



CATERING MENU

SAPORI, providing the Greater Rochester area with professional service and delicious cuisine. From full service staffed events with complete set up, to the more basic pick-up or drop-off service for any occasion including: weddings, cocktail parties, office luncheons, holiday parties, corporate events, fund raisers, showers, rehearsal dinners, graduations etc. We offer a variety of gourmet platters and pans as well as complete buffet, grazing station, family style and hand passed hors d'oeuvres reception packages. Custom chef constructed menus are also available upon request to fit any special preferences, dietary requirements, theme, or budget you may have.

Ask about our preferred premier event venue partnerships we cater to here in the Rochester and Finger lakes region, as well as our in-home private chef services with LIVE on-site cooking by Chef Joe Gianvecchio for the more intimate experience for you and your guests!

Minimum of 40 guests required for ALL catering orders. A 50% non-refundable deposit is required to book the date of the event and all finalized menus/head counts are due a minimum of 2 weeks prior to the event date to be considered confirmed. All estimates are valid for 7 days after received.

Ph – (585) 704-7291

Email - joe@sapori-rochester.com

Web - www.sapori-rochester.com

Instagram - @saporirochester



BREAKFAST OPTIONS

ASSORTED MUFFINS OR DANISH

FRESH BAKED CINNAMON ROLLS WITH FROSTING

BREAKFAST SAUSAGE OR APPLE WOOD SMOKED BACON

SEASONED HOME FRIES

CHEDDAR & SCALLION SCRAMBLED EGGS

ASSORTED BAGELS

FRESH ASSORTED NEW YORK STYLE BAGELS SERVED ON A PLATTER WITH CREAM CHEESE, BUTTER AND JAM.

YOGURT PARFAIT

NON-FAT GREEK YOGURT, FRESH BERRIES, GRANOLA, AND HONEY SERVED IN INDIVIDUAL CUPS.

FRESH FRUIT SALAD

FRESH SLICED WATERMELON, CANTALOUPE, HONEYDEW, PINEAPPLE, AND GRAPES.

BROCCOLI & CHEDDAR QUICHE

HOMEMADE CRUST-LESS QUICHE MADE WITH BROCCOLI FLORETS, AGED SHARP CHEDDAR AND FRESH SCALLIONS.

BREAKFAST PIZZA

SICILIAN STYLE CRUST TOPPED WITH GARLIC & EVOO, SCRAMBLED EGGS, BACON, ONIONS, MOZZARELLA, AND CHEDDAR CHEESES.

SANDWICHES ~ PIZZA ~ DELI PLATTERS

ASSORTED COLD CUTS & CHEESES PLATTER

FRESH SLICED HONEY BAKED HAM, SMOKED TURKEY BREAST, ITALIAN ROAST BEEF, GENOA SALAMI, PROVOLONE AND SHARP CHEDDAR, SERVED WITH ITALIAN ROLLS **(Add: Sandwich Fixings Platter for upcharge)**

ASSORTED DELI SANDWICHES & WRAPS PLATTER

BLACK FOREST HAM, SMOKED TURKEY BREAST, ITALIAN ROAST BEEF SANDWICHES MADE WITH ASSORTED CHEESES, MIXED GREENS, TOMATO, MAYO, AND HONEY DIJON SERVED ON FRESH ITALIAN ROLLS AND FLOUR TORTILLA WRAPS. **(Choice of Wraps: Whole Wheat, Spinach, Tomato Basil, Gluten Free OR White)**

ITALIAN BAGUETTE PLATTER

THINLY SLICED PROSCIUTTO DI PARMA, GENOA SALAMI, BURRATA, ROASTED RED PEPPERS, ARUGULA AND TOPPED WITH A ROASTED GARLIC & FRESH BASIL AIOLI SERVED ON SLICED ARTISAN BAGUETTE.

HARVEST CHICKEN SALAD CROISSANT PLATTER

MADE WITH CELERY, RED ONION, CRAISINS, FRESH APPLE, MAYO, AND HONEY DIJON.

