



# Fiola

Catering Menus  
2018



# ON THE GO

**48 hour noticed requested, available for pick up or delivery.  
(All platters priced to serve 10 guests)**

## BREAKFAST

Seasonal Fruit Salad & Honey Ricotta Toast **\$60**

Greek Yogurt Parfait, Amish Honey, Granola **\$60**

Crescia Grilled Marche Flatbread, Stracchino Cheese with Prosciutto or Smoked Salmon **\$120**

Italian Frittata, Farm Fresh Eggs, Seasonal Vegetables **\$80**

Rosemary Potato Hash Browns **\$80**

Italian Pork Sausage & Bacon **\$160**

## BREAK TIME

House Trail Mix **\$6, per individual bag**

Piccola Pasticceria, Assortment of Italian Cookies & Sweets **\$26 per dozen**

Fiola Premium Cheese Board, Raisin Toast, Nuts, Seasonal Fruit **\$95**

Coffee on the Go **\$50 per gallon**

## APPETIZERS

Colors of the Garden, Seasonal Lettuces, Shaved Vegetables, Sardinian Flatbread **\$42**

Chef's Selection of Cured Meats, Artisanal Cheeses, Grilled Bread **\$140**

Buffalo Milk Mozzarella, Roasted Squash, Fresh Herbs, Manodori Balsamico **\$65**

## SANDWICHES

Prosciutto, Roasted Tomatoes, Basil Pesto **\$135**

Burrata, Mushroom Pesto, Melted Onions **\$135**

Rosemary Roasted Chicken Breast, Stracchino, Red Peppers **\$135**

## PASTA

Acquerello Risotto, Wild Calamari, Venetian Style **\$120**

Gnocchi, Wild Mushroom Compote, Porcini, Shaved Matsutake **\$120**

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Bonati Parmigiano Reggiano Cheese **\$90**

## DESSERT

Dulcey Chocolate Tart, Alba Hazelnuts, Chocolate Cremoso **\$55, 10 individual tarts**

All pricing is exclusive of tax, planner fee or discretionary gratuity | We can fully customize all food and beverage menus for your preferences and needs. Please notify us of any dietary or allergy restrictions. All menus subject to change based on season and availability.

202-679-5398 • [www.fioladc.com](http://www.fioladc.com) • Private Dining Manager – Jennifer Meyer • [jennifer.meyer@fabiotrabocchi.com](mailto:jennifer.meyer@fabiotrabocchi.com)

# FABIO AT HOME

Enjoy the ultimate luxury of having Fabio Trabocchi's signature dishes brought to you.  
Below are suggestions but we gladly customize to fit your needs.

## CANAPÉ

**30 minutes of hand passed canape, \$7.50 per selection, per person  
(2 pieces of each selection per 30 minutes)**

### VEGETABLE

Spoon of Roasted Beets, Citrus, Hazelnuts

Cauliflower Cappuccino, Golden Raisin, Pine Nuts

Crostino of Flan di Pecorino, Black Truffle

Roman Cacio Fritters, Roasted San Marzano Tomatoes

### OCEAN

\*Crudo of Ahi Tuna Tartare, Taggiasche Olives, Preserved Lemon

Spoon of Chilled Lobster, Cucumber, Calvisius Caviar

Mini Jumbo Lump Crab Cake & Tonnato Sauce

### LAND

Spoon of Prosciutto di Parma, Burrata of Buffalo Mozzarella

Fiola Beef Tenderloin Tartare, Parmigiano Crema

Foie Gras Mousse, Spiced Pear

Seared Wagyu Beef & Goat Cheese

### DESSERT

Seasonal Dessert Canapes Available Upon Request

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# FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Each platter serves 10 guests

## FIOLA CHARCUTERIE BOARD \$140

Fresh Baked Italian Flatbreads

## FIOLA PREMIUM CHEESE BOARD \$140

Raisin Toast, Honey, Nuts, Fall Fruit

## VEGETABLE GIARDINIERA \$80

Marinated Olives, Raw and Pickled Vegetables

## VENETIAN STYLE CALAMARI \$80

Soppressata, Spicy Tomato Sauce

## FIOLA AHI TUNA CARPACCIO \$120

Taggiasche Olives, Meyer Lemon, Sorrel Crema, Sicilian Olio Verde, Trout Roe

## ASSORTED ITALIAN COOKIES \$120

Lemon, Chocolate Chocolate Chip, Vanilla Shortbread

## da FABIO TRABOCCHI

### RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

### ANCONA

East & West Coast Oysters / Clams / Mussels / Lobster Tiger Prawns / Sea Urchin / Sea Scallops / King Crab Langoustines / Tuna Tartare

