

2026 VALENTINE'S DAY *Catering Menu*

SERVES 2 | \$119.99

APPETIZER TO SHARE (Choose 1)

EDAMAME DUMPLINGS

Filled with tender edamame, cabbage, sweet corn, and shiitake mushrooms.

CHEESE & CHARCUTERIE PLATE

Our very own Prosciutto di Parma and spicy Coppa ham paired with Tillamook cheddar, Point Reyes Original Blue cheese, and Pico Affiné goat cheese, accompanied by Cerignola olives, dried figs, almonds, and a sweet fig spread.

MARYLAND CRAB CAKES

Served with a chipotle-caper remoulade.

LOBSTER TARTLET

Flaky tart shell filled with succulent chunks of lobster blended with rich Asiago and Parmesan cheeses.

COLOSSAL SHRIMP COCKTAIL

Extra large shrimp with lemons and cocktail sauce.

SERVE WITH A DOLLOP OF CAVIAR

For a true luxury, add a 30g. jar of our premium Galilee Osetra Caviar. \$125.00 per 30g. jar

ENTRÉES (Choose 2)

BEEF TENDERLOIN AU POIVRE*

Tender beef encrusted with freshly cracked peppercorns, served with Gorgonzola Dolce and a luscious cream sauce.

CRAB-STUFFED SALMON

Oven roasted salmon filled with a savory crab stuffing reminiscent of a classic crabcake.

LEMON HERB LOBSTER TAIL

Lobster tails are topped with a zesty lemon-herb butter, then roasted until tender.

CHICKEN VALENTINA

Tender chicken cutlets in Francese sauce, topped with sautéed spinach, artichoke hearts, and roasted tomatoes.

VEGAN STUFFED EGGPLANT

Eggplants are roasted and stuffed with a mixture of sautéed zucchini, yellow squash, onions, ras el hanout, tomato, harissa, pine nuts and fresh herbs.

ADD A LOBSTER TAIL TO ANY ENTRÉE FOR AN ADDITIONAL \$15.99

SIDES TO SHARE (Choose 2)

RISOTTO MILANESE

Creamy arborio rice with aromatic saffron and Parmesan cheese.

ROASTED MUSHROOMS & SHALLOTS WITH MUSTARD GREENS

Cremini, shiitake, oyster & button mushrooms are roasted with shallots and mixed with verdant mustard greens and fresh herbs.

TRUFFLE ROASTED POTATOES

Mixed fingerling potatoes with roasted mushrooms and savory truffle oil.

SAUTÉED SPINACH

With pine nuts, golden raisins, and crispy fried shallots.

POTATO GRATIN

Idaho potatoes are sliced with shallots, garlic and thyme and baked in a cheesy custard.

GRILLED ASPARAGUS

Grilled, tender asparagus seasoned with salt and pepper.

DESSERTS (Choose 2)

JUNIORS MINI CHEESECAKE

Heart shaped miniature plain cheesecake covered with chocolate ganache and decorated with red strips.

3" STRAWBERRY SHORTCAKE

Yellow cake filled with whipped cream and strawberry filling and topped with vanilla cake crumbs.

MINI CHOCOLATE TRUFFLE BOMB

Chocolate cake filled with chocolate pudding and coated with ganache.

3" FRENCH CHOCOLATE MOUSSE

A rich chocolate devil's food cake filled with chocolate mousse and made with the finest dark imported chocolate and fresh heavy cream. The entire cake is enrobed with a rich chocolate ganache.

BALDUCCI'S

ORDER ONLINE: [CATERING.BALDUCCIS.COM](https://catering.balduccis.com) | EMAIL: [CATERING@BALDUCCIS.COM](mailto:catering@balduccis.com) | CALL: 866.278.8866

GIFTS & SWEETS

The perfect complement to your meal. Order online, ask our Catering team or shop in-store. Limited quantities.

VALENTINE PETIT FOURS

Heart Shaped Petite Cakes offered in Chocolate Truffle - (Devil's food cake with chocolate ganache and buttercream) or Strawberry - (Vanilla pound cake with strawberry buttercream and jam)
\$3.99/ea

JUNIOR'S DREAM HEARTS

Layers of rich, moist dark chocolate cake sandwiched between a layer of classic chocolate mousse and delicious white chocolate mousse. Enrobed in decadent chocolate ganache and decorated with red strips and red velvet cake crumbs along the side.
\$26.99/ea (Serves 6)

DOZEN ROSE BOUQUET

\$39.99/ea

CHOCOLATE DIPPED STRAWBERRIES

Sweet strawberries covered in milk chocolate. 48 hour notice needed.
\$19.99/lb.

GODIVA CHOCOLATES

A luxurious, gold ballotin—ready to gift, serve, savor, and share.
\$30.00/box (8 count)

ASHER'S CHOCOLATE COVERED CHERRIES

Cordial cherries coated in a rich milk and dark chocolate and wrapped individually in red foil.
\$12.99/ 4.05 oz

ROMANTIC DECADENCE

ROMANTIC SEAFOOD DELIGHT

A premium selection of fresh, chilled seafood. Colossal shrimp, lobster tail, snow crab claws, and octopus salad. Served with cocktail sauce and chipotle remoulade.
\$149.99/ea (Serves 2)

ROUTE 11 POTATO CHIPS

Thick cut and salty, these gourmet chips make a fun alternative to a blini.
3.99/6oz bag

CAVIAR ACCOUTREMENTS KIT

All the fixings to make the perfect bite. Small diced red onion, small diced hard boiled egg, finely chopped chives, and capers.
\$9.99/ea

MOTHER OF PEARL SPOON

The best way to serve caviar.
\$11.99/ea

BALDUCCI'S

OSIETRA SUPREME CAVIAR (POLAND)

We love this caviar for its high quality and surprising value. Osietra, or sometimes spelled osetra, has a small amount of salt that gives it tremendously fresh flavor. Moreover, the dark amber hue is quintessential to osetra sturgeon.
\$125/30g

BLINIS

Lightly toasted, these little buckwheat pancakes are traditional accompaniments to caviar.
\$9.99/ 4.67 oz pack

VERMONT CREAMERY CREME FRAICHE

An exquisitely rich, cultured cow's cream with a thick, creamy texture and a tart, slightly nutty flavor.
\$9.99/ 8oz.

**VALENTINE'S DAY GIFT BASKETS
ARE AVAILABLE TO ORDER ONLINE.**

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All of our menu items are served chilled. Reheating and cooking instructions included with every order. *CONSUMER ADVISORY: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause food borne illness in children, pregnant women, the elderly, and persons with weakened immune systems.

NOTE: Many items on this menu are prepared in facilities that may process peanuts, nuts, shellfish, or other potential allergens.