

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, 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

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
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- Chocolate Mousse Cake** \$5
- Lemon Tartelettes** \$5
- Tiramisu** \$5
- Espresso Cheesecake** \$5
- Assorted Truffles** \$5
- Cookie Platter** \$4
- Rosemary Brownies** \$4
- Petit Fours** \$4