fiola

Catering Menus

2019

ON THE GO

48 hour noticed requested, available for pick up or delivery.
(All platters priced to serve 10 guests)

BREAKFAST

Seasonal Fruit Salad & Honey Ricotta Toast **$60**

Greek Yogurt Parfait, Amish Honey, Granola **$60**

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon **$120**

Italian Frittata, Farm Fresh Eggs, Seasonal Vegetables **$80**

Roasted Potatoes, Caramelized Onions, Italian Peppers, Rosemary **$80**

Italian Pork Sausage & Bacon **$160**

BREAK TIME

House Trail Mix **$6, per individual bag**

Fiola Premium Cheese Board, Raisin Toast, Nuts, Seasonal Fruit **$120**

APPETIZERS

Colors of the Garden, Seasonal Lettuces, Shaved Vegetables, Sardinian Flatbread **$42**

Chef's Selection of Cured Meats, Artisanal Cheeses, Grilled Bread **$140**

Burrata of Buffalo Mozzarella, Pesto Genovese, Preserved Tomatoes, Pine Nuts **$65**

SANDWICHES

Prosciutto, Roasted Tomatoes, Basil Pesto **$135**

Burrata, Mushroom Pesto, Melted Onions **$135**

Rosemary Roasted Chicken Breast, Stracchino, Red Peppers **$135**

PASTA

Acquerello Risotto Milanese, Heirloom Squash, Saffron, Bonati Parmigiano Reggiano Cheese **$120**

Hay-Smoked Potato Gnocchi, Mushrooms, Black Truffle, Parmigiano Reggiano Cheese **$120**

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Bonati Parmigiano Reggiano Cheese **$90**

DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Chocolate Cremoso **$85, 10 individual tarts**

Assorted Italian Cookies **$120**

All pricing is exclusive of tax, planner fee or discretionary gratuity | We can fully customize all food and beverage menus for your preferences and needs. Please notify us of any dietary or allergy restrictions. All menus subject to change based on season and availability.

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FABIO AT HOME

Enjoy the ultimate luxury of having Fabio Trabocchi's signature dishes brought to you. Below are suggestions but we gladly customize to fit your needs.

CANAPÉ

30 minutes of hand passed canape, $7.50 per selection, per person (2 pieces of each selection per 30 minutes)

VEGETABLE

Wild Mushroom Arancini, Porcini Crema

Ricotta Bon Bon, Roasted Beet, Scicilian Pistachio

Winter Squash Crostino, Black Truffle

Roman Cacio Fritters, Roasted San Marzano Tomatoes

OCEAN

*Crudo of Ahi Tuna Tartare, Taggiasche Olives, Preserved Lemon

Lobster Stuffed Neapolitan Paccheri, Calvisius Caviar

Mini Jumbo Lump Crab Cake, Roasted San Marzano Tomatoes

LAND

Spoon of Prosciutto di Parma, Burrata of Buffalo Mozzarella

Fiola Beef Tenderloin Tartare, Parmigiano Crema

Foie Gras Mousse, Spiced Pear

Spuma di Mortadella, Sicilian Pistachio

DESSERT

Seasonal Dessert Canapes Available Upon Request

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FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Each platter serves 10 guests

FIOLA CHARCUTERIE BOARD $140
Fresh Baked Italian Flatbreads

FIOLA PREMIUM CHEESE BOARD $140
Raisin Toast, Honey, Nuts, Fall Fruit

VEGETABLE GIARDINIERA $80
Marinated Olives, Raw and Pickled Vegetables

CHILLED SHRIMP COCKTAIL $18, 6 PIECES
Calabrese Aioli

OYSTERS ON THE HALF SHELL $4 EACH
Adriatic Mignonette, Calabrese Aioli

CHILLED LOBSTER COCKTAIL $98 EACH
Maine Lobster, Calabrese Aioli

FIOLA AHI TUNA CARPACCIO $120
Taggiasche Olives, Meyer Lemon, Sorrel Crema, Sicilian Olio Verde, Trout Roe

ASSORTED ITALIAN COOKIES $120
Lemon, Chocolate-Chocolate Chip, Vanilla Shortbread

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STATIONED RECEPTION

2 Hours for 3 selections, select one from each station below
$95 per person, $45 for each additional hour

CLASSIC STATION

Burrata of Buffalo Mozzarella, Pesto Genovese, Preserved Tomatoes, Pine Nuts

Jumbo Lump Crab Cake, Charred San Marzano Tomatoes, Sorrel

Smoked Salmon, Dill Labneh

PASTA STATION

Acquerello Risotto Milanese, Heirloom Squash, Saffron, Bonati Parmigiano Reggiano Cheese

Hay-Smoked Potato Gnocchi, Mushrooms, Black Truffle, Parmigiano Reggiano Cheese

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Bonati Parmigiano Reggiano Cheese

SEA & LAND STATION

Daily Selection of Fresh Grilled Fish, Toasted Farro, Citron Vinaigrette

Shenandoah Valley Rack of Lamb, Pistachio Crust, Caramelized Fennel, Olive Jus

Seared Beef Tenderloin, Roasted Fingerling Potatoes, Port Wine Jus

ADD ON DESSERT

1 Hour for two selections at $15 per person

Fiola Tiramisu

Seasonal Panna Cotta

Dulcey Chocolate & Hazelnut Tart

Caramel Budino

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DINNER TASTING MENU

Allow Chef Trabocchi to craft a personalized menu for any event, catered specifically to your style and preferences. Available for groups of 6-200. Pricing starts at $75 per person for three course menu option.

