



A. G. FERRARI FOODS
Quality is Timeless

CATERING



party starters



SEASONAL FRUIT PLATTER

 A selection of fresh, sliced seasonal fruit

 *Small serves 15-20 \$49.99*

Large serves 25-30 \$79.99

ARTISAN CHEESE PLATTER

Hand-picked, artisan cheeses garnished with fresh grapes, nuts, dried fruit and served with our bread basket

Small serves 10-15 \$59.99

Large serves 25-30 \$99.99

ANTIPASTO PLATTER

Sliced Italian meats, Grana Padano cheese, roasted vegetables, mixed olives, artichoke heart fritters served with our bread basket

Small serves 10-15 \$49.99

Large serves 25-30 \$89.99

CRUDITÉ PLATTER

A selection of fresh seasonal cut vegetables served with our creamy gorgonzola and pine nut dip

Small serves 10-15 \$39.99

Large serves 25-30 \$59.99

CHARCUTERIE PLATTER

Create your own Charcuterie Platter from a choice of our Italian cured meats served with mixed olives and cornichons

Choose two from the following:

- ❖ Salame Milano *Milanese style salame made of finely minced pork and beef*
- ❖ Finocchiona *100% pork salame finely chopped and spiced with whole fennel seed*
- ❖ Salame Toscano *A tangy pork and beef salame, coarsely chopped and flavored with garlic and whole peppercorns*
- ❖ Sopressata *All pork salame with whole peppercorns and red wine*
- ❖ Mortadella *This pork is ground to a fine paste and blended with cubes of bacon fat, fresh spices and pistachio*

Choose one from the following:

- ❖ Prosciutto di Parma *Fragrant and sweet, this ham is cured for 12 months.*
- ❖ Prosciutto San Danielle *Aged for no less than 16 months, this prosciutto is slightly sweeter than its younger cousin.*
- ❖ Speck Alto Adige *Hailing from the northern-most mountainous region of Trentino Alto-Adige, this smoked prosciutto is delicate with a heady aroma.*

Small serves 10-15 \$59.99

Large serves 25-30 \$99.99

SEASONAL FOCACCIA

Choose one from the following:

- ❖ Focaccia with tomatoes, green olives, ricotta garlic, and red pepper flakes
- ❖ Focaccia with leeks, chevre and red pepper sauce

Serves 20-25 \$35.99

ARTICHOKE HEART FRITTERS

Deep fried artichoke and parmigiano fritters served with pesto aioli.

Small serves 15-20 \$49.99

Large serves 25-30 \$89.99

SKEWERS

Your choice of one selection for the small platter or a combination of two for the large platter

- ❖ Roasted chicken and vegetables
- ❖ Grilled polenta and vegetables
- ❖ Cherry tomatoes with fresh mozzarella and basil
- ❖ Prawn with lemon and garlic
- ❖ Prosciutto with melon, mint and olive oil
- ❖ Meatball with spicy tomato-olive sauce

Small serves 15-20 \$59.99

Large serves 25-30 \$89.99

SAVORY POLENTA CANAPES

Your choice of one selection for the small platter or a combination of two for the large platter

- ❖ Gorgonzola, caramelized onions and crispy mortadella
- ❖ Sundried tomato pesto and goat cheese
- ❖ Marinated mozzarella and prosciutto
- ❖ Ricotta and lemon caper creme
- ❖ Olive tapenade and goat cheese

Small serves 15-20 \$44.99

Large serves 25-30 \$69.99

CROSTINI AND TOPPINGS

Your choice of one selection for the small platter or a combination of two for the large platter

- ❖ Olive tapenade with goat cheese
- ❖ Smoked salmon with herbed creme fraiche and arugula
- ❖ Prosciutto and gorgonzola with balsamic syrup
- ❖ Fresh chopped tomato and basil with garlic oil

Small serves 10-15 \$44.99

Large serves 20-25 \$69.99

TOASTED GARLIC BREAD

Savory Tuscan garlic ciabatta seasoned with fresh garlic, parmigiano, red chili peppers flakes and extra virgin olive oil

Small serves 10-15 \$12.99

Large serves 20-25 \$29.99

❖ Vegetarian

❖ Vegan

❖ Gluten Free



side dishes



ROASTED BABY POTATOES

Roasted red baby potatoes tossed in a gorgonzola cream with pine nuts

Small serves 8-12 \$39.99

Medium serves 15-20 \$69.99

Large serves 25-30 \$99.99

CAULIFLOWER AND BROCCOLI SALAD


Blanched fresh broccoli and cauliflower with shaved gouda, slivered almonds, scallions and fresh lemon zest

