

# OSTERIA

DEL MONDO  
TRANSCENDING ITALIAN

## CATERING MENU Order Form

MENU CHOICES FOR **BUFFET STYLE** ORDERS

Most orders can be fulfilled within 48 hours, unless staff is required.

1. Please print this menu.
2. When completed send to: **events@getbianchini.com**  
or drop off at any Cubanitas' location.
3. Confirm with phone call/text to event manager: **414-291-3773**

We reserve the right not to serve a product due to quality.

Menu prices are subject to change. Please email if description of menu item is needed.

**COVID-19:**

PLEASE ADVISE if there are any special company instructions that need to be met.

*Subject to minimal packing fee.*



**Picking-Up?**

What location and time should we have your order ready at:

\_\_\_ **Downtown Milwaukee** Time: \_\_\_\_\_  
728 N. Milwaukee St., Milwaukee WI 53202

\_\_\_ **Oak Creek - Drexel Town Square** Time: \_\_\_\_\_  
7973 S Main St., Oak Creek, WI 53154

\_\_\_ **Delivery information "Order Detail" page**

Today's Date: \_\_\_\_\_

Event Date: \_\_\_\_\_ Number of people: \_\_\_\_\_  
*(include day of the week)*

Contact Name: \_\_\_\_\_

Company Name *(if applicable)*: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_



In 1994, Osteria del Mondo, Inc. was formed. Rated "TOP 25 Restaurant in a Hotel in the Country" by Zagat and USA Today December 2010, Osteria immediately positioned itself as the leader in Italian cuisine in the Midwest.

Originally from New York, owner Marc Bianchini first came to Milwaukee for a consulting job. When the opportunity to open Osteria del Mondo was presented, Marc at just 23 years of age, decided to stay in Milwaukee. Even though the critically acclaimed Osteria del Mondo has retired from its physical location, the demand for its amazing food still continues.

Luckily, we can still create via our talented chefs and sister restaurants, Indulge Wine Rooms and Cubanitas. Herewith, is a short list of some of the most popular Italian food items that we can create, but if you do not see it, do not hesitate to ask for it. Grazie!

We look forward to working together.



# BRUSHETTAS and CROSTINI

# OSTERIA

	PRICE	QUANTITY	SUB-TOTAL
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minimum order of 24 pieces

**Bruschettas** – Grilled Italian Bread with choice of topping:

(COLD)

Chopped tomato-basil-garlic-olive oil	\$1.75 each	_____	\$ _____
Chicken with pine nuts and herbs	\$2.25 each	_____	\$ _____
Chicken with gorgonzola	\$2.25 each	_____	\$ _____
Wild mushroom mix	\$2.50 each	_____	\$ _____
Carpaccio <i>parmesan, arugula and lemon truffle oil</i>	\$2.50 each	_____	\$ _____

(WARM)

Sliced tomato-eggplant-mozzarella	\$3.00 each	_____	\$ _____
Slice tomato-mozzarella-prosciutto	\$3.00 each	_____	\$ _____
OTHER Topping: _____		_____	\$ _____

Many items on this entire menu can be used as appraisers. If you would like to order as an appetizer please note on form.

## NOTES

minimum order of 24 pieces

**Crostini** – Toasted Italian Bread with choice of topping:

(COLD)

Goat cheese with olive spread	\$1.75 each	_____	\$ _____
Goat cheese with red peppers	\$1.75 each	_____	\$ _____
Smoked salmon with mascarpone	\$2.50 each	_____	\$ _____
Grilled tuna	\$3.25 each	_____	\$ _____
Shrimp with shiitake mushrooms	\$4.00 each	_____	\$ _____
OTHER Topping: _____		_____	\$ _____

