



## December Holiday Entertaining Menu

### Appetizers, Boards & Bites

#### Caprese Wreath

A festive arrangement of fresh heirloom tomatoes, mozzarella slices, and basil leaves drizzled with extra-virgin olive oil and balsamic pearls. Serves 8-10 - \$35

#### Short Rib & Wild Mushroom Polenta Bites

Slow-braised short ribs served over seared wild mushroom polenta bites, finished with a touch of herb jus. 3 dozen/\$68

#### Meatballs in Creamy Vodka Sauce

Homemade cocktail meatballs in creamy vodka sauce with parmigiano. 3 dozen/\$60

#### Shrimp Cocktail

Poached large Red Argentinian shrimp served with Bloody Mary cocktail sauce - \$48/lb

#### Charcuterie Board

A beautifully arranged selection of artisan cheeses, cured meats, seasonal fruits, marinated olives, nuts, and gourmet crackers \$16/pp

#### Golden Hummus and Pimento Cheese

A duo of our signature golden hummus and creamy pimento cheese, served with an abundant selection of fresh vegetable crudité, marinated olives, and homemade crostini.  
Serves 8-10 - \$50

#### Jalapeno Spinach Artichoke Dip

With homemade crostini - Serves 8-10 - \$40

### Salad Trays

*Half pan trays served with fresh vinaigrettes serves 6-8*

#### Italian Arugula Salad

Arugula, grape tomatoes, artichoke hearts, Castelvetrano olives, shredded carrots, shaved parmigiano served with white balsamic vinaigrette \$55

#### Winter Salad

Baby Spinach, red lettuce, walnuts, dried cranberries, picked shallots & crumbled goat cheese with red wine vinaigrette \$50

#### Roasted Veggie Salad

with goat cheese and fresh mint, dill & cilantro and red wine shallot vinaigrette \$65  
*Select up to 4 veggies: Cauliflower, Broccoli, Brussels Sprouts, Eggplant, Butternut Squash, Mushrooms, Bell Peppers, Grape Tomatoes*

## Lasagna Trays | Half Pan Trays serve 6-8

Lasagna alla Bolognese \$95

Chicken Alfredo Lasagna \$95

Mushroom and Sausage Lasagna \$95

White Lasagna with Fresh Spinach, Mushrooms and Parmigiano \$95

Eggplant Parmigiana Lasagna \$95

## Mains | Individually priced - minimum 4 people

Veal Ossobuco slow cooked with Fresh Tomato Sauce, White Wine and Fresh Italian Herbs served with parmigiano whipped Yukon potatoes \$50/pp

Veal or Chicken Parmigiana served with Penne al Pomodoro V-\$42/pp~C-\$32/pp

Veal or Chicken Piccata served with Organic Baby Arugula and Chopped Tomato Salad V-\$38/pp~C-\$28/pp

Oven Roasted Whole Split Chicken with Fresh Herbs and Lemon served with Baby Potatoes \$65 (whole chicken)

Atlantic Salmon Livornese with Fresh Tomato Sauce, Black Olives & Capers \$36/pp

Roasted Beef Tenderloin with Garlic & Rosemary with Tangy Horseradish Sauce  
Appx 4lb cooked to your preference - \$280 total

## Sides

### Half pan trays

Four Cheese Risotto \$65

Sautéed Spinach with Lemon and Garlic \$55

Sautéed Broccoli Rabe with Garlic and Peppercino \$60

Lemon Green Beans \$45

Roasted Red Potatoes with Rosemary and Garlic \$45

### How to order:

Simply call **239-597-2782** or email **Stefania@CappellisKitchen.com** with your order, and we'll promptly confirm a pick-up or delivery time. Delivery within Naples is **\$10**, and gratuities are always appreciated by our wonderful drivers!

### Important dates & deadlines to remember:

#### Christmas Eve Orders

Place orders by **Friday, December 19th** for pick-up or delivery by **3:00 PM on Wednesday, December 24th**.

#### New Year's Eve Orders

Place orders by **Friday, December 26th** for pick-up or delivery by **3:00 PM on Wednesday, December 31st**.

Please note that we will be **closed on December 25th and 26th, as well as January 1st and 2nd**.