Small serves 8-12 \$39.99

Medium serves 15-20 \$69.99

Large serves 25-30 \$99.99

ROASTED SEASONAL VEGETABLES

 Oven roasted seasonal vegetables tossed with an extra virgin olive oil and herb dressing

Small serves 8-12 \$39.99

Medium serves 15-20 \$79.99

Large serves 25-30 \$109.99

FARRO AND FAVE BEAN SALAD

A Ferrari Favorite signature salad of Italian farro and fava beans in a delicate extra virgin olive oil and herb dressing

Small serves 8-12 \$39.99

Medium serves 15-20 \$69.99

Large serves 25-30 \$99.99

ARUGULA WALNUT PESTO PASTA SALAD

Pasta salad tossed with arugula & walnut pesto, fresh arugula leaves & cherry tomatoes

Small serves 8-12 \$34.99

Medium serves 15-20 \$64.99

Large serves 25-30 \$94.99

PORTABELLAS AND KALE SALAD

A salad of portabellas, onions blanched kale and roasted red peppers tossed in a roasted garlic and cashew dressing

Small serves 8-12 \$39.99

Medium serves 15-20 \$79.99

Large serves 25-30 \$119.99

don't forget...

TOASTED GARLIC BREAD

Savory Tuscan garlic ciabatta seasoned with fresh garlic, parmigiano, red chili peppers flakes and extra virgin olive oil

Small serves 10-15 \$12.99

Large serves 20-25 \$29.99

*Ask us about our
Full Service Offerings*

green salads



CAESAR SALAD

Romaine lettuce, croutons, anchovies, parmigiano and our classic Caesar dressing

Small serves 5-8 \$16.99

Medium serves 10-15 \$29.99

Large serves 20-25 \$55.99

GRILLED CHICKEN CAESAR

Grilled chicken breast atop our classic Caesar salad

Small serves 5-8 \$22.99

Medium serves 10-15 \$39.99

Large serves 20-25 \$69.99

MISTA SALAD

Baby greens, croutons and sliced tomatoes served with our balsamic vinaigrette

Small serves 5-8 \$16.99

Medium serves 10-15 \$29.99

Large serves 20-25 \$55.99

HOUSE SALAD

Fresh tomatoes, cucumbers, red onion, cannellini beans and black olives on a bed of romaine, dressed with our Italian red wine vinaigrette

Small serves 5-8 \$16.99

Medium serves 10-15 \$29.99

Large serves 20-25 \$55.99

RUSTIC SALAD

Dry salame, provolone, roasted red peppers, olives, seasoned croutons, romaine lettuce with our red wine vinaigrette

Small serves 5-8 \$22.99

Medium serves 10-15 \$39.99

Large serves 20-25 \$69.99



CATERING

www.agferrari.com

catering@mail.agferrari.com

1-800-335-5090

pasta



WINE AND CHEESE

No celebration is complete without abundance of delicious wine and the finishing touch of a cheese selection. This perfect duet is as much a part of the meal as the entree itself.

We import over 100 wines and cheeses from top artisans. We seek out unique hard-to-find varieties and cheeses, most of which are exclusively available at A.G. Ferrari Foods.

Please call 1-800-335-5090 for assistance in planning wine and cheese selections for your special event.

LASAGNE

Choose one of the following:

- ❖ Creamy Ragu Bolognese (pork-and-beef)
- ❖ Tomato, Basil and Ricotta Sauce

Small serves 8-10 \$44.99

Large serves 15-20 \$89.99

RAVIOLI

Choose your ravioli and top with one of our house made sauces below

- ❖ Beef
- ❖ Ricotta and Spinach
- ❖ Three-Cheese
- ❖ Porcini Mushroom

SAUCES

Choose your sauce for your ravioli selection

- ❖ Pesto Genovese
- ❖ Ragu Bolognese
- ❖ Tomato and Basil

Serves 6-8 \$29.99

Serves 8-10 \$49.99

FOUR CHEESE ZITI PASTA CASSEROLE

Baked ziti pasta with a bachel and a combination of four cheeses

Small serves 8-10 \$49.99

Large serves 15-20 \$99.99



the main event

BRAISED BEEF SHORT RIBS

Slow braised beef short ribs cured with a five spice dry rub finished with a sweet glaze