## SALADS and SOUPS

**HALF PAN**  
Serves 8-10



**FULL PAN**  
Serves 16-20



	PRICE	QUANTITY	PRICE	QUANTITY	SUB-TOTAL
Caesar Salad - croutons	\$30.00	_____	\$ 60.00	_____	\$ _____
Casa Salad - mixed greens and tomatoes	\$30.00	_____	\$ 60.00	_____	\$ _____
Caprese - tomato and mozzarella	\$40.00	_____	\$ 80.00	_____	\$ _____
Spinach - gorgonzola, cranberries and pecans	\$40.00	_____	\$ 80.00	_____	\$ _____
French beans, onions, tomatoes, balsamic	\$40.00	_____	\$ 80.00	_____	\$ _____
Carpaccio - arugula and lemon truffle oil	\$50.00	_____	\$100.00	_____	\$ _____
OTHER salad creation: _____		_____		_____	\$ _____
Soup: sold by the quart _____		_____		_____	\$ _____

## TRAYS

**HALF TRAY**  
Serves 20-25



**FULL TRAY**  
Serves 40-50



	PRICE	QUANTITY	PRICE	QUANTITY	SUB-TOTAL
Fruit Tray- six different fruits	\$40.00	_____	\$ 80.00	_____	\$ _____
Veggie Platter - five vegetables with dip <i>Choice: ___ Ranch ___ Bleu Cheese ___ Dill</i>	\$35.00	_____	\$ 75.00	_____	\$ _____
Antipasto Tray <i>Includes 2 Italian meats, 2 Italian cheeses, marinated olives, artichokes, roasted red pepper, pepperoncini</i>	\$75.00	_____	\$150.00	_____	\$ _____
Pint of Dip <i>Choice: ___ Ranch ___ Bleu Cheese ___ Dill</i>		_____	\$ 8.00	_____	\$ _____
Domestic Cheese Tray with crackers (created by the pound)		_____	\$ 22.00 lb.	_____	\$ _____
Gourmet Cheese Tray with crackers imported: Satori, Carr Valley, etc. (created by the ounce)		_____	\$ 3.00 oz.	_____	\$ _____
Charcuterie with crackers imported: domestic high-end (created by the ounce)		_____	\$ 4.00 oz.	_____	\$ _____
Ciabatta mini rolls and butter		_____	\$ .75 each	_____	\$ _____
Dinner rolls and butter ___ unseeded ___ seeded		_____	\$ 1.00 each	_____	\$ _____

TOTAL PAGE A \$ \_\_\_\_\_

## PASTA

**HALF PAN**  
Serves 10-12



**FULL PAN**  
Serves 20-24



	PRICE	QUANTITY	PRICE	QUANTITY	SUB-TOTAL
Penne with marinara sauce	\$ 45.00	_____	\$ 80.00	_____	\$ _____
Rigatoni Alfredo	\$ 50.00	_____	\$100.00	_____	\$ _____
Tortelloni with marinara	\$ 60.00	_____	\$120.00	_____	\$ _____
Tortelloni with pesto	\$ 65.00	_____	\$130.00	_____	\$ _____
Pasta with wild mushroom sauce	\$ 75.00	_____	\$150.00	_____	\$ _____
Lasagna without meat	\$ 60.00	_____	\$120.00	_____	\$ _____
Lasagna with meat	\$ 80.00	_____	\$160.00	_____	\$ _____
Rigatoni Bolonese	\$ 80.00	_____	\$160.00	_____	\$ _____
Rigatoni with Veal Ragu sauce	\$100.00	_____	\$200.00	_____	\$ _____
Baked Ziti with marinara	\$ 55.00	_____	\$110.00	_____	\$ _____
Penne Amatriciana bacon/onions	\$ 70.00	_____	\$140.00	_____	\$ _____
Mac & Cheese	\$ 30.00	_____	\$ 60.00	_____	\$ _____
Mac & Cheese with truffle oil	\$ 60.00	_____	\$120.00	_____	\$ _____
Pasta Primavera with olive oil	\$ 60.00	_____	\$120.00	_____	\$ _____
Pasta Primavera Alfredo	\$ 70.00	_____	\$140.00	_____	\$ _____
Risotto _____with chef _____	\$ _____	_____	\$ _____	_____	\$ _____
OTHER _____					\$ _____



Pasta shapes and sauces can be changed.  
For homemade pasta, please request pricing.

