



CENTOPERCENTONYC.COM

Catering Packages

ANTIPASTI PACKAGE

\$20-\$30 PER PERSON
APPETIZERS AND SMALL BITES

\$35 PER PERSON

2 APPETIZERS
2 MAINS
1 DESSERT

\$45 PER PERSON

3 APPETIZERS
3 MAINS
1 DESSERT

\$60 PER PERSON

3 APPETIZERS
4 MAINS
2 DESSERTS

CUSTOM PACKAGE

\$75-\$85 PER PERSON
UNLIMITED MENU OPTIONS,
INCLUDING PASTA & MEAT
STATIONS

Appetizers - Shareables



CHARCUTERIE BOARD (GF)

IMPORTED ITALIAN CURED MEATS, CHEESES AND SPREADS SERVED WITH OUR HOMEMADE FOCACCIA

TUSCAN BEAN DIP (GF/VE)

SMASHED CANNELLINI BEANS, ROSEMARY, OLIVE OIL SERVED WITH OUR HOMEMADE FOCACCIA

WHIPPED RICOTTA (V)

WHIPPED RICOTTA CHEESE, HONEY SERVED WITH OUR HOMEMADE FOCACCIA

TRUFFLE FRIES

IDAHO POTATOES, TRUFFLE OIL, PARMESAN, PARSLEY AND SEA SALT

IL PEPE (GF)

CHERRY PEPPERS STUFFED WITH PROSCIUTTO AND PROVOLONE

MEATBALL OR EGGPLANT CUP (V)

FLORENTINE BEEF MEATBALLS OR FRIED EGGPLANT, ARRABIATA, TRUFFLE CREAM, BASIL, OLIVE OIL

BRUSCHETTA (VEG & VEGAN OPTIONS)

SEMOLINA BREAD, ROMA TOMATO, MOZZARELLA, PROSCIUTTO, SWEET PEPPERS, BALSAMIC GLAZE

CAPRESE SKEWERS (V/GF)

MOZZARELLA BALLS, CHERRY TOMATO, BASIL, OLIVE OIL, BALSAMIC GLAZE

ANTIPASTI SKEWERS (GF)

SOPPRESSATA, MORTADELLA, OLIVES, MARINATED MOZZARELLA, ROASTED PEPPERS, ARTICHOKE, OLIVE OIL, BALSAMIC GLAZE

Appetizers - Salads

TUSCAN SALAD (GF)

ARUGULA, WHITE BEANS, SOPPRESSATA,
PARMIGIANO REGGIANO, HOUSEMADE DRESSING

SUMMER SALAD (GF)

PEACHES, BURRATA, MIXED GREENS, GRAPE
TOMATOES, PROSCIUTTO, MODENA BALSAMIC
GLAZE

INSALATA CLASSICO (VE)

ROMAINE, CHERRY TOMATOES, RED ONION,
FOCACCIA CROUTONS, PEPPERONCINI, MIXED
OLIVES, HOUSEMADE DRESSING

Appetizers - Crostini

OLIVE AND FIG TAPENADE (VE)

OUR HOMEMADE OLIVE AND FIG TAPENADE
SERVED ON OUR TOASTED CIABATTA

PESTO! (V)

PESTO, CHERRY TOMATOES, RICOTTA, OLIVE OIL
SERVED ON OUR TOASTED CIABATTA

PIZZETTE (V)

FRESH MOZZARELLA, ARRABBIATA SAUCE, PARM,
BASIL SERVED ON OUR TOASTED CIABATTA

Mains - Florentine Panini



FROM FLORENCE WITH LOVE

TUSCAN HAM, TRUFFLE CREAM, ARUGULA, OLIVE OIL

CLASSICO (V)

MOZZARELLA, PESTO, ARUGULA, BALSAMIC GLAZE, OLIVE OIL

TUSCAN SUN

PROSCIUTTO, TRUFFLE CREAM, MOZZARELLA, ROMA TOMATO, CHERRY PEPPER SPREAD, OLIVE OIL

MARCO POLLO

TUSCAN CHICKEN SALAD, CHERRY PEPPERS, BASIL AIOLI, MOZZARELLA, BALSAMIC GLAZE

PORKY ROMANO

PORCHETTA, BURRATA, PESTO, CHERRY PEPPERS, ARUGULA, OLIVE OIL

THE MUTHA FATA

MORTADELLA (PORK) , OLIVE SPREAD, PROVOLONE, SPICY VINEGAR

NONNA FRANCES

SPICY SOPPRESSATA, TOMATO JAM, WHIPPED PECORINO, ARUGULA, OLIVE OIL

TRUFFLE DADDY

MORTADELLA (PORK) TRUFFLE CREAM, ROMA TOMATO, BALSAMIC GLAZE

FIGGETABOUTIT

PROSCIUTTO, WHIPPED PARM, FIG SPREAD, ARUGULA, BALSAMIC GLAZE

VEGANO (VE)

ROASTED PEPPERS, ARTICHOKE, ROMA TOMATO, ARUGULA, BALSAMIC GLAZE, OLIVE OIL

MORTA BELLA

MORTADELLA (PORK), BURRATA, PESTO, OLIVE OIL

EAT YOUR HEART OUT (V)

SAUTÉED ARTICHOKE, WHIPPED PARM, TOMATO JAM, ARUGULA, BALSAMIC GLAZE

ALL PANINI CAN BE MADE GLUTEN FREE UPON REQUEST

Mains - American Italian Panini



THE AMERICAN

PROSCIUTTO, SOPPRESATTA, ROMAINE, ROMA TOMATO, ROASTED PEPPERS, FRESH MOZZARELLA, PESTO, OLIVE OIL, VINEGAR

JOHNNY BOY

PROSCIUTTO, PESTO, TOMATO JAM, MOZZARELLA, OLIVE OIL

JOE PESCE

ITALIAN TUNA, ARUGULA PESTO, CHERRY PEPPERS, SPICY VINEGAR, OLIVE OIL

THIS CHICKEN IS FROM PARMA

BREADED & FRIED CHICKEN THIGHS, MARINARA SAUCE, PARM, MOZZARELLA, BASIL

ALL HAIL CAESAR!