DINNER SELECTIONS

3 Courses for $95 per person

Add any pasta as a midcourse for $20 supplement

APPETIZER

Harvest of Lettuces, Shaved Vegetables, Lemon Vinaigrette, Sardinian Flatbread

24-Month-Aged Prosciutto di Parma, Persimmon, Arugula, Manodori Balsamico

Burrata of Buffalo Mozzarella, Pesto Genovese, Preserved Tomatoes, Pine Nuts

Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto *(+ $15 per person)*

Lobster Bisque, Venetian Baccalà, Espelette

ENTREE

Acquerello Risotto Milanese, Heirloom Squash, Saffron, Bonati Parmigiano Reggiano Cheese

Hay-Smoked Potato Gnocchi, Wild Mushrooms, Black Truffle, Bonati Parmigiano Reggiano Cheese

Ricotta Cavatelli, Cherry Tomatoes, Fresh Basil, Pecorino di Fossa

Fiola Lobster Ravioli, Ginger, Chive *(+ $20 per person)*

Canary Island Branzino, Sautéed Spinach, Lemon, Castelvetrano Olives, Prosecco Zabaglione

Olive Oil Poached Arctic Char, Roasted Fennel, Salmoriglio Sauce

Rosemary Roasted Chicken, Wild Mushroom & Farro Salad

Beef Tenderloin, Olive Oil Crushed Potatoes, Porcini Crema, Brasato Sauce

Roasted Veal Tenderloin, Saffron-Braised Onions, Gremolata

CHEESE & DESSERT

Chocolate Torta Pistocchi, Sweet Wine & Ginger Poached Anjou Pears, Crystallized Almonds

Fiola Tiramisu, Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto

Blood Orange Torrone Semifreddo, Jasmine Tea Gelée, Honeycomb

Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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WINE & SPIRITS

Allow Casper Rice, our Corporate Sommelier, to craft the perfect wine selection for you to choose from. Included for all at home catering events, you will have the opportunity to work with a member of our sommelier team to tailor offerings to your taste, dinner, and budget. Requests for all wine should be made one week in advance to ensure availability.

Additionally, Luca Giovannini, Corporate Beverage Director, can create seasonally unique and inspiring signature cocktails for your guests. Please speak with our events team for more details!

WINE & BEER BAR

$20 per person per hour

Fiola Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

PREMIUM BAR

1 Hour Package $30 per person per hour

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Espolon Tequila | Makers Mark Bourbon | Glenlivet 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package $40 per person per hour

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Espolon Silver Tequila | Basil Hayden Bourbon | Macallan 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

Dedicated bartender fee per bartender for the duration of your event is required with all beverage packages.

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CATERING DETAILS

We strive to provide the highest quality cuisine paired with impeccable service to make your special event a success! We offer a full range of catering services from full event planning to quick delivery. Fabio Trabocchi catering team creates custom menus featuring fresh, seasonal and local ingredients!

Ordering & Payment

Fiola "On The Go" orders require a 48 hour notice. For full catering, please place your order at least 5 days in advance. We will do our best to accommodate any last minute orders. We do require a contract and credit card on file to confirm the offsite event. Full payment is required at the time of delivery or pick up. Fiola accepts payments in Cash, Company Checks and Personal Checks with proper ID. We accept Visa, MasterCard, American Express and Discover Cards.

Allergy & Food Restrictions

Gluten-Free pasta is available on request. Please alert your catering event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Delivery

Delivery will be made at the time specified on the Catering Contract with a window of 20 minutes due to unforeseen circumstances. Should we experience any delays longer than 20 minutes due to traffic, we will notify you immediately. There is a minimum delivery fee of $50, but this fee may increase based on scope of event and distance. If we are required to rent a vehicle, there may be an additional fee.

Equipment

Equipment requirements will be assessed depending on the nature of your event. Some menu items may not be available due to equipment limitations of the location. An additional fee may be required for any rented equipment and transportation. Pricing quotes available upon request following site visits.

Decor, Floral, Parting Gifts & More

We work with DC's premiere vendors to create an unforgettable experience to accompany our award-winning cuisine. Your event manager can assist in transforming any location with entertainment, florals, linen, china and décor. Tailored quotes can be provided upon request. All confirmed quotes will be added onto the final bill.

We offer a selection of favors, including baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

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Service Staff

Fiola can provide full service staff including uniformed servers, bartenders, chefs and cooks. Depending on the needs of your event, there will be a fee per person per hour; standard hourly pricing listed below. If service staff is required, there is a 5 hour minimum. Executive Chef & Event Manager will advise on staffing requirements depending on the nature of your event. Fiola requires 7 business days advanced notice that service staff is needed.

Server & Bartender $60/ per hour

Serving Support Staff $40/ per hour

Chef $60/ per hour

Kitchen Support Staff $40/ per hour

Service Charges:

A 4% planner fee, based on the total food and beverage revenue and rentals procured by planner, will automatically be added to your final bill. Menu prices do not include the sales tax. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.