

# VALENTINE'S DAY CATERING MENU

SERVES 2 | \$74.99

## APPETIZER TO SHARE *(Choose 1)*

### MARYLAND CRAB CAKES

Served with a chipotle-caper remoulade.

### LEMON-CAPER SHRIMP

Poached shrimp are tossed in a lemon-caper dressing, accompanied by a light fennel salad.

### CHEESE & CHARCUTERIE PLATE

Our very own Prosciutto di Parma and spiced Coppa ham paired with Tillamook cheddar, Point Reyes Original Blue cheese, and Pico Affine goat cheese, accompanied by Cerignola olives, dried figs, almonds, and a sweet fig spread.

## ENTRÉES *(Choose 2)*

### LEMON HERB LOBSTER TAIL

Lobster tails are topped with a zesty lemon-herb butter, then roasted until tender.

### WILD RICE STUFFED SQUASH

Winter squash are roasted and filled with a sweet and nutty wild rice pilaf, studded with dried cranberries, golden raisins, toasted pecans & sautéed onions.

### BEEF TENDERLOIN AU POIVRE\*

Tender beef encrusted with freshly cracked peppercorns, served with Gorgonzola Dolce and a luscious cream sauce.

### PANCETTA AND FONTINA STUFFED CHICKEN

Frenched chicken breast filled with pancetta and fontina cheese, and seasoned with rosemary, thyme, parsley, garlic and lemon.

## SIDES TO SHARE *(Choose 2)*

### RISOTTO MILANESE

Creamy arborio rice with aromatic saffron and Parmesan cheese.

### ROASTED MUSHROOMS & SHALLOTS WITH MUSTARD GREENS

Cremini, shiitake, oyster & button mushrooms are roasted with shallots and mixed with verdant mustard greens and fresh herbs.

### TRUFFLE ROASTED POTATOES

Mixed fingerling potatoes with roasted mushrooms and savory truffle oil.

### SAUTÉED SPINACH

With pine nuts, golden raisins, and crispy fried shallots.

### POTATO & CELERIAC GRATIN

Idaho potatoes and celeriac are enriched with shallots, garlic and thyme, enrobed in a creamy cheese custard, and baked.

### GRILLED ASPARAGUS

Grilled, tender asparagus seasoned with salt and pepper.

## DESSERTS *(Choose 2)*

### CHOCOLATE MOUSSE

Rich chocolate mousse and zabaione, topped with chocolate curls.

### COPPA MASCARPONE

Chocolate cream followed by smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls.

### TIRAMISU

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder.

### CRÈME BRÛLÉE & BERRIES

Raspberry sauce topped with a sweet, creamy custard, then garnished with mixed berries coated in caramel.

# BALDUCCI'S

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### GIFTS & SWEETS

The perfect complement to your meal. Order online, ask our Catering team or shop in-store. Limited quantities.

SUGARFINA  
KISS ME CUBE  
\$8.95

6" DOLLY SIN  
CHOCOLATE CAKE  
\$26.99

DOZEN ROSE BOUQUET  
\$34.99

### XOXO GIFT BASKET

Oh My Goodness  
Hand-Decorated Heart Cookie,  
Bag of Baci Chocolates,  
Balducci's Chocolate  
Foiled Hearts,  
and Willie's Cacao  
Praline Truffles.  
\$50.00

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All of our menu items are served chilled. Reheating and cooking instructions included with every order.

\*CONSUMER ADVISORY: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems.

NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.