Small serves 8-12 \$89.99

Large serves 15-20 \$149.99

GRILLED FLANK STEAK

Flank steak marinated in extra virgin olive oil, garlic and spices grilled rare with arugula pesto and red onions

Small serves 8-12 \$89.99

Large serves 15-20 \$149.99

ITALIAN MEATBALLS

Hand shaped beef and pork meatballs in our housemade tomato sauce

Small serves 6-8 \$39.99

Medium serves 10-12 \$74.99

Large serves 15-20 \$109.99

GF LEMON CHICKEN DIAVOLA

Roasted chicken halves marinated in a “devilish” blend of chili pepper, lemon, garlic and herbs

Small serves 8-10 \$39.99

Large serves 15-20 \$69.99

EGGPLANT PARMESAN

Breaded eggplant layered with mozzarella, parmesan, tomatoes and basil

Small serves 8-10 \$39.99

Large serves 15-20 \$69.99



sandwich platters

THE ORIGINAL

An assortment of authentic Italian sandwiches served on house-baked breads

- ❖ Chicken breast, parmesan and sun-dried tomato pesto
- ❖ Honey-smoked turkey breast and pesto aioli
- ❖ Fresh mozzarella, tomato and basil pesto dressing
- ❖ Roast beef, Gorgonzola pine nut spread

Small serves 4-6 \$45.99

Large serves 10-12 \$82.99

THE CLASSIC

An assortment of:

- ❖ Roast beef
 - ❖ Roast turkey
 - ❖ Smoked ham
 - ❖ Avocado with provolone
- All served on house-baked rolls with lettuce and tomato with mustard and mayonnaise served on the side

Small serves 4-6 \$42.99

Large serves 10-12 \$68.99

THE MINI

A selection of tea-size focaccia sandwiches.

Serves 12-14 \$45.99



CATERING

www.agferrari.com

catering@mail.agferrari.com

1-800-335-5090

box lunches

Our box lunches include your selection of sandwich; pasta or bean salad; bottled water or soda; a house-baked cookie and a mint

THE ORIGINAL BOX LUNCH

Choose from our most popular

- ❖ Chicken breast, Parmigiano Reggiano and sun-dried tomato pesto
- ❖ Honey smoked turkey breast and pesto aioli
- ❖ Mozzarella, tomato and basil pesto dressing
- ❖ Roast beef, gorgonzola pine nut spread

\$11.99 per box

THE CLASSIC BOX LUNCH

Choose from the following served on a housebaked roll with your selection of lettuce, tomato, mustard and mayonnaise

- ❖ Roast beef
- ❖ Roast turkey
- ❖ Smoked ham
- ❖ Avocado with provolone

\$10.99 per box

THE AGF SALAD "BAG" LUNCH

Select from the following served with bottled water or soda; house-baked bread and butter, cookie and a mint

- ❖ Caesar Salad
- ❖ Mista Salad

\$11.99 per bag

add chicken \$2.00 extra

BEVERAGE SELECTION FOR BOX LUNCHES

Coca-Cola, Diet Coke, 7up, sparkling or still water.

*Ask us about our
Full Service
Offerings*

build your own

Choose from our Regional selections of sliced meats and cheeses

MEAT AND CHEESE PLATTER

Features roast turkey, smoked ham, roast beef and sliced cheeses

Small serves 10-15 \$49.99

Medium serves 20-25 \$69.99

Large serves 30-40 \$99.99

CHEESE PLATTER

An assortment of sliced cheeses

Small serves 10-15 \$29.99

Medium serves 20-25 \$45.99

Large serves 30-40 \$55.99

VEGETARIAN PLATTER

An assortment of seasonal roasted vegetables, crumbled Ricotta Salata and sliced mozzarella with balsamic vinaigrette

Small serves 10-15 \$35.99

Medium serves 20-25 \$45.99

Large serves 30-40 \$59.99

CONDIMENTS

A selection of mayonnaise, mustard, lettuce, tomato, onions, pickles and pepperoncini

Small: serves 10-15 \$12.99

Large: serves 20-25 \$19.99

Add premium spreads

❖ Sundried tomato pesto

❖ Pesto aioli

an additional \$5.00 each

RUSTIC BREAD BASKET

A selection of our house-baked ciabatta, rustic baguettes, focaccia and rolls

Small serves 8-10 \$12.99

Large serves 15-20 \$24.99



sweets

ASSORTED SWEETS

Sweet assortment of fresh-baked cookies, torte and biscotti

Small serves 10-15 \$34.99

Medium serves 15-20 \$45.99

Large serves 25-30 \$55.99

COOKIE PLATTER

An assortment of house-baked cookies

Serves 8-10 \$24.99

GF FLOURLESS CHOCOLATE TORTE

Our decadent flourless chocolate torte has a rich velvety texture and is also gluten free

