



## Tempesta Market Catering Menu

Whether it is the star of an office potluck, the centerpiece of an evening reception buffet or an eating event unto itself, our

Tempesta Market Sandwich Platters and Charcuterie, featuring our own finely crafted cured and cooked meats will enliven and elevate your occasion and please and impress your guests.

Basic Pricing is listed below but please be aware we can customize menus and presentation to your specific needs, including larger off-site events.



### Charcuterie

Individually Priced  
\$12 per Person

Includes

3 Meats (1 Whole Muscle, 1 Classic Salami, 1 Pate)

Publican Quality Bread and Housemade Accoutrement)

Add One Cheese - \$4 – per cheese selection per person

Add One Meat - \$4 – per meat selection per person

### Charcuterie

Ready-to-Eat Platters  
\$75 / Serves 6-8

A perfect addition to a potluck or buffet.

Charcuterie - 3 Meats (1 Whole Muscle, 1 Classic Salami, 1 Pate w/ Bread and Accoutrement)

Cheese – (3 Cheeses w/ Bread and Accoutrement

Charcuterie & Cheese

(3 Meats ,2 cheese w/ Bread and Accoutrement)

## Tempesta Sandwich Platters

\$75/ Serves 6-8

10 pieces. Full Platters of Single Sandwiches are highly recommended for best display, signage and organization but mixed platters may be requested as well.

Sandwiches are wrapped in our 'Tempesta' branded and lined paper, cut in half and plattered for an easy, neat attractive display and serving. Sandwiches can also be cut in four pieces upon request.

**#1 - The Dante** - Hot Soppressetta, Mortadella, Finocchiona, Hot Coppa, Porchetta, Provolone, Hot Giardiniera, 'Nduja Aioli, Lettuce and Tomato on Baguette.

**#86 - Little Gemmy** – Little Gemmy – Wagyu Roast Beef, Charred Cucumbers, Marinated Tomatoes, Stracciatella, Gem Lettuce, Creamy Herb Vinaigrette

**#99 - D.D. Brindisi's Grand Pastrami** - Wagyu Pastrami – Pastrami, Swiss, Bread and Butter Pickles on Publican Quality Seeded Rye (Please note – Bread is Not Grilled in the Catering version of the #99)

**#13 - The B. Franklin** - Roasted Turkey, Hook's Two Year Cheddar, Pickled Fresno, Sprouts, Avocado, Sofrito Aioli, on Publican Quality Sourdough. (Add Bacon - \$10 per platter)

**#7 - Beet Streets** - Marinated Beets, Marcona Almond Butter, Apple, Sprouts, Pickled Red Onion on Publican Quality Seeded Rye.

### Salads

\$75 / Serves 6-8

**Gem** – Wagyu Roast Beef, Seeded Rye Bread Crumbs, Charred Cucumbers, Marinated Tomatoes, Gem Lettuce, Creamy Herb Vinaigrette

**The Beatrice** – A Grain Salad, featuring Fresh Seasonal Vegetables. , Red Gem Lettuce, Summer Squash, Sweet corn, Whipped Feta, Shabazi Spice, Croutons, Avocado, Snap Peas, Sprouted Wheatberries

### Beverages

Vintage Sodas, Organic, Low-Sugar Italian Sodas, Still or Sparkling Water  
\$3.50 per bottle

### Sides

Chips \$1.50

Potato Salad - \$8 pint

Pasta Salad - \$8 pint

World's Greatest Chocolate Chip Cookie \$4