## MEATS

	PRICE	QUANTITY	SUB-TOTAL
Stuffed Mushroom Caps - with seasoned beef	\$ 3.00	_____	\$ _____
Chicken Picatta - 5 oz. serving <i>sautéed white wine and lemon</i> ___ add capers	\$ 5.50	_____	\$ _____
Chicken Marsala - 5 oz. serving <i>sautéed in marsala and wild mushroom</i>	\$ 6.00	_____	\$ _____
Chicken Parmesan 5 oz. serving <i>breaded, with mozzarella &amp; tomato sauce</i>	\$ 5.75	_____	\$ _____
Hero Sandwich - 3 ft. <i>chicken, pounded/ breaded, mozzarella slices</i> Choice of spread: ___ mayo ___ mustard ___ spread on the side ADD: ___ + pickle ___ + lettuce ___ + tomato	\$60.00	_____	\$ _____
Mini Meatballs with marinara sauce - 5 lbs.	\$65.00	_____	\$ _____
Sausage, peppers and onions	\$ 3.00 each	_____	\$ _____
Large meatballs - homemade	\$ 3.25 each	_____	\$ _____
Rolls for sausages or brats	\$ 1.00 each	_____	\$ _____
Turkey, Ham and Cheese Tray - <i>thinly sliced, choice of cheese - 8 lbs.</i>	\$90.00	_____	\$ _____
Beef Tray	Market Price	_____	\$ _____
Sandwich Rolls	\$ 1.00 each	_____	\$ _____
Other _____			\$ _____

## SEAFOOD

Shrimp Cocktail (cold) with cocktail sauce 16/20 size	\$ 3.00	_____	\$ _____
Shrimp wrapped in pancetta - Italian bacon	\$ 3.50	_____	\$ _____
Shrimp Oreganata	\$ 3.25	_____	\$ _____
Grilled Shrimp with spicy saffron sauce	\$ 3.25	_____	\$ _____
Grilled Scallops with spicy saffron sauce	Market Price	_____	\$ _____
Sautéed Scallops with light cream sauce	Market Price	_____	\$ _____
Clams on half shell	Market Price	_____	\$ _____
Clams Oreganata	Market Price	_____	\$ _____
Tilapia prepared: ___ picatta or ___ blackened	\$ 5.50	_____	\$ _____
Salmon - 4 oz. prepared: ___ pesto ___ teriyaki ___ lemon	\$ 6.50	_____	\$ _____
Salmon - 8 oz. prepared: ___ pesto ___ teriyaki ___ lemon	\$13.00	_____	\$ _____
Other _____			\$ _____

TOTAL PAGE B \$ \_\_\_\_\_

## SIDES

**HALF PAN**  
Serves 10-12



**FULL PAN**  
Serves 20-24



	PRICE	QUANTITY	PRICE	QUANTITY	SUB-TOTAL
Eggplant Parmagiano	\$70.00	_____	\$140.00	_____	\$ _____
French Beans & Onions	\$40.00	_____	\$ 80.00	_____	\$ _____
Garlic Mashed Potatoes	\$35.00	_____	\$ 60.00	_____	\$ _____
Sautéed Zucchini	\$25.00	_____	\$ 50.00	_____	\$ _____
Peas & Onions	\$25.00	_____	\$ 50.00	_____	\$ _____
Honey Glazed Carrots	\$30.00	_____	\$ 60.00	_____	\$ _____
Roasted Rosemary Potatoes	\$40.00	_____	\$ 80.00	_____	\$ _____
Other _____					\$ _____