ASSORTED MINI-SICILIAN STYLE PIZZA

MARGHERITA, CUP & CHAR PEPPERONI & WHITE VEGETARIAN

DESSERTS & SNACKS

FRESH BAKED COOKIES *(CHOCOLATE CHUNK, PEANUT BUTTER, OATMEAL RAISIN OR SUGAR COOKIE)*

FRESH BAKED BROWNIES *(CHOCOLATE FUDGE OR CHEESECAKE SWIRL)*

CANNOLI *(REGULAR OR CHOCOLATE COVERED TOPPED WITH POWDERED SUGAR & CINNAMON)*

KETTLE CHIPS - SWEET POTATO CHIPS - TORTILLA CHIPS - PITA CHIPS

COLD HORS D'OEUVRES

MEDITERRANEAN HUMMUS DIP

ROASTED RED PEPPER HUMMUS WITH DICED ARTICHOKE HEARTS, OLIVE TAPENADE AND FETA CHEESE SERVED WITH ARTISAN PITA CHIPS OR FRESH NAAN BREAD.

DOMESTIC CHEESE & PEPPERONI PLATTER

CUBES OF SHARP CHEDDAR & PEPPER JACK CHEESES, SLICED PEPPERONI STICK, FRESH GRAPES & ASSORTED CRACKERS.

IMPORTED ARTISAN CHEESE & SALUMI PLATTER

SMOKED GOUDA, GORGONZOLA, TRIPLE CREAM BRIE, SHARP PROVOLONE, PEPPERONI, SOPPRESSATA, FRESH GRAPES, NUTS, BERRIES, HONEY DRIZZLE AND ASSORTED CRACKERS.

VEGETABLE CRUDITÉS PLATTER

FRESH CUT CELERY, BABY CARROTS, BROCCOLI, CAULIFLOWER & GRAPE TOMATOES, SERVED WITH BLEU CHEESE DIP.

CAPRESE SKEWERS

GRAPE TOMATOES & BOCCONCINI ON BAMBOO SKEWERS, DRIZZLED WITH EVOO & FIG BALSAMIC GLAZE AND TOPPED WITH CHIFFONADE FRESH BASIL.

PROSCIUTTO & MELON SKEWERS

FRESH MELON BALLS & BOCCONCINI ON BAMBOO SKEWERS WRAPPED IN A THIN SLICE OF PROSCIUTTO DI PARMA, DRIZZLED WITH EVOO & FIG BALSAMIC GLAZE TOPPED WITH FRESH BASIL.

BRUSCHETTA

DICED TOMATOES, ONIONS, ROASTED RED PEPPERS, FRESH BASIL & GARLIC (TOSSED IN EVOO AND BALSAMIC VINEGAR), SHAVED ASIAGO AND FIG BALSAMIC DRIZZLE. SERVED WITH FRESH CROSTINI ON THE SIDE.

BEEF TENDERLOIN CROSTINI

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE, SLICED SEARED MEDIUM RARE BEEF TENDERLOIN AND MICRO GREENS THEN DRIZZLED WITH BLACK TRUFFLE OIL AND FRESH CHIVES.

JUMBO SHRIMP COCKTAIL

SERVED WITH FRESH LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE.

HOT HORS D'OEUVRES

MINI JAMAICAN STYLE BEEF EMPANADAS

ARTICHOKES FRANCESE

ARTICHOKE HEARTS EGG BATTERED THEN SAUTÉED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

STUFFED MUSHROOM CAPS

JUMBO MUSHROOM CAPS STUFFED THEN BAKED WITH CHOICE OF: HOUSE CRAB MEAT STUFFING, SAUSAGE STUFFING OR CASINO STYLE STUFFING, TOPPED WITH MELTED ASIAGO & MOZZARELLA.

GREENS & BEANS

ESCAROLE & CANNELLINI BEANS SAUTÉED IN A GARLIC & BUTTER CHICKEN BROTH WITH PECORINO ROMANO AND CHILI FLAKES.

BUFFALO CHICKEN WING DIP

SHREDDED CHICKEN BREAST TOSSED THEN BAKED WITH A SWEET BUFFALO WING SAUCE, CREAM CHEESE, CHUNKY BLUE CHEESE DRESSING, FRESH SCALLIONS, AND MELTED CHEDDAR-JACK CHEESE. SERVED CHOICE OF FRESH CROSTINI OR ARTISAN TORTILLA CHIPS FOR DIPPING.

TUSCAN SPINACH & ARTICHOKE DIP

FRESH SPINACH, ARTICHOKE HEARTS, DICED TOMATOES AND ONIONS TOSSED WITH BUTTER, GARLIC & CREAM CHEESE, THEN OVEN BAKED WITH SHARP CHEDDAR, ASIAGO AND TOASTED BREADCRUMBS, SERVED WITH CHOICE OF FRESH CROSTINI OR ARTISAN TORTILLA CHIPS FOR DIPPING.

