

## GREENS:

pricing listed is per person

### Caesar Salad \$8

Romaine lettuce, Parmesan cheese, croutons

### Mixed Greens Salad \$8

Seasonal shaved vegetables, organic baby mixed greens, house vinaigrette

### Mixed Beets Salad \$8

Roasted beets, ricotta salata, toasted pumpkin seeds, citrus supremes, beet dressing

### Wedge Salad \$8

Iceberg lettuce, bacon, blue cheese crumbles, shaved red onions, diced tomatoes, roasted bell peppers, blue cheese dressing



## OTHER INFORMATION:

### Serving Portions:

Prices listed are per person.

### Delivery:

\$100 delivery fee. Delivery is available within a ten-mile radius.

### Warmers & Chafers:

\$25 for warmer and chafers rental. Guests are responsible for returning all chafers and warmers within 48 hours of delivery.

### Staff & Tips:

Gratuity is not included. The staff will greatly appreciate any tips given for the delivery of your catering.

### Food Consumption & Allergies:

Entrées may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs, which could elevate your risk of food-borne illness. Not all ingredients are listed, please notify a staff member of any allergies.

### Ready to Book:

Please email your request to [information@wencesph.com](mailto:information@wencesph.com), including the date, delivery time, and food items/portions.

### Items with a

Marked items are vegetarian.



# CATERING MENU

1604 LOCUST STREET  
WALNUT CREEK, CA  
(925)932-1474  
[INFORMATION@MASSIMORISTORANTE.COM](mailto:INFORMATION@MASSIMORISTORANTE.COM)

## PASSED HORS D'OEUVRES

pricing listed is per person

- Bruschetta** \$4  
Toasted crostini, tomato, basil, aged balsamic
- Arancini Balls** \$5  
Risotto, english peas
- BEET BITES** \$4  
Roasted beets, lemon curd, microgreens
- Mushroom Tartlettes** \$4  
Roasted mushrooms, toasted crostini
- Roasted mushrooms, toasted crostini** \$5  
Fresh Fruit and Ricotta on Crostini
- Fresh Fruit and Ricotta on Crostini** 4  
Seasonal fruit, fresh ricotta, toasted crostini
- Melon Wrapped Prosciutto** \$5  
Melon, prosciutto, Calabrian chili honey
- Deviled Eggs** \$6  
Deviled eggs, pickled onions
- CRAB CAKES** \$7  
Dungeness crab cakes, Calabrian chili aioli
- CHICKEN SKEWERS** \$6  
Marinated grilled chicken breast
- SHRIMP SKEWERS** \$6  
Marinated grilled shrimp, spicy tomato jam
- Marsala Vol-au-Vent** \$5  
Chicken, marsala mushroom demi, puff pastry
- BEEF SKEWERS** \$6  
Marinated grilled beef, red onion jam
- MARKET CRUDO** \$6  
Chef's fish choice, citrus, seasonal fruit, and vegetables
- GILDA** \$4  
Marinated mixed olives, boquerones

## TABLE APPETIZERS

pricing listed is per person

- Cheese Board** \$9  
Humboldt fog, French brie, gorgonzola, honeycomb, fruits, toasted crostini, mustard
- Charcuterie Board** \$9  
Hot coppa, soppressata, prosciutto, pickles, whole grain mustard
- Roasted Vegetable Platter** \$6  
Roasted eggplant, red onion, bell pepper, broccolini, asparagus, aged balsamic
- Grilled Handmade Focaccia** \$8  
Handmade focaccia, whipped ricotta, extra virgin olive oil, aged balsamic, mostarda
- Oysters**  
Oyster on the half shell, mignonette, cocktail sauce  
Dozen: Steamboat \$26  
Dozen: Miyagi \$44
- Seafood Tower** \$17  
Chef's selection of fresh, seasonal seafood



## MAINS:

pricing listed is per person

- Chicken Marsala** \$30  
Roasted chicken, sautéed mushrooms, risotto, demi marsala sauce
- Salmon Filet** \$35  
Marble potatoes, creamy white wine sauce with capers or creamy pesto sauce
- Halibut Filet** \$40  
Fregola sarda, creamy white wine sauce with capers
- New York Steak** \$45  
Garlic marble potatoes, demi sauce
- Penne Bolognese\*** \$25  
Traditional meat sauce, Parmesan cheese  
vegan option available\*
- Chicken Parmesan** \$30  
Breaded chicken breast, penne pasta, marinara sauce
- Shrimp Penne** \$32  
Penne pasta, shrimp, vodka sauce
- Penne Pomodoro** \$20  
Penne pasta, pomodoro sauce
- Orecchiette (Vegan)**  
Orecchiette pasta, vegan sausage, broccoli
- DESSERT:**  
pricing listed is per person
- Chocolate Mousse Cake** \$5
- Lemon Tartelettes** \$5
- Tiramisu** \$5
- Espresso Cheesecake** \$5
- Assorted Truffles** \$5
- Cookie Platter** \$4
- Rosemary Brownies** \$4
- Petit Fours** \$4