



Catering Menu

1295 GRANDVIEW AVE
COLUMBUS, OHIO 43212

TEL 614.486.1114
FAX 614.486.5557
EMAIL SPAGIOCATERING@GMAIL.COM
URL WWW.SPAGIO.COM
facebook/twitter: SpagioGrandview

Delicious Ingenuity, Impeccable Service.

OUR MISSION IS SIMPLE. WE WANT TO PROVIDE THE HIGHEST QUALITY CUISINE PAIRED WITH IMPECCABLE SERVICE TO MAKE YOUR CATERED EVENT SPECIAL. OUR FOCUS IS TO USE THE FRESHEST INGREDIENTS, ESPECIALLY LOCAL WHEN POSSIBLE. WE HAVE 30 YEARS EXPERIENCE IN EVENT PLANNING, LEAVING NO DETAIL UNTOUCHED. FROM CREATIVE MENU DESIGN TO THEME, DECOR, ENTERTAINMENT AND VENUE SELECTION, LET OUR EXPERT STAFF TAKE THE WORRY OUT OF YOUR SPECIAL OCCASION. DEPENDING UPON YOUR NEEDS, OUR SIGNATURE SERVICES INCLUDE FULLY STAFFED PARTIES OF ALL SIZES, AS WELL AS CONVENIENT PICK-UP. WE RECOGNIZE OUR SUCCESS IS TIED TO THE SUPPORT OF OUR COMMUNITY AND APPRECIATE ITS LOYALTY. LET US HELP YOU PLAN THE PERFECT EVENT!



Display Platters

These beautifully presented trays will be the highlight of any event. As a guideline, small platters accommodate 12-15 guests and large 20-30 guests. Our staff will help select the right size for your event!

Vegetable Crudité

broccoli, carrots, celery, red and green bell peppers and tomatoes with herb dip **small \$45, large \$90**

Wood Fired Vegetables

broccoli, mushrooms, carrots, asparagus, red and green bell peppers, zucchini and squash roasted with garlic and olive oil and served with herb-yogurt dip **small \$65, large \$125**

International Cheese Board

Manchego, Goat, Brie and Gorgonzola cheeses with fruits, nuts and sliced French baguettes **small \$110, large \$210**

SPAGIO Antipasta Platter

Parma prosciutto, Genoa salami, tomatoes, mozzarella, olives and marinated eggplant with balsamic drizzle **small \$90, large \$190**

French Charcuterie

house-made Country pâtés, and cured meats served with cornichons, lingonberries and coarse Dijon mustard **small \$140, large \$210**

Cocktail Shrimp Pyramid

dramatic silver pyramid display of skewered cocktail shrimp served with Chef Hubert's cognac cocktail cream sauce **100 piece \$240, 300 piece \$720**

Hors d'Oeuvres

Whether passed or presented in a buffet, we will create a menu tailored to suit your needs. We require a minimum order of 2 dozen per item selection. Menu items that require a chaffing dish & sterno fuel to be kept warm are noted with 



 **Roast Chicken Skewers**
served with peanut sauce **\$35 per dozen**

 **Jumbo Lump Crab Cakes**
bite size Maryland Crab cakes with caper remoulade **\$40 per dozen**

Spanakopita
traditional delicate Greek spinach & feta cheese puff pastry triangle
\$24 per dozen

Caramelized Onion Triangles
with walnut, blue cheese & bacon filled in delicate phyllo **\$26 per dozen**

Brie
topped with raspberry purée & wrapped in flaky puff pastry **\$26 per dozen**

Seasonal Melon Wedges
thinly sliced succulent melon wrapped with paper thin prosciutto di parma
\$30 per dozen

Chilled Asparagus
perfectly blanched asparagus spears wrapped with paper thin prosciutto di parma **\$43 per dozen**

Smoked Nova Scotia Salmon
served with cream cheese, fresh dill on pumpernickel toast points
\$42 per dozen

Mini Filled Brioche

*light and butter brioche florets with rich and flavorful fillings.
Minimum 2 dozen per item selection.*

Antipasta
grilled marinated eggplant, roasted bell peppers & fresh mozzarella di buffalo **\$27 per dozen**

Sweet Italian Gorgonzola
creamy gorgonzola cheese topped with caramelized walnut & fresh grape
\$27 per dozen

Chicken Mousse
delicate chicken mousse finished with mandarin orange and raspberries
\$30 per dozen

