

Appetizers

\$18 Per Person

Select 4 Appetizers
Add+\$5 pp each addt'l appetizer

Bruschetta 🌿

Grilled chicken, pear, gorgonzola or
Mediterranean or Tomato & mozzarella

Stuffed Mushrooms

Italian sausage, shredded cheddar

Arancini

Warm bleu cheese fondue

Eggplant Roulade 🌿

Italian sausage, ricotta, Parmesan,
mozzarella, house marinara

Housemade Meatballs

Veal, pork, & beef, marinara,
Parmesan

Meatballs Sliders

Focaccia bread & mozzarella

Short Rib Sliders

Focaccia bread, herb aioli

Chicken Parm Sliders

Focaccia bread, marinara,
shredded mozzarella

Chicken Kabob 🌿

Herb garlic rub, chimichurri

Fried Ravioli

Marinara dipping sauce

Scallops Wrapped in Bacon 🌿

Grilled lemon

Prosciutto Shrimp 🌿

Balsamic reduction

Crab Cakes

Harissa aioli

Stations

Pizza | \$16 pp

Cheese, pepperoni, The Figata,
& Quattro Formaggi
Add salad: \$4/pp | Add pasta: \$5/pp

Antipasto | \$18 pp

Prosciutto, soppressata, ham, fresh
mozzarella, cured olives, fig jam,
roasted red peppers, grilled artichokes,
roasted marinated mushrooms

Slider Display | \$16 pp

Meatball marinara, chicken Parmesan,
short rib cheddar, fried mozzarella,
marinara

Crudite Display | \$12 pp 🌿

Assortment of seasonal fresh vegetables,
bleu cheese dressing, ranch dressing

Cheese Display | \$14 pp

Assorted cheeses, chutney, crostini

Lunch Platters

Panini & Sub Platter (Feeds 8-12) \$95

BLT panini, chicken parm sub, braised beef & broccoli
rabe sub, meatball sub, prosciutto & soppressata panini

Cold Cut Platter (Feeds 8-12) \$95

Beef, ham, turkey, chicken, mozzarella, cheddar, swiss,
hard rolls, lettuce, tomato, mayo, mustard, pickles

Build Your Own \$105

For inquiries: info@lafigata.com

Salads

House Salad 🌿

Tomato, onion, olives,
grated pecorino, white
balsamic dressing

Caesar Salad 🌿

Croutons, grated Parmesan,
romaine lettuce

Entrees

Chicken Parmesan

Marinara, mozzarella, penne
pasta

Portobello Napoleon 🌿

Spinach, roasted peppers,
red onion, balsamic reduction

Grilled Salmon 🌿

Orange basil butter, rice pilaf, arugula
salad

Chicken Marsala 🌿

Prosciutto, wild mushrooms, pan
jus, linguine

Grilled New York Strip +\$10 pp 🌿

Peppercorn demi, mashed potatoes,
roasted vegetables

Braised Beef Short Rib 🌿

Red wine demi glace, mashed potatoes,
roasted vegetables

Ricotta Ravioli

Pesto cream, grilled artichokes, spinach

Seared Pork Chop 🌿

Pomegranate mustard,
roasted sweet potatoes,
broccoli

Penne Bolognese 🌿

Three meat bolognese, basil,
ricotta

Chicken Picatta 🌿

Lemon caper sauce, spinach,
penne pasta

Seasonal Scallop Risotto 🌿

Seared scallops, seasonal
risotto, wilted spinach

Chicken Alfredo 🌿

Linguine, roasted chicken, fresh herbs

Desserts

Assorted Cookies & Brownies | 5 pp

Assorted Mini Pastries | 8 pp

Mini Cannoli's (chocolate, vanilla, chocolate chip) | 8 pp

Sundae Bar (local ice cream & toppings) | 8 pp 🌿

\$35 Per Person (20 person min.)

