

BASILICO

RISTORANTE ITALIANO

6111 S. BUFFALO DRIVE SUITE 100, LAS VEGAS, NV 89113
702.534.7716 | CATERING@BASILICOLV.COM

CATERING MENU

THIS MENU IS AVAILABLE FOR OFF-PREMISE DINING ONLY. IF YOU ARE INTERESTED IN ANY ITEMS ON OUR CURRENT DINNER MENU, PLEASE INQUIRE.

PLEASE PLACE YOUR ORDERS AT CATERING@BASILICOLV.COM.

HALF TRAY (HT) SERVES 8 - 12 GUESTS | FULL TRAY (FT) SERVES 12 - 20 GUESTS

APPETIZERS & SALADS

POLPETTE 3-MEAT BRAISED MEATBALL, SPICY TOMATO SAUCE, PARMIGIANO	\$18/DOZEN
EGGPLANT PARMIGIANA PAN FRIED THIN SLICED EGGPLANT, POMODORO, MOZZARELLA, BASIL	\$72/DOZEN
TRUFFLE MUSHROOM ARANCINO FRIED MUSHROOM RICE BALL, CREAMY TRUFFLE SAUCE	\$24/DOZEN
ANTIPASTO ITALIANO IMPORTED CURED MEATS & CHEESES, MARINATED OLIVES, VEGETABLES	\$110 HT / \$180 FT
GNOCCO FRITTO FRIED PILLOW DOUGH, PROSCIUTTO DI PARMA, STRACCIATELLA, RED ONION JAM	\$70 HT / \$130 FT
BEEF CARPACCIO THINLY SLICED RAW PRIME SIRLOIN, ARUGULA, PARMIGIANO, LEMON-MUSTARD DRESSING	\$60 HT
MOZZARELLA CAPRESE IMPORTED FRESH ITALIAN MOZZARELLA, TOMATO, BASIL, 18-YEAR AGED BALSAMIC AVAILABLE WITH FRESH IMPORTED BUFFALO MOZZARELLA	\$92 SERVES 12 \$140 SERVES 12
INSALATA MISTA ENDIVES, ARUGULA, RADICCHIO, CHERRY TOMATOES, CARROTS, PARMIGIANO, BALSAMIC	\$45 HT / \$70 FT
CHICORY SALAD SEASONAL CHICORY, PINK LADY APPLE, GRAPES, WALNUT, PIAVE, BURNT HONEY DRESSING	\$45 HT / \$70 FT

PASTA

MEZZI BUCATINI AMATRICIANA SHORT HOLLOW PASTA, TOMATO SAUCE, GUANCIALE, RED PEPPER FLAKES, PECORINO CHEESE	\$75 HT / \$130 FT
STROZZAPRETI BOLOGNESE HAND ROLLED TWISTED PASTA, VEAL & BEEF RAGU, MASCARPONE, PARMIGIANO	\$85 HT / \$140 FT
MEZZE MANICHE TOSCANE HOMEMADE FENNEL SAUSAGE RAGOUT, SEASONAL MUSHROOM, TRUFFLE CHEESE	\$75 HT / \$130 FT
GNOCCHI SORRENTINA BAKED HOMEMADE POTATO DUMPLING, POMODORO, MOZZARELLA, BASIL	\$90 HT ONLY
LASAGNA EMILIANA BOLOGNESE, BECHAMEL, PARMIGIANO	\$180 FT ONLY
RIGATONI POMODORO TOMATO SAUCE, BUTTER, PARMIGIANO, BASIL, EVOO	\$65 HT / \$110 FT

ENTRÉE

CHICKEN OR VEAL SCALOPPINE MARSALESE 5 OZ CHICKEN \$195/DOZEN 3 OZ VEAL \$240/DOZEN SEASONAL MUSHROOM, MARSALA SAUCE, CRISPY POTATOES	
CHICKEN OR VEAL SCALOPPINE PICCATA STYLE 5 OZ CHICKEN \$185/DOZEN 3 OZ VEAL \$240 PER DOZEN LEMON-CAPERS SAUCE, ROASTED GARLIC, SAUTÉED BROCCOLINI	
BRASATO BRAISED SHORT RIBS, TRUFFLE ROMAN GNOCCHI, MAITAKE MUSHROOMS	\$320 SERVES 12
SALMONE GRILLED 4 OZ SALMON, WHITE WINE, MEDITERRANEAN RELISH, SAUTÉED SPINACH	\$170/DOZEN

DESSERT

TIRAMISU LADY FINGERS, MASCARPONE MOUSSE, ESPRESSO	\$75 HT
LARGE CANNOLI RICOTTA CHEESE, CHOCOLATE, PISTACHIO	\$4.50 EACH
MINIATURE NY STYLE CHEESECAKE MIXED BERRY COMPOTE	\$9.50 EACH
APPLE & ALMOND TART	\$90 WHOLE CAKE 12-16 SERVINGS
ASSORTED ITALIAN COOKIES	\$22/LB

CATERING ORDERS MAY BE ACCOMPANIED WITH THE ITEMS BELOW DEPENDING ON ORDER SIZE:

FOCACCIA BREAD, EXTRA VIRGIN OLIVE OIL, BALSAMICO DIPPING SAUCE
GRATED PARMIGIANO REGGIANO WITH ANY PASTA ORDER
RED PEPPER CHILI FLAKES
KIT OF PLASTICWARE WITH NAPKINS, SALT AND PEPPER
PLASTIC PLATES
TO-GO CONTAINERS
DISPOSABLE PLASTIC SERVING UTENSILS

ADDITIONAL SERVICES

DELIVERY

WITHIN 5-MILE RADIUS OF BASILICO RISTORANTE ITALIANO

\$50

SET UP & CLEAN UP

OUR TEAM CAN SET UP YOUR CATERING ORDER AND CLEAN UP

\$150

SERVERS

ONE SERVER FOR \$75 PER HOUR, MINIMUM 2 HOURS

CHAFFING DISH, STERNO FUEL, SERVING UTENSILS

\$65 / SET