HOMEMADE COCKTAIL MEATBALLS

BAKED THEN SLOW SIMMERED IN HOMEMADE SAUCE AND TOPPED WITH PECORINO ROMANO OR SWEDISH STYLE.

BACON WRAPPED SCALLOPS BAKED SEA SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON, THEN TOPPED WITH A BLACK PEPPERCORN & NEW YORK MAPLE DRIZZLE.

SALADS

PASTA SALAD

PASTA TOSSED IN A CREAMY ITALIAN VINAIGRETTE WITH BLACK OLIVES, RED ONION, ROASTED RED PEPPERS, PROVOLONE CHEESE & GENOA SALAMI.

COLD ASIAN NOODLE SALAD

NOODLES TOSSED IN A SWEET THAI RED CURRY PEANUT SAUCE WITH FRESH GINGER, NAPA CABBAGE, CARROTS, FRESH SCALLIONS, SESAME, AND SOY SAUCE.

MACARONI OR POTATO SALAD

TOSSED IN MAYO AND A HINT BROWN MUSTARD WITH DICED CARROTS, CELERY & ONION.

FRESH TOMATO & CUCUMBER SALAD

WEDGED VINE RIPENED ROMA TOMATOES AND FRESH CUCUMBER TOSSED IN EVOO & BALSAMIC VINEGAR WITH FRESH BASIL, RED ONION, GARLIC & CRUMBLD GORGONZOLA.

FRESH FRUIT SALAD

FRESH SLICED WATERMELON, CANTALOUPE, HONEYDEW, PINEAPPLE, AND GRAPES.

CAESAR SALAD

FRESH ROMAINE LETTUCE TOSSED WITH GARLIC HERB CROUTONS, SHAVED ASIAGO CHEESE AND CREAMY CAESAR DRESSING.

MIXED FIELD GREENS SALAD

FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, GARLIC HERB CROUTONS SERVED WITH BALSAMIC VINAIGRETTE, BUTTERMILK RANCH OR BLEU CHEESE DRESSING.

FRESH STRAWBERRY OR APPLE & GORGONZOLA SALAD

MIXED FIELD GREENS AND ROMAINE LETTUCE TOPPED WITH CHOICE OF SLICED FRESH STRAWBERRIES OR APPLE, CRUMBLD GORGONZOLA, GRAPE TOMATO, AND RED ONION SERVED WITH CHOICE OF DRESSING.

PASTA

BAKED ZITI

AL DENTE PASTA BAKED WITH MARINARA, PECORINO ROMANO, RICOTTA & MOZZARELLA CHEESES.

RIGATONI AGLIO E OLIO

AL DENTE RIGATONI PASTA TOSSED IN A GARLIC AND EXTRA VIRGIN OLIVE OIL SAUCE WITH BROCCOLI FLORETS, FRESH BASIL, CHILI FLAKES AND PECORINO ROMANO.

GNOCCHI

HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN CHOICE OF MARINARA, ASIAGO CREAM OR BLUSH SAUCE.

RAVIOLI

FRESH PASTA FILLED WITH CHOICE OF RICOTTA OR PORCINI MUSHROOM, TOPPED WITH CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE.

LASAGNA

BAKED FRESH PASTA SHEETS, LAYERED WITH SEASONED GROUND BEEF, RICOTTA, MOZZARELLA & ASIAGO CHEESES AND MARINARA **-OR-** VEGETARIAN STYLE WITH A BLUSH SAUCE.

TORTELLINI PESTO ALFREDO

CHEESE TORTELLINI TOSSED IN A RICH ALFREDO SAUCE THEN TOPPED WITH BASIL PESTO AND PECORINO ROMANO.

TRUFFLE MASCARPONE MAC & CHEESE

BAKED SHELL PASTA TOSSED IN A RICH MASCARPONE CREAM SAUCE TOPPED WITH BLACK TRUFFLE EVOO, MELTED ASIAGO & CHEDDAR JACK CHEESES, TOASTED PECORINO BREADCRUMBS & FRESH CHIVES.

PENNE VODKA

AL DENTE PASTA TOSSED IN A RICH TOMATO VODKA CREAM SAUCE WITH SAUTÉED APPLE WOOD SMOKED BACON, ONIONS, FRESH BASIL, AND GARLIC, TOPPED WITH SHREDDED ASIAGO CHEESE.