Smoked Seafood
select from smoked salmon, smoked trout or smoked whitefish prepared in a mousse with fresh dill & cucumber garnish **\$27 per dozen**

Petite Cornets

A dramatic presentation of crisp, delicate mini cones filled with a variety of savory offerings. Minimum 2 dozen per item selection

Tuna Tartare

delicate tuna tartare with capers, shallots & fresh dill **\$27 per dozen**

Sweet Italian Gorgonzola

creamy gorgonzola cheese topped with caramelized walnut & fresh grape
\$27 per dozen

Mediterranean

olive tapenade with avocado cream **\$27 per dozen**

Greek

hummus with fresh herbs **\$27 per dozen**

Mini Sandwiches

whether passed or displayed in a buffet, these bite-sized sandwiches are a crowd pleaser. Minimum two dozen per item selection.

Beef Tenderloin

thinly sliced prime beef with horseradish cream on brioche and finished with fried tobacco onions **\$43 per dozen**

Tuna Salad

fresh tuna salad with thinly sliced cucumbers on brioche **\$43 per dozen**

Hawaiian Chicken Salad

with pineapple & walnuts atop toasted brioche **\$43 per dozen**

BBQ Pork

slow cooked in chipotle BBQ sauce **\$43 per dozen**

Grilled Vegetable

portobello mushroom, zucchini, squash & fresh mozzarella finished with red bell pepper coulis **\$43 per dozen**

Turkey Breast

thinly sliced oven roasted turkey breast with gruyere cheese & dijon mustard
\$43 per dozen

Bruschetta on crunchy crostini

sliced French baguette toasted with olive oil & fresh herbs and served with a tempting variety of toppings. Minimum two dozen per item selection.

Caprese

sliced fresh tomato, pesto sauce and fresh mozzarella di buffalo **\$30 per dozen**

Oven Roasted Red Pepper

with caramelized onion spread & goat cheese **\$39 per dozen**

Prosciutto

with sliced tomato, shaved parmesan & caramelized onion spread **\$42 per dozen**

Ahi Tuna

avocado spread, Japanese Wasabi & pickled ginger **\$42 per dozen**

Signature Selections

Exquisite individual portions of an array of savory temptations served in attractive clear geometric cups. Perfect for a cocktail party. minimum 2 dozen per item selection



Jumbo Shrimp Cocktail

served with Chef Hubert's creamy cognac cocktail sauce **\$66 per dozen**

Crab & Avocado Salad

with fresh tomato & cucumber **\$60 per dozen**

Hawaiian Chicken Salad

with pineapple & walnuts **\$48 per dozen**

Roasted Vegetable Antipasto

with balsamic vinaigrette **\$48 per dozen**

Pesto Tortellini Salad

topped with shaved parmesan **\$36 per dozen**

Turkey Cobb Salad

chopped Romaine with layers of bacon, turkey breast, avocado, bleu cheese, hard boiled eggs and plum tomatoes finished with Dijon vinaigrette **\$48 per dozen**

Greek Salad

chopped Romaine tossed with feta cheese, Kalamata olives, cucumbers, marinated artichokes, grilled peppers & red onion, finished with red wine vinaigrette **\$48 per dozen**

Niçoise Salad

chopped Romaine with Albacore tuna, haricots verts, hard boiled egg, red onion, red new potatoes, Kalamata olives and tomatoes finished with Dijon vinaigrette **\$60 per dozen**

Thai Style Steak Salad

chopped romaine tossed with thinly sliced New York Strip steak, carrots, bean sprouts and Thai dressing of lime, chiles & fresh mint **\$60 per dozen**

Mediterranean Seafood Salad

marinated mussels, bay scallops and shrimp with grilled artichokes, asparagus, red onion and bell pepper with a lemon/olive oil marinade with fresh herbs and garlic **\$66 per dozen**

Asian Pasta Salad with Jumbo Shrimp Skewer

soba noodles in a sesame dressing with cucumbers and Spring onion topped with a skewer of shrimp with mango glaze **\$66 per dozen**

Italian Pesto Pasta Salad

cheese filled tortellini with diced Parma prosciutto and pesto sauce topped with shaved Reggiano **\$48 per dozen**

Cantaloupe & Bocconcini Salad

cool, silky Bocconcini balls of fresh mozzarella with diced Parma prosciutto dressed with fresh lemon and mint **\$48 per dozen**

Curry Chicken Salad

diced chicken breast with raisins, macadamia nuts, mango & pineapple in a light curry dressing **\$48 per dozen**

Tex-Mex BBQ Chicken

shredded BBQ chicken served with zesty corn salsa & fresh guacamole **\$48 per dozen**

Entrees

The possibilities are limitless, but here are a few of our favorites. Buffet Selections are priced per person, with a 10 person minimum. Chaffing dishes & sterno fuel provided. For plated presentation or other selections, our staff will be happy to assist you.