## DESSERTS orders need 1-5 days in advance

	PRICE	QUANTITY	SUB-TOTAL
Tiramisu - homemade	\$100.00	half pan feeds 12 _____	\$ _____
Cannoli - homemade	\$ 4.00	each _____	\$ _____
Mini Cannoli - homemade	\$ 2.25	each _____	\$ _____
Chocolate Covered Strawberries	\$ 2.25	each _____	\$ _____
Mini Cheesecakes	\$ 2.25	each _____	\$ _____
Quantity each: ___ plain ___ strawberry ___ pineapple ___ blueberry			
Mini Pies	\$ 2.25	each _____	\$ _____
Quantity each: ___ kiwi ___ strawberry ___ key-lime ___ cherry			
Mini Cakes 2"cakes - minimum 24	\$ 2.25	each _____	\$ _____
Quantity each: ___ lemon ___ red velvet ___ carrot ___ tiramisu ___ opera ___ fudge brownies ___ oreo ___ caramela ___ strawberry			
Cookies (wrapped)	\$ 1.75	each _____	\$ _____
Add quantity of each: ___ Chocolate Chip ___ White Macadamia ___ Oatmeal Raisin ___ Peanut Butter			
Chocolate Carmel Truffles	\$ 1.50	each _____	\$ _____
Add quantity of each: ___ Milk chocolate ___ Dark Chocolate			
Handmade Chocolate Truffles	\$ 3.25	each _____	\$ _____

### Cupcakes

6 flavors in the assortment

Assorted Mini - Sweettreat	\$ 95.00 - 32 cakes	_____	\$ _____
Assorted Large - Sweettreat	\$150.00 - 32 cakes	_____	\$ _____
Red Velvet (2.6 oz)	\$140.00 - 32 cakes	_____	\$ _____
Vanilla bean (2.83 oz.)	\$140.00 - 32 cakes	_____	\$ _____
Chocolate (2.83 oz.)	\$140.00 - 32 cakes	_____	\$ _____
<i>coffee, sugar, creamer, stirrers</i>			
Coffee Station	\$ 2.00 per person	_____	\$ _____

**FOR OFF-PREMISE ONLY** Does NOT apply if held at a Bianchini location.



\_\_\_\_\_ Check if **NO DISPOSABLES** are needed

**DISPOSABLES**

	PRICE	QUANTITY	SUB-TOTAL
Dinner Plate (styrofoam)	No Charge	_____	
Lightweight fork, spoon, knife, napkin, salt/pepper set	No Charge	_____	
Dinner Plate (10 1/4" plastic)	\$ .25	_____	\$ _____
Small Plate for appetizers/dessert (6" plastic)	\$ .15	_____	\$ _____
Paper linen napkin, fork, spoon and knife (heavyweight plastic)	\$ 2.00	_____	\$ _____
Serving Spoon - (no charge for \$300+ orders)	\$ 1.00	_____	\$ _____
Serving Tong - (no charge for \$300+ orders)	\$ 1.00	_____	\$ _____
Wire Stands with Aluminum Pans- deposit returned	\$10.00	_____	\$ _____
2 Hr. Burner (required for above)	\$2.00 pair	_____	\$ _____
Decorative Plate Rental Limited amounts (deposit may be required)	TBD	_____	\$ _____
Equipment Rental (warmers, ice makers, etc.)	TBD	Quote needed for: _____	
Canopies/tents	TBD	Quote needed for: _____	
Linens	TBD	Quote needed for: _____	

**BEVERAGES**

Water -16oz bottled	\$2.00	_____	\$ _____
Coke - 12oz	\$2.50	_____	\$ _____
Diet Coke - 12oz	\$2.50	_____	\$ _____
Sprite - 12oz	\$2.50	_____	\$ _____
Ginger Ale - 10oz	\$2.50	_____	\$ _____
Tonic - 1 liter	\$6.00	_____	\$ _____
Club Soda - 1 liter	\$4.50	_____	\$ _____
San Pellegrino	\$3.75	_____	\$ _____

