

SALADS:

pricing listed is per person

CAESAR SALAD

romaine lettuce, parmesan cheese, croutons \$8

MIXED GREENS SALAD

seasonal shaved vegetables, organic baby mixed greens, house vinaigrette (V*) \$8

WEDGE SALAD

iceberg lettuce, bacon, blue cheese crumbles, shaved red onions, diced tomatoes, roasted bell peppers, blue cheese dressing \$8

FIG & PROSCIUTTO SALAD

duck prosciutto, figs, goat cheese, raspberries, toasted pumpkin seeds, cherries, pistachio vinaigrette \$12

SHAREABLES:

pricing listed is per person

CHEESE BOARD

mahon cheese, camembert, manchego, honeycomb, fruits, toasted crostini, nuts, grapes \$9

CHARCUTERIE BOARD

hot coppa, salami, prosciutto, pickles, whole grain mustard, toasted crostinis \$9

ROASTED VEGETABLE PLATTER

roasted eggplant, red onion, bell pepper, squash, zucchini, carrots, broccolini, asparagus, aged balsamic (V*) \$6

OTHER INFORMATION:

SERVING PORTIONS:

all prices listed are per person

DELIVERY:

\$100 delivery fee, delivery available within a ten-mile radius

WARMERS & CHAFERS:

a rental fee of \$25 applies for the warmer and chafer. Guests are responsible for returning all rented warmers and chafers within 48 hours of delivery. A late fee of \$20 per day will be applied for each day beyond the 48-hour return period.

STAFF & TIPS:

gratuity is not included. our staff greatly appreciates any tips for catering delivery.

FOOD CONSUMPTION & ALLERGIES:

entrées may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which could increase the risk of food-borne illness, not all ingredients are listed, please notify staff of any allergies, we cannot guarantee any items will be completely free of allergens because our kitchen handles common allergen ingredients

READY TO BOOK:

please email your request to information@massimoristorante.com, including the following:
date
delivery time
food items/portions

VEGETARIAN SELECTIONS:

Items marked with a V* are vegetarian.



CATERING MENU

1604 LOCUST STREET
WALNUT CREEK, CA
(925)932-1474
WWW.MASSIMORISTORANTE.COM



Information@massimoristorante.com



IG: Massimo_WC



FB: Massimo Ristorante

HORS D'OEUVRES

pricing listed is per person

BRUSCHETTA toasted crostini, tomato, basil, aged balsamic (V*)	\$4
ARANCINI BALLS risotto, english peas, parmesan (V*)	\$5
MUSHROOM TARTLETS roasted mushrooms, toasted crostini (V*)	\$4
MELON WRAPPED PROSCIUTTO melon, prosciutto	\$5
DEVILED EGGS breaded egg halves, pickled onions, hot coppa	\$6
MARSALA VOL-AU-VENT chicken, marsala mushroom demi, puff pastry	\$5
GILDA marinated mixed olives, boquerones, pearl onions (V*)	\$4
CHICKEN SKEWERS marinated grilled chicken breast, lemon aioli	\$6
BEEF SKEWERS marinated grilled beef, chimichurri salsa	\$6
CAPRESE SKEWERS cherry tomatoes, bocconcini mozzarella, basil, balsamic glaze (V*)	\$4

LAND:

pricing listed is per person

CHICKEN MARSALA roasted chicken, sautéed mushrooms, risotto, demi sauce	\$30
NEW YORK STEAK garlic marble potatoes, demi sauce	\$45
CHICKEN PICCATA lemon caper sauce, mashed potatoes, vegetables	\$25
CHICKEN PARMESAN breaded chicken breast, penne pasta, marinara sauce	\$30

PASTA:

pricing listed is per person

PRAWNS & LOBSTER CREAM SAUCE penne pasta, lobster cream sauce, prawns	\$32
LINGUINE MASSIMO cavatappi pasta, calamari, mussels, clams, chorizo, cream sauce	\$30
PENNE BOLOGNESE traditional beef and pork meat sauce, parmesan cheese	\$25
RIGATONI ALLA VODKA rigatoni, vodka sauce	\$20
VEGAN RISOTTO risotto, seasonal sautéed vegetables, vegetable stock (V*)	\$19

OCEAN SMALL PLATES:

pricing listed is per person

CRAB CAKES dungeness crab cakes, calabrian chili aioli	\$7
PANCETTA WRAPPED PRAWNS prawns wrapped in pancetta, beurre blanc drizzle	\$8
CRAB CROQUETTES dungeness crab, potato, panko, calabrian aioli	\$4
OYSTERS oyster on the half shell, mignonette, cocktail sauce Dozen: Steamboat \$26 Dozen: Miyagi \$44	

SEAFOOD MAINS:

pricing listed is per person

SALMON FILLET polenta, creamy white wine sauce with capers, creamy pesto sauce	\$35
CHILEAN SEABASS lemon basil sauce, mashed potatoes, grilled asparagus	\$40

DESSERT:

pricing listed is per person

Vanilla Cheesecake	\$5
Key Lime Cake	\$5
Tiramisu	\$5
Assorted Truffles	\$5
Chocolate Mousse Cake	\$5