SERVES 2-3

\$100

### SAN BENEDETTO

East & West Coast Oysters / Clams / Mussels / Lobster Tiger Prawns / Sea Urchin / Sea Scallops / King Crab Langoustines / Tuna Tartare 1oz Calvisius Royal Siberian Caviar

SERVES 4-6

\$250

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# STATIONED RECEPTION

2 Hours for 3 selections, select one from each station below  
\$75 per person, \$45 for each additional hour

## CLASSIC STATION

Buffalo Milk Mozzarella, Roasted Squash, Fresh Herbs, Manodori Balsamico

Jumbo Lump Crab Cake, Charred San Marzano Tomatoes, Sorrel

Smoked Salmon, Dill Labneh

## PASTA STATION

Acquerello Risotto, Wild Calamari, Venetian Style

Gnocchi, Wild Mushroom Compote, Porcini, Truffles

Sardinian Ricotta Cavatelli, San Marzano Tomatoes, Basil, Bonati Parmigiano Reggiano Cheese

## SEA & LAND STATION

Daily Selection of Fresh Grilled Fish, Toasted Farro, Citron Vinaigrette

Shenandoah Valley Rack of Lamb, Pistachio Crust, Caramelized Fennel, Olive Jus

Seared Beef Tenderloin, Roasted Fingerling Potatoes, Port Wine Jus

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## ADD ON DESSERT

1 Hour for two selections at \$15 per person

Fiola Tiramisu

Seasonal Panna Cotta

Dulcey Chocolate & Hazelnut Tart

Caramel Budino

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# DINNER TASTING MENU

Allow Chef Trabocchi to craft a personalized menu for any event, catered specifically to your style, preferences, and budget. Available for groups of 6-200. Pricing starts at \$75 per person for three course menu option.

## Sample Menu

*Seasonal Menu subject to availability*

### **BURRATA OF BUFFALO MOZZARELLA**

Roasted Beets, Alba Hazelnuts

### **MADAI SNAPPER**

Catalina Sea Urchins, Sea Beans, Tarragon Nage

### **ACQUERELLO RISOTTO**

Black Truffle, Piemontese Castelmagno Cheese

### **VEAL RIBEYE**

Tiger Prawns, Grilled Pancetta, Salsa Verde

### **PECORINO ALLE MORE SELVATICHE**

Sheep's Milk Cheese Aged in Wild Blackberries, Aspic of Sweet Moscato Wine  
Local Farm Honey, Steamed Brioche

### **TAINORI CHOCOLATE TORTA**

Alba Hazelnuts, Giandua Gelato

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# DINNER SELECTIONS

3 Courses for \$75 per person

Add any pasta as a midcourse for \$20 supplement

## APPETIZER

Harvest of Lettuces, Shaved Vegetables, Lemon Vinaigrette, Sardinian Flatbread  
24-Month-Aged Prosciutto di Parma, Persimmon, Arugula, Manodori Balsamico  
Burrata of Buffalo Mozzarella, Roasted Heirloom Squash, Pomegranate, Alba Hazelnuts, Pesto  
Maine Lobster Caesar Salad, Butter Lettuce, Black Olive Salt, Pane Fritto (+ \$15 per person)  
Cauliflower Cappuccino, Tortellini of Mascarpone Cheese, Toasted Pine Nuts, Golden Raisins

## ENTREE

Ravioli of Ricotta & Fresh Greens, Lemon Zest, Fresh Herbs  
Acquerello Risotto, Heirloom Squash, Pink Lady Apple, Bonati Parmigiano Reggiano Cheese  
Potato Gnocchi, Veal Bolognese, Fresh Sage  
Lobster Ravioli, Ginger, Chive, Ikura Roe (+ \$20 per person)  
Canary Island Branzino, Sautéed Swiss Chard, Chicory, Preserved Lemon, Prosecco Zabaglione  
Olive Oil Poached Arctic Char, Littleneck Clams, Seafood Risotto of Tuscan Farro  
Neapolitan Chicken, Prosciutto, Cauliflower, Roasting Jus  
Beef Tenderloin, Olive Oil Crushed Potatoes, Wild Mushrooms, Brasato Sauce  
Roasted Veal Loin, Fairytale Pumpkin, Preserved Lemon, Sage & Caper Brown Butter