**BAR** Additional options are available

Garnish Tray	\$ 25.00	_____	\$ _____
<i>(Includes straws/cherries/olives/ lime wedges/lime and orange slices)</i>			
Ice per cooler	\$ 25.00	_____	\$ _____
Bar Fee	\$100.00	_____	\$ _____
Flat fee which includes purchasing and set up.			
We sell beer, liquor, mixers and wine. We include a small markup which you are charged upon opening of bottle or case. Non-stocked wine is charged for total bottles purchased. Liquor orders MUST be received 2 weeks prior. Mojito bar CANNOT be added without a food purchase and ingredients purchased through Cubanitas/Indulge.			
If have a list of "Bar Recommendations" if you plan to provide yourself.			
Estimated bar budget			\$ _____

**DELIVERY - MUST BE INDICATED IF NEEDED**

*Subject to availability and order size.*

Within 5 miles	\$20.00	\$ _____
Within 10 miles	\$25.00	\$ _____
Within 15 miles	\$30.00	\$ _____
Within 25 miles	\$35.00	\$ _____
More than 25 miles: \$1 each additional mile over 25 miles:		
	\$35.00 + _____ miles	\$ _____

**LABOR**

*(Event held at a Bianchini Location: 20% gratuity is applied)*

OFF PREMISE (times are estimated door-to-door)		
Staff - up to 4 hours <i>starting at</i>	\$100.00 per person	\$ _____
Additional hour <i>starting at</i>	\$ 25.00 per person	\$ _____

**Need help setting up the event?**

SET-UP FEE of Buffet Line	\$ 25.00 +	\$ _____
<i>Lighting sternos, filling pans of water, arrangement of food and disposables.</i>		

**TOTAL PAGE D \$ \_\_\_\_\_**

# ORDER DETAILS

# OSTERIA DEL MONDO

TOTAL Page A \$ \_\_\_\_\_  
TOTAL Page B \$ \_\_\_\_\_  
TOTAL Page C \$ \_\_\_\_\_  
TOTAL Page D \$ \_\_\_\_\_

**SUB TOTAL** \$ \_\_\_\_\_

Add Tax 6.1% + \_\_\_\_\_  
*(or provide tax exempt number and certificate)*

ON PREMISE PARTY  
20% Gratuity + \_\_\_\_\_

Service Fee + \_\_\_\_\_

Additional Gratuity + \_\_\_\_\_

**GRAND TOTAL** \$ \_\_\_\_\_

NOTES/SPECIAL INSTRUCTIONS

## ADDRESS for DELIVERY

Name of Venue: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Suite or Floor or Department: \_\_\_\_\_ City, State, Zip \_\_\_\_\_

Special Instructions: \_\_\_\_\_

Telephone Number of Party Venue: ( \_\_\_\_\_ ) \_\_\_\_\_ Day-of Cell Number: ( \_\_\_\_\_ ) \_\_\_\_\_

**Event Times:** Pick-Up Time: \_\_\_\_\_ AM/PM Delivery Time: \_\_\_\_\_ AM/PM Arrival Time (if on premise): \_\_\_\_\_ AM/PM

**Start Times:** Hor d'oeuvres: \_\_\_\_\_ AM/PM Main Meal: \_\_\_\_\_ AM/PM Dessert: \_\_\_\_\_ AM/PM

Start Time (if all food at one time): \_\_\_\_\_ AM/PM

## FORM OF PAYMENT

- Credit Card *(Please present card at pick-up)* CC# \_\_\_\_\_ Exp Date \_\_\_\_/\_\_\_\_ CVC \_\_\_\_\_

Amount \$ \_\_\_\_\_ Name on Card \_\_\_\_\_

- Company Check (Sorry NO Personal Checks): Check number: \_\_\_\_\_ Amount \$ \_\_\_\_\_

## DEPOSIT

If deposit is required: \$ \_\_\_\_\_

Due by (date): \_\_\_\_\_

### OFFICE USE:

Travel Time: _____	Confirmed: _____
Set-up Time: _____	Reviewed: _____
Breakdown Time: _____	Bring Bill to Site: _____
Travel Back: _____	Driver/Delivery Person: _____