JERK CHICKEN PASTA

AL DENTE BOWTIE PASTA TOSSED IN A LIGHT ASIAGO & SHERRY CREAM SAUCE WITH ASPARAGUS TIPS, BABY PORTABELLA MUSHROOMS, SCALLIONS AND THINLY SLICED JERK RUBBED CHICKEN BREAST.

MAIN COURSES

GRILLED KOREAN BBQ CHICKEN WINGS -OR- SHORT RIBS (THIN CROSSCUT)

STUFFED CHICKEN ROLLATINI

ROASTED BONELESS BREAST STUFFED & ROLLED W/ PROVOLONE, PROSCUITTO, FRESH BASIL AND ROASTED RED PEPPERS, THEN SLICED INTO MEDALLIONS AND SERVED OVER A LIGHT ASIAGO PESTO CREAM SAUCE.

CHICKEN CUTLET MILANESE

PANKO BREADED AND FRIED CHICKEN BREAST TOPPED WITH SHAVED ASIAGO AND SERVED WITH SIDES OF A ROASTED GARLIC & LEMON AIOLI AND FRESH LEMON WEDGES.

GARLIC HERB ROASTED CHICKEN

MARINADED CHICKEN ON THE BONE. RUBBED WITH GARLIC, PARMESAN, AND FRESH HERBS, THEN OVEN ROASTED TO PERFECTION.

CHICKEN FRANCESE

CHICKEN BREAST EGG BATTERED THEN SAUTÉED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

CHICKEN MADEIRA.

CHICKEN BREAST SAUTÉED IN A RICH MADEIRA WINE SAUCE WITH BABY PORTABELLA MUSHROOMS AND MELTED ASIAGO.

CHICKEN -OR- EGGPLANT PARMIGIANO

PANKO BREADED AND FRIED CHICKEN CUTLET -OR- FRESH SLICED EGGPLANT TOPPED WITH MARINARA, PARMIGIANO REGGIANO & MELTED MOZZARELLA CHEESES THEN BAKED.

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

SWEET ITALIAN SAUSAGE OVEN ROASTED WITH BELL PEPPERS, ONIONS, GARLIC.

SMOKED HONEY GLAZED SPIRAL HAM

WITH FRESH PINEAPPLE, HONEY, BROWN SUGAR, AND SPICES.

BBQ PULLED PORK -OR- BBQ SLICED TOP ROUND OF BEEF

TENDER SLOW COOKED TOPPED WITH OUR HOUSE SMOKEY MAPLE CAJUN BBQ SAUCE AND PAN JUS.

BRAISED BEEF SHORT RIBS

TENDER SLOW BRAISED IN A RICH BRAISING STOCK WITH FRESH HERBS AND GARLIC.

CRAB STUFFED HADDOCK

SEASONED HADDOCK STUFFED THEN BAKED WITH OUR HOUSE CRABMEAT STUFFING AND TOPPED WITH A LEMON BUTTER AND SHERRY WINE SAUCE.

ROASTED PRIME RIB

TOPPED WITH AU JUS AND SERVED WITH HORSERADISH AIOLI ON THE SIDE.

GOURMET SIDES DISHES

ROASTED ASPARAGUS WITH BUTTER & PECORINO ROMANO

STEAMED CAULIFLOWER & BROCCOLI FLORETS WITH BUTTER & PECORINO ROMANO

GARLIC PARMESAN HERB ROASTED POTATOES

MASHED POTATOES

MASHED WITH BUTTER, SOUR CREAM, GARLIC, ASIAGO, AND FRESH SCALLIONS.

BAKED POTATO

CHOICE OF BAKED RUSSET -OR- SWEET POTATO SERVED WITH BUTTER, SOUR CREAM, AND FRESH CHIVES.

SPANISH SAFFRON RICE PILAF

MADE WITH YELLOW RICE, FRESH HERBS, MINCED ONION, GARLIC, AND SPICES.

POLENTA

CREAMY CORN POLENTA MADE WITH BUTTER, PARSLEY, GARLIC, PECORINO ROMANO & ASIAGO CHEESES.

SAUTÉED ZUCCHINI FRESH ZUCCHINI & YELLOW SQUASH LIGHTLY SAUTÉED IN EVOO & BUTTER WITH DICED TOMATOES, ONION, GARLIC, FRESH BASIL AND PECORINO ROMANO.