## CHEESE & DESSERT

Torta Pistocchi, Sweet Wine & Ginger Poached Anjou Pears, Crystallized Almonds  
Fiola Tiramisu, Espresso Cake, Muscovado Sugar Streusel, Chocolate Sorbetto  
Blood Orange Torrone Semifreddo, Jasmine Tea Gelée, Honeycomb  
Fiola Selection of Artisanal Cheeses, Served with Local Honey & Raisin Bread

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# WINE & SPIRITS

Allow Casper Rice, our Corporate Sommelier, to craft the perfect wine selection for you to choose from. Included for all at home catering events, you will have the opportunity to work with a member of our sommelier team to tailor offerings to your taste, dinner, and budget. Requests for all wine should be made one week in advance to ensure availability.

Additionally, Luca Giovannini, Corporate Beverage Director, can create seasonally unique and inspiring signature cocktails for your guests. Please speak with our events team for more details!

## FIOLA BAR PACKAGES

Priced per person | minimum of 15 guests | excluding sales tax, gratuity & planner fee

### WINE & BEER BAR

**1 Hour Package \$20 per person**

**Each Additional Hour \$10 per person**

Fiola Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

### PREMIUM BAR

**1 Hour Package \$30 per person**

**Each Additional Hour \$15 per person**

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Makers Mark Bourbon | Glenlivet 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

### ULTRA-PREMIUM BAR

**1 Hour Package \$40 per person**

**Each Additional Hour \$20 per person**

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Casa Noble Tequila | Basil Hayden Bourbon | Macallan 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

**Dedicated bartender fee per bartender for the duration of your event is required with all beverage packages.**

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# CATERING DETAILS

We strive to provide the highest quality cuisine paired with impeccable service to make your special event a success! We offer a full range of catering services from full event planning to quick delivery. Fabio Trabocchi catering team creates custom menus featuring fresh, seasonal and local ingredients!

## **Ordering & Payment**

Fiola “On The Go” orders require a 48 hour notice. For full catering, please place your order at least 5 days in advance. We will do our best to accommodate any last minute orders. We do require a contract and credit card on file to confirm the offsite event. Full payment is required at the time of delivery or pick up. Fiola accepts payments in Cash, Company Checks and Personal Checks with proper ID. We accept Visa, MasterCard, American Express and Discover Cards.

## **Allergy & Food Restrictions**

Gluten-Free pasta is available on request. Please alert your catering event manager if you have any dietary restrictions due to a food allergy or intolerance. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## **Delivery**

Delivery will be made at the time specified on the Catering Contract with a window of 20 minutes due to unforeseen circumstances. Should we experience any delays longer than 20 minutes due to traffic, we will notify you immediately. There is a minimum delivery fee of \$150, but this fee may increase based on scope of event and distance. If we are required to rent a vehicle, there may be an additional fee.

## **Equipment**

Equipment requirements will be assessed depending on the nature of your event. Some menu items may not be available due to equipment limitations of the location. An additional fee may be required for any rented equipment and transportation. Pricing quotes available upon request following site visits.

## **Decor, Floral, Parting Gifts & More**

We work with DC's premiere vendors to create an unforgettable experience to accompany our award-winning cuisine. Your event manager can assist in transforming any location with entertainment, florals, linen, china and décor. Tailored quotes can be provided upon request. All confirmed quotes will be added onto the final bill.

We offer a selection of favors, including baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

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### **Service Staff**

Fiola can provide full service staff including uniformed servers, bartenders, chefs and cooks. Depending on the needs of your event, there will be a fee per person per hour; standard hourly pricing listed below. If service staff is required, there is a 4 hour minimum. Executive Chef & Event Manager will advise on staffing requirements depending on the nature of your event. Fiola requires 7 business days advanced notice that service staff is needed.

Server & Bartender \$40/ per hour

Serving Support Staff \$25/ per hour

Chef \$75/ per hour

Kitchen Support Staff \$30/ per hour



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