

verona

inspired italian

Catering Menu

Appetizers

price per person

available for orders of 10 people or more

Mini Meatballs	\$8
<i>Hand Rolled Beef Meatballs and Marinara</i>	
Calamari	\$7
<i>Seasoned Fried Calamari, Lemons, Calabrian Aioli</i>	
Sausage and Peppers	\$7
<i>Sweet and Spicy Peppers, Onion, Spinach, Basil, Roasted Potatoes</i>	
Cheese Arancini	\$6
<i>Panko Breaded Arborio Rice Balls, Five Cheese Blend</i>	
Shrimp Cocktail	\$11
<i>Oishi U-12 Shrimp poached served with Cocktail Sauce and Lemon</i>	
Caprese Skewers	\$4
<i>Ciliegini Mozzarella, Tomato, Fresh Basil, Olive Oil Balsamic Drizzle</i>	
Anitpasti Platter	\$11
<i>Assorted Meats, Cheeses, Condiments, Crackers</i>	
Burrata Crostini	\$6
<i>Whipped Burrata, Tomato Jam, Sunflower Seed Pesto, Balsamic Glaze, Shaved Parmesan</i>	
Whipped Feta	\$6
<i>Michigan Honey, Fig Jam, Toasted Crostini</i>	

Salads

House	
<i>Shredded Mix, Tomato, Cucumber, Carrot House Vinaigrette</i>	
Full Tray (30-40 people)	\$120
Half Tray (10-20 people)	\$60
Caesar	
<i>Romaine, Focaccia Croutons, Oven Dried Tomatoes</i>	
Full Tray (30-40 people)	\$160
Half Tray (10-20 people)	\$80
Mediterranean	
<i>Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette</i>	
Full Tray (30-40 people)	\$160
Half Tray (10-20 people)	\$80
Butter Garlic Dinner Rolls	
Per Dozen	\$10

Chicken

price per person

available for orders of 10 people or more

Chicken Piccata	\$10
<i>Lightly Floured Chicken Breast Creamy Marsala Sauce with Mushrooms</i>	
Chicken Marsala	\$10
<i>Lightly Floured Chicken Breast, Lemon Sauce Capers, Artichokes</i>	
Chicken Parmesan	\$10
<i>Marinara, Provolone</i>	
Chicken Siciliano	\$10
<i>Panko Breaded Chicken Breast served with Ammoglio Sauce</i>	
Chicken Cristoforo	\$10
<i>Panko Breaded Chicken Breast Lemon Beurre Blanc</i>	

Beef

price per person

available for orders of 10 people or more

Sliced Beef Tenderloin	\$24
<i>Oven Roasted, Wild Mushroom Demi-Glace Prepared Medium</i>	
6 oz Filet	\$34
<i>Oven Roasted, Red Wine Demi-Glace, Prepared Medium</i>	

Sides

Herb Roasted Potatoes	
<i>Diced Roasted Potatoes with Fresh Herbs Chives and EVOO</i>	
Full Tray (30-40 people)	\$140
Half Tray (10-20 people)	\$70
Whipped Potatoes	
<i>Creamy Potato made with Mascarpone</i>	
Full Tray (30-40 people)	\$140
Half Tray (10-20 people)	\$70
Market Vegetables	
<i>Mixed Seasonal Vegetables Sautéed with Garlic and EVOO</i>	
Full Tray (30-40 people)	\$140
Half Tray (10-20 people)	\$70
Verona Green Beans	
<i>Green Beans with Garlic and EVOO</i>	
Full Tray (30-40 people)	\$140
Half Tray (10-20 people)	\$70

Pasta

Farfalle OR Penne

Sauce: Marinara, Palomino or Parmesan Cream

Full Tray (30-40 people)	\$100
Half Tray (10-20 people)	\$50

Giuseppe's OR Bolognese

Full Tray (30-40 people)	\$115
Half Tray (10-20 people)	\$70

Gnocchi

Full Tray (30-40 people)	\$115
Half Tray (10-20 people)	\$70

Verona Meat Lasagna

Full Tray (20-24 people)	\$150
Half Tray (8-12 people)	\$75

Pasta Add Ons

price per person

Grilled Chicken	\$6
Mini Meatballs	\$8

Soup & Sauces

Quart	\$8
Half Gallon	\$16
Gallon	\$32

Tomato Basil Soup

Parmesan, Chive, Extra Virgin Olive Oil

Marinara Sauce

House Made Red Sauce with Tomato Garlic, Onion

Palomino Sauce

House Made Creamy Tomato Sauce

Parmesan Cream Sauce

House Made Creamy White Sauce with Parmesan Cheese

Giuseppe Sauce

Lightly Spiced Tomato Cream Sauce

Bolognese Sauce

Rich Italian Meat Based Sauce

Place your order today!

Events Manager: Ashley Hawrys Morgan
ahawrys@cambriashelby.com | (586) 229-9415

verona

inspired italian

Catering Menu

Dinner Package To Go

\$31 per person

available for orders of 10 people or more

Salad

host chooses one of the following

House

Shredded Mix, Tomato, Cucumber, Carrot
House Vinaigrette

Caesar

Romaine, Focaccia Croutons, Oven Dried Tomatoes

Mediterranean

+ \$2

Field Greens, Tomato, Pickled Onion, Castelvetrano
Olive, Cucumber, Feta, Red Wine Vinaigrette

Butter Garlic Dinner Rolls

included

Chicken

host chooses one of the following

Chicken Piccata

lightly floured chicken breast, lemon sauce,
artichokes, capers

Chicken Marsala

lightly floured chicken breast, creamy marsala
sauce, wild mushrooms

Chicken Cristoforo

panko breaded chicken breast, lemon beurre blanc

Chicken Siciliano

panko breaded chicken breast accompanied with
fresh ammoglio

Chicken Parmesan

marinara, provolone

Pasta

host chooses one of the following

Marinara

house made red sauce, tomato, garlic, onion

Palomino

house made creamy tomato sauce

Parmesan Cream

house made white sauce, parmesan cheese

Giuseppe's

+ \$2

lightly spiced tomato cream sauce

Bolognese

+ \$2

rich Italian meat based sauce

Sides

host chooses two of the following

Whipped Potatoes

creamy potato made with mascarpone

Herb Roasted Potatoes

diced roasted potatoes with fresh herbs, chives
and EVOO

Green Beans

garlic, EVOO

Market Vegetables

mixed seasonal vegetables, garlic, EVOO

DID YOU KNOW WE HOST PRIVATE EVENTS?



Contact us today to learn more!

Events Manager: Ashley Hawrys Morgan

ahawrys@camabriashelby.com | (586) 229-9415