Poultry, Pork, Beef, Seafood

Bell & Evans Free Range Chicken

Your choice of Honey Glazed, Citrus & Herb, Texas BBQ or Thai Spiced **\$15**

Oven Roasted Berkshire Bone-In Pork Loin

Your choice of Southwestern, BBQ or Molasses Glazed **\$16**

Beef Brisket

slow roasted to perfection **\$18**

Beef Bourguignon

classic French beef stew with red wine reduction **\$18**

London Broil Pot Roast

with Burgundy sauce and pearl onions **\$20**

Braised Lamb Shanks

served Provençal style **\$19**

Applewood Smoked Wild Salmon

perfectly smoked and tender **\$19**

Grilled Wild Salmon

with mustard glaze **\$19**

Pasta

10 person minimum, Buffet price per person or pan where noted. Chaffing dishes & sterno fuel provided. For plated presentation or other selections, our staff will be happy to assist you.

Veal Meatballs

with rigatoni and your choice of Marinara or Alfredo sauce topped with parmesan cheese **\$14**

Smoked Chicken Breast

tossed with fettuccine, Tasso ham, bell peppers & a garlic cream sauce **\$14**

Vegetable Lasagna

broccoli, zucchini, squash, tomatoes & fresh garlic layered with lasagna noodles, tomato sauce, ricotta & mozzarella cheeses **\$60 per 12" pan**

Classic Lasagna

Italian beef "lasagne" with layers of tomato sauce, lasagna noodles, ricotta & mozzarella cheese with seasoned beef **\$60 per 12" pan**

Salad

Using only the freshest ingredients, especially local when possible.
Buffet price per person with a 10 person minimum. For plated presentation or other selections, our staff will be happy to assist you.

Caesar

chopped Romaine lettuce, anchovies, croutons and parmesan tossed with house-made caesar dressing **\$7.50**

SPAGIO Chopped Salad

shredded Romaine lettuce, hard boiled egg, mozzarella cheese, and a confetti of bell peppers & tomatoes, tossed with house-made vinaigrette and topped with tortilla chips **\$6**

SPAGIO House Salad

assorted greens, roasted whole almonds, tomatoes sauteed in sherry, and finished with shaved Manchego cheese & Sherry Vinaigrette **\$6**

Sides

Served warm or ambient, buffet selections are priced per person, with a 10 person minimum.
Chaffing dishes & sterno fuel provided



Rice Pilaf

with confetti roasted vegetables **\$3.95**

Bliss Potatoes

roasted with fresh rosemary **\$3.75**

Au Gratin Potatoes

creamy garlic layers **\$3.75**

Caramelized Sweet Potatoes

served in wedges **\$3.75**

Steamed Broccoli

in butter sauce **\$3.75**

Asparagus

your choices of grilled or steamed **\$5.00**

Vegetable Ragout

Parisian carrots, petite peas & diced asparagus in a light cream sauce
\$4.50

Haricot Verts

with bacon & caramelized shallots **\$4.75**

Ratatouille Provençal

eggplant, peppers, zucchini, squash & onions stewed with rich tomato sauce **\$4.75**

Dessert

Individually sized 3" pastry creations to finish an event your guests will remember! Price is per person unless otherwise noted.



Chocolate Royale

crunchy hazelnut wafer topped with chocolate cake & dark chocolate mousse **\$6.75**

Sacher Torte

raspberry infused cake topped with raspberry purée & milk chocolate mousse **\$6.75**

Triple Chocolate Bavarian Mousse

chocolate cake layered with white, milk & dark chocolate mousses **\$6.75**

Vanilla Cheesecake

a smooth, creamy vanilla cheesecake atop a graham cracker crust **\$6.75**

Caramel Cheesecake

a smooth, creamy vanilla cheesecake atop a graham cracker crust with caramel topping **\$6.75**

Raspberry Cheesecake

a smooth creamy vanilla cheesecake atop a graham cracker crust with raspberry glaze **\$6.75**

Petite Fours

individual assortment of bite sized pastries **\$30 per two dozen**