SHREDDED CHICKEN THIGHS, ROMA TOMATO, ROMAINE, PARM, CAESAR DRESSING, BALSAMIC GLAZE

BALLS OF FURY

FLORENTINE BEEF MEATBALLS, ARRABBIATA SAUCE, TRUFFLE CREAM, BURRATA, BASIL, OLIVE OIL

MELANZANA (V)

FRIED EGGPLANT, ARRABBIATA SAUCE, TRUFFLE CREAM, MOZZARELLA, BASIL, OLIVE OIL

ALWAYS SUNNY

ITALIAN PULLED PORK, PROVOLONE CHEESE, BROCCOLI RABE, CHERRY PEPPERS

PLT

PANCETTA, BASIL MAYO, ICEBERG LETTUCE, ROMA TOMATO

ALL PANINI CAN BE MADE GLUTEN FREE UPON REQUEST

VE - VEGAN
V - VEGETARIAN
GF - GLUTEN FREE

Mains - Pasta

PASTA DI POLLO CREMOSA

MAFALDINE PASTA, SPINACH, CHERRY TOMATOES, PARMIGIANO, SUN DRIED TOMATOES, CHICKEN THIGHS

PASTA SALAD (COLD) (V)

FARFALLE PASTA, MIXED OLIVES, FETA CHEESE, RED ONION, PARSLEY, HOUSE-MADE ITALIAN DRESSING

CARBONARA FIRENZE

SPAGHETTI, PANCETTA, PECORINO, FRESH GROUND BLACK PEPPER

ARRABBIATA DA ROMA (V)

BUCATINI, ARRABBIATA, PECORINO, CHILI FLAKES

ASSORTED MINI PASTRIES (V)

ECLAIR, CANNOLI, CREAM PUFFS, FRUIT TARTS

COOKIE PLATTER (V)

ASSORTED COOKIE BOARD FEATURING CHOCOLATE CHIP, BROWNIES, OATMEAL RAISIN, BISCOTTI, LINZER COOKIES

TARTS (V)

PEAR, PLUM, APPLE, PECAN, APRICOT

CAKES (V)

ANY CAKE YOU DESIRE, WE CAN MAKE IT!

PIES (V)

APPLE CRUMB, BANANA CREAM, PUMPKIN, BLUEBERRY, PECAN, CRANBERRY PEAR, KEY LIME

Desserts



WHAT IS THE DIFFERENCE BETWEEN ORDERING CATERING VS A LA CARTE?

CATERING ORDERS ALLOW THE CLIENT TO CHOOSE A CUSTOM MENU THAT COMES WITH TABLE SERVICE, PLATTERS AND FOOD REPLENISHMENT. A LA CARTE MENU IS A MUCH SMALLER MENU AND IS SERVED IN TO GO BOXES AND SUBJECT TO LONGER WAIT TIMES.

CAN YOU SWAP OUT A DESSERT FOR AN ADDITIONAL APP OR MAIN?

YES, YOU CAN ALSO SWAP OUT AN APP FOR AN ADDITIONAL MAIN OR A MAIN FOR AN ADDITIONAL APP.

DIETARY RESTRICTIONS

WE CAN ADDRESS MOST IF NOT ALL DIETARY RESTRICTIONS. IF YOU DO NOT SEE SOMETHING ON THE MENU THAT FULFILLS THAT NEED, WE CAN CREATE SOMETHING OFF MENU. SOME ITEMS SUCH AS GLUTEN FREE BREAD MAY CALL FOR AN ADDITIONAL COST.

HOW DOES PRICING WORK?

ALL CATERING ORDERS ARE BASED ON A PER PERSON PRICING. THIS DOES NOT INCLUDE NY SALES TAX, 20% GRATUITY OR OUR 3% ADMIN FEE. A LA CARTE PRICING IS BASED ON THE MENU SERVED THAT DAY AND IS SUBJECT TO CHANGE.

ARE THE DESSERTS MADE IN HOUSE?

EVERYTHING FROM OUR BREAD, BUNS AND DESSERTS ARE MADE IN HOUSE AT OUR BAKERY.

KOSHER OPTIONS?

WE DO NOT HAVE THE CAPABILITY OF SERVING KOSHER FOOD, FOR ANY GUESTS WHO REQUIRE KOSHER, WE CAN ALLOW OUTSIDE FOOD TO BE DELIVERED.

DOES EACH PERSON GET TO CHOOSE THEIR MENU?

WHEN YOU CHOOSE YOUR APPS, MAINS & DESSERT, YOU ARE CHOOSING THE MENU THAT WILL BE SERVED THROUGHOUT THE NIGHT FOR THE ENTIRE PARTY. FOOD IS REPLENISHED ON AN UNLIMITED BASIS UNTIL YOUR PARTY IS FULL.