Serves 10-12 \$32.99

TIRAMISU

Layered ladyfingers, mascarpone, espresso and rum

Serves 6-8 \$19.99

CRANBERRY & CHOCOLATE BREAD PUDDING

with dried cranberries and chocolate chunks

Small serves 6-8 \$19.99

Large serves 10-15 \$38.99



breakfast

THE SUNRISE BREAKFAST

(\$12.99 per person / minimum 20 guests)

An assortment of pastries and frittata served with fresh fruit, Italian roast coffee, black and herbal teas, orange juice and spring water (regular, decaf, cream, sweetener, cups and stirrers provided)

Add to the Sunrise Breakfast or order À la Carte. Choose from the following:

SEASONAL FRUIT PLATTER

V A selection of fresh, sliced seasonal fruits

GF *Small serves 15-20 \$49.99*
Large serves 25-30 \$79.99

FARM FRESH CHEESE PLATTER

A selection of local farm cheese served with crusty sliced baguette and jams

Small serves 10-15 \$69.99
Large serves 25-30 \$109.99

SWEET & SAVORY MORNING PLATTER

Enjoy an assortment of the sweet and the savory with our seasonal frittata, freshly-baked muffins and scones served with butter and jam

Small serves 10-15 \$55.99
Large serves 25-30 \$99.99

SMOKED SALMON PLATTER

Smoked salmon served with herbed cream cheese, red onion, cucumber, tomato, capers and rustic bread basket

Small serves 10-12 \$49.99
Large serves 25-30 \$79.99

SEASONAL FRUIT CROSTADA

Seasonal fruit in a flaky buttery crust

Small serves 8-10 \$24.99
Large serves 15-20 \$48.99

COFFEE AND TEA SERVICE

(\$2.99 per person / minimum 20 guests)

Italian roast regular and decaf coffee, black and herbal teas, served with cream, sweetener, cups and stirrers



frequently asked questions

What kind of Catering do you do?

We are the perfect solution for office meals and home entertaining and specialize in larger events, such as conferences and receptions. In addition, we can create menus and proposals tailored to meet any event. China, linens, flatware and stemware are available for an additional fee.

Is delivery available?

Delivery is available for a fee with a minimum order size and is subject to availability.

All deliveries require 24 hours notice.

What is included in your basic service?

With basic service and delivery, we will deliver your food and set your table with a family-style buffet. Salads can be tossed at your request. Disposable warming dishes for hot foods are available upon request at an additional charge.

Do you have service staff?

Our basic service does not include service staff. We can arrange for servers at an additional charge upon request.

Does this menu cover every menu item and service available?

No. For larger events or for custom menus, please call us to discuss special menus and services.

How do I place an order?

For larger orders we require a minimum of 48 hours notice. Please contact us at **1-800-335-5090**. Our menu can be viewed and downloaded at www.agferrari.com

What is your cancellation policy?

Unless otherwise stipulated, cancellations require 24-hour notice. After that time, no refunds will be offered.

*If you have additional questions not listed here, please contact us at our Catering department
1-800-335-5090*

catering@mail.agferrari.com

A. G. Ferrari Foods Store Locations

San Leandro, Catering Offices

14234 Catalina Street 1-800-335-5090
Monday-Friday 8:00-5:00

Berkeley, Elmwood

2905 College Avenue 510-849-2701
Monday-Sunday 7:00-9:00

Corte Madera

107 Corte Madera
Town Center 415-927-4347
Monday-Sunday 7:00-8:00

Lafayette

23 Lafayette Circle 925-299-8040
Monday-Sunday 9:30-7:30

Los Altos

295 Main Street 650-947-7930
Monday-Sunday 8:00-7:00

Oakland, Montclair

6119 LaSalle Avenue 510-339-9716
Monday-Sunday 7:00-8:30

Oakland, Piedmont

4001 Piedmont Avenue 510-547-7222
Monday-Sunday 7:00-8:30

San Francisco, Laurel Village

3490 California Street 415-923-4470
Monday-Sunday 7:00-9:00

San Francisco, SOMA

688 Mission Street 415-344-0644
Monday-Sunday 7:00-9:00

San Francisco, Castro

468 Castro Steet 415-255-6590
Monday-Sunday 10:00-10:00