



**TEMPESTA**  
*Market*

## Catering Menu

**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\***

#### **Cancellation Policy**

Sandwich platters will be charged a  
25% fee if canceled within 24 hours  
Charcuterie Platters will be charged a  
25% fee if canceled within 48 hours

### 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 (contains pork) - \$10 pint  
World's Greatest Chocolate Chip Cookie \$4.25

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



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