Select 1 salad, 2 entrees & 2 sides

Add +\$8 pp each additional entree

Add +\$5 pp each additional side

Salads

House Salad 🌿

Tomato, onion, olives, grated pecorino, white balsamic dressing

Caesar Salad 🌿

Croutons, grated Parmesan, romaine lettuce

Entrees

Chicken Alfredo 🌿

Linguine, roasted chicken, fresh herbs

Chicken Picatta 🌿

Lemon caper butter wine sauce

Chicken Marsala 🌿

Wild mushrooms, marsala demi

Chicken Parmesan

House marinara, mozzarella

Salmon a la Plancha 🌿

Citrus beurre blanc, honey sriracha glaze

Spaghetti Carbonara 🌿

Bacon, peas, caramelized onion, mushrooms, Parmesan cream sauce

Ricotta Ravioli

Pesto cream, grilled artichokes, spinach

Sausage a la Vodka 🌿

Italian sausage, peas, tomato cream sauce, Parmesan

Penne Bolognese 🌿

Three meat bolognese, basil, ricotta

Baked Penne 🌿

Marinara, mozzarella, penne pasta

Roasted Pork Loin 🌿

Fig chutney, chimichurri

Braised Beef Short Rib 🌿

Red wine demi glace

Veal Saltimbocca 🌿

(+\$8 pp)

Prosciutto, sage, pesto

Roasted Sirloin 🌿

(+\$5 pp)

Peppercorn demi

Herb Garlic Rubbed Prime Rib 🌿

(+\$10 pp)

Red wine demi glace, horseradish cream

Sides

Roasted Asparagus

Broccoli Crowns

Roasted Cauliflower

Crispy Brussels Sprouts

Garlic Green Beans

Roasted Mixed Vegetables

Cheese Risotto

Rice Pilaf

Roasted Red Bliss Potatoes

Fingerling Potatoes

Mashed Potatoes

Creamy Polenta

Desserts

Assorted Cookies & Brownies | 5 pp

Assorted Mini Pastries | 8 pp

Mini Cannoli's | 8 pp

(chocolate, vanilla, chocolate chip)

Sundae Bar | 8 pp 🌿

(local ice cream & toppings)

All dessert orders must be placed one week in advance

Trays

1/2 Tray | Feeds 8-10 People Full Tray | Feeds 10-15 People

Chicken Piccata 🌿

Lemon caper sauce
1/2 Tray: \$95 | Full Tray: \$160

Chicken Marsala 🌿

Prosciutto & wild mushrooms
1/2 Tray: \$95 | Full Tray: \$160

Chicken Parmesan

Marinara, Parmesan & mozzarella
1/2 Tray: \$95 | Full Tray: \$160

Herb Rubbed Chicken Breasts 🌿

Citrus beurre blanc
1/2 Tray: \$95 | Full Tray: \$160

Chicken Francaise 🌿

Lemon butter, white wine
1/2 Tray: \$95 | Full Tray: \$160

Salmon a la Plancha 🌿

Lemon honey gastrique, pomegranate mustard
1/2 Tray: \$140 | Full Tray: \$220

Eggplant Lasagna

Provolone, tomato & basil sauce
1/2 Tray: \$95 | Full Tray: \$160

Meatballs

Veal, pork, beef w/ marinara sauce
1/2 Tray: \$95 | Full Tray: \$160

Penne 🌿

Wild mushrooms, peas, three cheeses,
brandy cream sauce
1/2 Tray: \$70 | Full Tray: \$120

Baked Penne 🌿

Sausage, shaved Parmesan, peas, tomato
cream sauce
1/2 Tray: \$75 | Full Tray: \$130

Penne Primavera 🌿

Seasonal vegetables
1/2 Tray: \$70 | Full Tray: \$120

Penne a la Vodka 🌿

Parmesan, tomato, cream sauce
1/2 Tray: \$70 | Full Tray: \$120

Ricotta Ravioli

Pesto cream or red sauce
1/2 Tray: \$100 | Full Tray: \$170

Linguine a la Chitarra 🌿

Tomato & basil sauce
1/2 Tray: \$70 | Full Tray: \$120

Gnocchi Di Spinaci

Sauteed wild mushrooms, spinach, tomatoes,
evoo
1/2 Tray: \$80 | Full Tray: \$150

Three Meat Bolognese 🌿

Beef, pork, veal, marinara, basil, stracciatella,
rigatoni
1/2 Tray: \$100 | Full Tray: \$180

