



TEMPESTA
Market

Catering Menu

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

312.929.2551

Charcuterie \$85

Serves 6-8

Charcuterie

3 Meats (1 Whole Muscle, 1 Classic Salami, 1 Spreadable w/ Bread and Accoutrements)

Cheese (V)

3 Cheeses w/ Bread and Accoutrements

Charcuterie & Cheese

3 Meats ,2 Cheeses w/ Bread and Accoutrement

Salads \$75

Serves 6-8

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

Q x 2 (V) – Avocado, Sun Choke Chips, Radish, Roasted Cauliflower, Red Gem Lettuce, Sunflower Sprouts, Quinoa, Puffed Quinoa, Sweet Calabrian Vinaigrette

Muffaletta \$165

Serves 10-12

Fresh Baked Focaccia, Porchetta, Pistachio Mortadella, Pepperoni, Fresh Mozzarella, Marinated Eggplant, Pesto, Giardiniera Aioli, Pepper Mojo. Served Square-Cut for Catering

Requires 24 hour notice

Sandwich Platters

individually wrapped ½ sandwiches
Serves 6-10

Assorted Classic Platter \$85

10 pieces (2 Dante, 2 B.Franklin, 2 Pastrami, 2 Little Gemmy, 2 Beet Street)

Celebrity Platter \$95

12 pieces (4 Dante, 4 B.Franklin, 4 Caprese)

Single Sandwich Platters \$85

10 pieces

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

#86 - Little Gemmy - Wagyu Roast Beef, Charred Cucumbers, Marinated Tomatoes, Fromage Blanc, Gem Lettuce, Creamy Herb Vinaigrette

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

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

#7 - Beet Street (V) - Marinated Beets, Marcona Almond Butter, Apples, Sprouts, Pickled Red Onion and Puffed Quinoa on Publican Quality Rye

#11 - Caprese (V) – Fresh Mozzarella, Tomato, Pesto, on 'a Baguette (**\$65 Platter**)

Beverages

Vintage Sodas, Organic, Low-Sugar Italian Sodas, Still or Sparkling Water
\$4.00 per bottle

Sides

Chips \$3.00
Potato Salad (V) - \$10 pint
Pasta Salad - \$10 pint
World's Greatest Chocolate Chip Cookie \$4.25

**** Please inform catering staff of any allergens or dietary restrictions.**



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