PROSSIMO
RISTORANTE

Prossimo offers light, artful pasta dishes featuring vegetables & seafood. Inspired by the food of the Italian Amalfi Coast.

The dishes of Prossimo are simple, sophisticated and elegant with aesthetic appeal.

The approach to catering is the same. It is impressively executed events curated to make the host's role effortless.

QUESTIONS? CONTACT US.

918-505-4850

catering@prossimoristorante.com

prossimoristorante.com/prossimo-catering/

Catering

BY

PROSSIMO
RISTORANTE

FULL SERVICE DINNER (Price Per Item)

APERITIVO

GRILLED FLATBREAD 16
Caponata & Aged Balsamico

STEAMED MUSSELS 19
White Wine, Garlic, & Nduja Broth

POLENTA AND MEATBALLS 16
San Marzano Marinara & Parmigiano

SHRIMP CAKES 19
Lemon, Kale, & Caper Aioli

INSALATA

CAESAR SALAD 17
Romaine Hearts, Reggiano, Crostinis, & Housemade Dressing

HEIRLOOM TOMATOES 18
Single Origin Olive Oil & Red Rock Salt

BEET CARPACCIO 17
Baby Kale, Pistachios, Goat Cheese, Fennel, Blood Orange, & Apple Cider Vinaigrette

CHOPPED SALAD 18
Antipasto, Fresh Mozzarella, & Basil Cream

ZUPPA

CREAMY TOMATO SOUP 9
Anchovy Toast & Basil Oil

CANNELLINI BEAN SOUP 9
Toasted Pistachios & Truffle Oil

PRIMI

LOBSTER & BRANDY CREAM 67
Fresh Fettuccine, Langoustine, & Lobster Claw

WILD MUSHROOM RISOTTO 28
Blend of Local Fungi & Truffle Oil

SEARED ALASKAN HALIBUT 50
Prosecco Beurre Blanc, Brown Butter, Asparagus, & Carrots

SPICY PACCHERI ALLA VODKA 27
San Marzano Tomatoes & Cream

TABLE SIDE IL VERO ALFREDO 28
Handmade Pasta & Parmigiano Reggiano

CHILEAN SEA BASS 51
Olive Oil Hollandaise, Smoked Kalamata, Roasted Red Bell Pepper, & Olive Pesto

SECONDI

GRILLED OCTOPUS 51
Fingerling Potatoes, Red Wine Sausage, & Infused Oil

FRASCATI CHICKEN 38
Reggiano Broth, Asparagus, & Heirloom Carrots

PRIME FILET MIGNON 71
Bone Marrow, Creamed Spinach, & EVOO

PRIME 16oz. RIBEYE 79
Fresh Grated Horseradish, Sauteed Fennel, Bucatini, & Vermont Cheddar

PAPPARDELLE BOLOGNESE 28
Hearty Meat Sauce Tossed with Fresh Pasta

ORECCHIETTE & SAUSAGE 28
Shallots, Arugula, & Roasted Garlic Cream

CHICKEN PARMIGIANA 39
Marinara, Fresh Mozzarella, & Spaghetti

PORK CHOP MARSALA 44
Sweet Mushroom Demi-Glace, Herbed Polenta, & Buttered Asparagus

DOLCE

TIRAMISU 13
Handmade Ladyfingers, Frangelico Cream, & Topeca Coffee

CHOCOLATE CAKE 13
Whipped Mascarpone, Dark Chocolate Ganache, & Strawberry Gelato

STG OLIVE OIL GELATO 13
Sea Salt Caramel & Biscoff Cookies

CREME BRULEE 19
Vanilla Bean Custard & Turbinado

PISTACHIO CHEESECAKE 14
Burnt Lemon Honey, Whipped Cream, & Honey Sage Pesto

BUFFET STYLE (Price Per Person)

APERITIVO

HOUSEMADE FOCACCIA & CREME FRAICHE BUTTER 3

SHRIMP COCKTAIL ALLA NDUJA 5
Caper Aioli & Roasted Pepper Cocktail Sauce

MEATBALL & POLENTA 6
San Marzano Marinara & Fried Basil

SMOKED MARZANO & MASCARPONE DIP 3
Toasted Crostinis & Fresh Basil

SALUMI E FORMAGGI 8
Chef's Selected Cured Meats & Artisan Cheese

INSALATA

HOUSEMADE ORZO SALAD 5
Olives, Artichoke, Fire Roasted Red Peppers, & Our Signature Vinaigrette

