmesan puffed quinoa, egg, Caesar dressing

TURKEY COBB SALAD

\$60/\$80

Mixed greens, bacon, avocado, egg, cherry tomatoes, blue cheese crumble, ranch dressing

COLD SALAD SIDES

Small serves up to 12

Large serves up to 24

SUMMER VEGETABLE ORZO

\$50 / \$70

Orzo pasta, corn, pole beans, zucchini, dill, cilantro, mint, parmesan, citrus vinaigrette

ROASTED BEET

\$45 / \$65

Pistachios, feta, green onion, golden balsamic vinaigrette

MEDITERRANEAN CUCUMBER

\$50 / \$70

Red bell pepper, red onions, feta, kalamata olives

QUINOA & KALE

\$50 / 470

Pecans, dill, green onion, citrus vinaigrette

WATERMELON & CUCUMBER CAPRESE

\$50 / \$70

Fresh mozzarella, basil, mint, red onion, lime vinaigrette

FRUIT

\$40 / \$60

Season's best

HOT ENTREES

Small serves up to 12

SALMON FILET PROVENCAL \$150

Roasted cherry tomatoes, leeks, rosemary, thyme, oregano

HERB SALMON FILET \$144

Olive oil, lemon, parsley, dill

CHICKEN PICCATA \$114

Lemon, Capers, White Wine

CHICKEN MARSALA \$126

Sweet Marsala Wine, Button Mushrooms

LASAGNA BOLOGNESE \$100

Meat sauce, mozzarella, ricotta, parmesan

THREE CHEESE LASAGNA \$99

Tomato sauce, mozzarella, ricotta, parmesan

CLASSIC MEATBALLS \$84

Beef, marinara, parmesan

HOT SIDES

Small serves up to 12

Large serves up to 24

MACARONI & CHEESE \$75/\$140

Cheddar, gruyere, parmesan, toasted breadcrumbs

GARLIC MASHED POTATOES \$40/\$85

Cream, butter

BROCCOLI \$45/\$85

Shallots and olive oil

MAPLE BUTTERNUT SQUASH \$59/\$118

Red onion, sage

SALADS

Small serves up to 12

Large serves up to 24

Dressing choices:

Ranch, red wine vinaigrette, balsamic vinaigrette

GARDEN

\$64/\$128

Mixed greens, carrot, cucumber, cherry tomatoes, green onion

FARMER'S MARKET

\$72/\$144

Mixed greens, avocado, cucumber, carrot, radish, green onion, dill, nut and seed mix.

CHOPPED CHICKEN & APPLE

\$72/\$144

Romaine, arugula, kale, shaved brussel sprouts, golden raisins, toasted sunflower seeds, crispy chickpeas, maple-cherry vinaigrette.

CLASSIC CAESAR

\$68/\$136

Chopped romaine, shaved parmesan, croutons

TURKEY COBB

\$72/\$144

Mixed greens, bacon, avocado, egg, cherry tomatoes, blue cheese crumble, ranch.

COLD SALAD SIDES

Small serves up to 12

Large serves up to 24

ARTICHOKE & ROASTED PEPPER CAPRESE

\$62/\$124

Fresh mozzarella, basil, balsamic vinaigrette

ROASTED BEET

\$53/\$106

Pistachios, feta, red onion, green onion, balsamic vinaigrette.

MEDITERRANEAN CUCUMBER

\$53/\$106

Red bell pepper, red onion, feta, Kalamata olives, red wine vinaigrette.

FRUIT (seasonal)

\$56/\$112

PARTY PACKAGES

THE COCKTAIL PARTY

Small serves up to 24 people \$535

Medium serves up to 48 people \$1,070

Includes:

CARAMELIZED ONION, BACON & GRUYERE DIP

Baguette

MINI TRI TIP SANDWICHES

Pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli

ROASTED LEMON MARINATED PRAWN PLATTER

Cocktail sauce

TERIYAKI CHICKEN SKEWERS

Ginger-peanut vinaigrette

BUILD YOUR OWN BRUSCHETTA PLATTER

Fresh mozzarella, tomato, basil, olive oil

ITALIAN SAUSAGE STUFFED MUSHROOMS

Fontina, breadcrumbs, fresh herbs

ROASTED VEGETABLE SKEWERS

Lemon-basil aioli

THE CELEBRATION

Small serves up to 24 people \$705

Medium serves up to 48 people \$1,415

Includes:

SPICY CHICKEN SANDWICHES

Pickled red onion, arugula, chipotle ranch

MINI TRI TIP SANDWICHES

Pickled red onion, arugula, red wine vinaigrette, lemon-basil aioli

BUILD YOUR OWN BRUSCHETTA PLATTER

Lemon marinated bay shrimp, cream cheese mousse

ROASTED VEGETABLE PLATTER

Lemon-basil aioli

FETA & SUN-DRIED TOMATO FLATBREAD

Cream cheese, Kalamata olives, parsley

SAGE-WALNUT & PESTO STUFFED MUSHROOMS

Garlic, fontina, breadcrumbs, fresh herbs

SIGNATURE CHEESE PLATTER

Creamy brie, chevre, blue cheese served with caramelized onion, olive tapenade, roasted nuts, dried fruit, crostini, water crackers

SEASONAL FRUIT PLATTER

VERONA18 CLASSICS

Small serves up to 24 people \$650

Medium serves up to 48 people \$1,175

Includes:

CHICKEN MARSALA

Sweet Marsala, button mushrooms

HERB SALMON FILET

Olive oil, lemon, parsley, dill

MACARONI & CHEESE

Cheddar, gruyere, parmesan, toasted breadcrumbs

ROASTED BEET

Pistachios, feta, red onion, green onion, balsamic vinaigrette

FARMER'S MARKET SALAD

Mixed greens, avocado, cucumber, carrot, radish, green onion, dill, nut and seed mix, choice of dressing.

LASAGNA PARTY

Small serves up to 24 people \$465

Medium serves up to 48 people \$820

Choice of:

LASAGNA BOLOGNESE

Meat sauce, mozzarella, ricotta, parmesan

THREE-CHEESE LASAGNA

Tomato sauce, mozzarella, ricotta, parmesan

BUTTERNUT SQUASH & LEEK LASAGNA

Béchamel, mozzarella, sage, parmesan

Includes:

ROASTED VEGETABLE PLATTER

Lemon-basil aioli

CLASSIC CAESAR

Chopped romaine, parmesan, croutons

GARLIC BREAD

DESSERT PLATTERS

Small serves up to 12 people

Large serves up to 24 people

Additional charges may apply for any special requests

COOKIE LOVERS PLATTERS

\$40/\$80

Salted caramel sandwich, maple pecan, chocolate brownie chip, chocolate chip

SIGNATURE DESSERT PLATTER

\$48/\$90

High hat cupcakes, cheesecake bars, salted caramel sandwich cookies, chocolate chip cookies

SIGNATURE DESSERTS

Additional charges may apply for special requests

HIGH HAT CUPCAKE

\$4

Chocolate cake, chocolate dipped meringue

CARROT CUPCAKE

\$4

Carrot cake, cream cheese frosting, walnuts

CHOCOLATE MOUSSE BAR

\$7

Whipped cream, chocolate cookie crust

RASPBERRY CHEESECAKE BAR

\$7

Whipped cream, graham cracker crust

CHEESECAKE BAR

\$7

Whipped cream, graham cracker crust

COOKIES

\$3

Salted caramel sandwich, maple pecan, chocolate brownie chip, chocolate chip