Veal Saltimbocca 🌿

Prosciutto, sage, aged provolone, pesto
1/2 Tray: \$170 | Full Tray: \$280

Grilled Marinated Pork Loin 🌿

Whole grain mustard, bourbon glazed pears
1/2 Tray: \$100 | Full Tray: \$170

Braised Beef Short Ribs 🌿

Red wine demi glace
1/2 Tray: \$170 | Full Tray: \$240

Peppercorn Crusted Filet 🌿

Port wine demi glace, steak sauce
1/2 or Full Tray: Market Price

Roasted Sliced Sirloin 🌿

Black peppercorn demi glace
1/2 Tray: \$170 | Full Tray: \$280

Herb Shallot Rubbed Prime Beef 🌿

Horseradish cream, roasted garlic au jus
1/2 Tray or Full Tray: Market Price

Sides

1/2 Tray | \$70 Full Tray | \$140

Roasted Vegetables
Grilled Asparagus
Roasted Cauliflower
Sautéed Garlic Green Beans
Grilled Zucchini & Carrots
Crispy Brussel Sprouts

Mixed Field Green Salad
Caesar Salad
Roasted Red Bliss Potatoes
Roasted Sweet Potatoes
Mashed Potatoes

Garlic Bread
Seasonal Risotto
Pasta Salad
Creamy Polenta
Mac n Cheese

Beer. Wine. & Soda

\$21 pp for 2 hours (addt'l hour +\$9 pp)

Beer: Bud Light, Budweiser, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Corona, Coors Light, Blue Moon

Wine: House wine, Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Full Bar

(Includes assorted sodas, juices, and mixers)

House Bar

\$28 pp for 2 hours (addt'l hour +\$10 pp)

Liquor: Tito's, Bacardi White Rum, Tanqueray, House Tequila, Jack Daniels, Canadian Club, 4 Roses Bourbon

Beer: Bud Light, Budweiser, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Corona, Coors Light, Blue Moon

Wines: House wine, Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Premium Bar

\$35 pp for 2 hours (addt'l hour +\$12 pp)

Liquor: Tito's, Ketel One, Bacardi, Captain Morgan, Tanqueray, Casamigos Tequila, Jack Daniels, Maker's Mark, Dewar's, Kahlua

Beer: Bud Light, Budweiser, Corona, Michelob Ultra, Sam Adams IPA, Sam Adams Seasonal, Stella Artois, Blue Moon

Premium Wines: Select wines, Sparkling, Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Hard Seltzer: White Claw

Brunch Drink Packages

Mimosa Bar- \$20 pp for 2 hours (add hour +\$5 pp)

House Sparkling
Orange, Cranberry, & Pineapple Juices
Prosecco Upgrade \$26 pp

Bloody Mary Bar - \$25 pp for 2 hours (addt'l hour +\$7 pp)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery

Mimosa & Bloody Mary Bar - \$30 pp for 2 hours (addt'l hour +\$8 pp)

Prosecco Upgrade \$36 pp

Pasta Bar

\$30 pp (15 person min.)

Includes salad (select house or Caesar)

Select 2:

Bolognese

Spaghetti

Carbonara

Pesto Cream Linguine

Chicken & Peas

Cheese Ravioli

Pizza Party

\$25 pp (15 person min.)

Includes: soda and salad (select house or Caesar)
Cheese, Pepperoni, Margherita, or Veggie Pizza

Add +\$5 pp for Pasta

Italian Brunch

\$25 pp

Includes coffee and tea

Frittatas (cheese; sausage, pepper, mozzarella;
seasonal veggie), bacon, home fries, toasted English
muffins, pancakes, butter, syrup, assorted jelly,
ketchup

Yogurt & Granola | 4 pp 🌱

Seasonal Fruit Salad | 4 pp 🌱

Brioche French Toast | 4 pp

Waffles | \$4 pp

Orange & Cranberry Juice | 4 pp

Morning Pastries | 4 pp

Cider Doughnuts | 4 pp

Desserts

Assorted Cookies & Brownies | 5 pp

Assorted Mini Pastries | 8 pp

Mini Cannoli's | 8 pp

Warm Apple Cider Donuts | 4 pp

Sundae Bar (local ice cream & toppings) | 8 pp 🌱