CAESAR SALAD 6
Reggiano, Crostinis & Housemade Dressing

BEET CARPACCIO SALAD 6
Beets, Goat Cheese, Pistachios, & Apple Cider Vinaigrette

ANTIPASTO SALAD 7
Chopped Romaine, Cured Meats, Fresh Mozzarella, Asparagus, Artichokes, Olives, & Basil Cream

HEIRLOOM CHERRY TOMATO SALAD 7
Basil, Olive Oil & Sea Salt

PRIMI & SECONDI

Choose: One for 16 | Two for 21 | Three for 26 | Four for 31

SPICY PACCHERI ALLA VODKA
Tomatoes, Cream, & Shaved Garlic

ORECCHIETTE IN ROASTED GARLIC CREAM
Shallots, White Wine, & Oregano

ORZO, HEIRLOOM TOMATOES, & ARUGULA
Fresh Lemon & Olive Oil

IL VERO ALFREDO STATION +3
Our Signature Alfredo Prepared Fresh to Order at Our Action Station

TWENTY LAYER LASAGNA
Ricotta, San Marzano, Garlic, & Red Wine Sausage

RIGATONI & SAN MARZANO MARINARA OR SUNDAY GRAVY OR BOLOGNESE
Fried Basil, Parmigiano Reggiano, & Aged Balsamic

CHICKEN MARSALA +1
Wild Mushrooms, Fingerling Potatoes, & Asparagus

OLIVE OIL POACHED SEABASS +3
Oregano Bechamel & Glazed Heirloom Carrots

BEEF STRACOTTO (ITALIAN POT ROAST) +1
Porcinis, Roasted Garlic Smashed Potatoes, & Heirloom Tomatoes

BUTTERED TIGER PRAWNS +2
Fresh Arugula, Polenta, & Lemon Basil Vinaigrette

PORK SCALLOPINI +1
Rigatoni, Garlic Marinara, & Fresh Mozzarella

SEA SALT ENCRUSTED PRIME RIB +8
Hand Carved to Order at Carving Station
Garlic Creme Fraiche & Roasted Salsa Provencal

ADD PROTEIN TO ANY PASTA

GRILLED CHICKEN	8
SPICY SHRIMP	9
PROSSIMO SIGNATURE MEATBALLS	6
HOUSEMADE RED WINE SAUSAGE	6
BUTTER POACHED LOBSTER	20

DOLCE

INDIVIDUAL VANILLA BEAN CREME BRÛLÉE 6

WARM CHOCOLATE BREAD PUDDING WITH BISCOTTI CREAM 5

CHOCOLATE CAKE BITES WITH MASCARPONE CREAM & STRAWBERRIES 5

PISTACHIO CHEESECAKE BITES WITH BURNT LEMON CARAMEL 5

BOX LUNCH (Price Per Person) Lunch Portion Pasta and Choice of Salad

INSALATA Included with Pasta

HOUSEMADE ORZO SALAD
Olives, Artichoke, Fire Roasted Red Peppers, & Our Signature Vinaigrette

BEET CARPACCIO
Beets, Goat Cheese, Pistachios, & Apple Cider Vinaigrette

PROSSIMO CHOPPED CAESAR
Parmigiano Reggiano, Croutons, & Housemade Dressing

ANTIPASTO SALAD
Chopped Romaine, Cured Meats, Fresh Mozzarella, Asparagus, Artichokes, Olives, & Basil Cream

PRIMI

SPICY PACCHERI ALLA VODKA 18
Tomatoes, Cream, & Shaved Garlic

ORECCHIETTE & GRILLED CHICKEN 20
Porcini Cream, Shallots, White Wine, & Oregano

PAPPARDELLE BOLOGNESE 19
Hand-Cut Pasta & Classic Meat Sauce

SPAGHETTI & SUNDAY GRAVY 20
Slow Cooked San Marzanos with Veal, Beef, Pork, & Red Wine Sausage

ROTINI WITH ROASTED GARLIC, BABY KALE, & FIRE ROASTED RED BELL PEPPER 18

RIGATONI, SAN MARZANO MARINARA, & AGED BALSAMIC 17

GLUTEN FREE RAVIOLI PROVENCAL 20
Sun Dried Tomatoes, Kalamata Olives, Prosciutto Di Parma, & a Rustic Marinara

SELECT FROM ONE OF OUR 3 CATERING OPTIONS

Create a memorable food experience for your event.

1- Full Service Dining Experience

2- Buffet Line Event

3- Personalized Individually Packaged Boxed Lunches

BEVANDE (Price Per Gallon)

SWEET TEA	6
UNSWEET TEA	6
LEMONADE	6

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