

DINNER CATERING MENU

PACKAGE #1 \$ 55 PER PERSON

APPETIZERS CHOOSE 2

CAPRESE SKEWERS

Homemade fresh mozzarella, marinated olives, tomato, fresh basil.

SPANAKOPITA

Greek savory spinach pie.

CALAMARI

Lemon chili oil, sundried tomato, pepperoncini, kalamata olives, romesco sauce.

CLAMS OREGANATA

Little neck clams stuffed with breadcrumbs, chopped fresh oregano leaves, white lemon sauce, fresh parsley.

SALAD CHOOSE 1

MIXED GREENS

Mixed greens with heirloom tomatoes, cucumbers, onion Italian dressing

CT GEM CAESAR

Crispy bacon, asiago, pignoli, rosemary breadcrumbs, twelve-minute egg, Caesar dressing.

PASTA CHOOSE 1

PASTA MARINARA

Penne pasta sautéed with san marzano marinara

PENNE VODKA

Penne sautéed with vodka sauce

ENTRÉES CHOOSE 3

PECAN CHICKEN

Crusted chicken breast served with crispy leeks, honey mustard and pineapple salsa.

FILET SOLE

Francese or Picata

BRANZINO

Grilled branzino served with season vegetables

GRILLED SALMON

Grilled salmon in a white wine-lemon sauce.

CHICKEN N' WAFFLE

Brined and double dark meat, cheddar waffle, foie gras butter, spicy maple syrup, watermelon salad.

FIRE ROASTED CHICKEN

Breast, legs, thighs toasted in garlic lemon sauce, fresh oregano.

CHICKEN CLASSICS

PARMESAN, FRANCESE, MARSALA, PICATA

STUFFED CHICKEN

Panko breaded chicken breast, stuffed with artichoke, spinach, cheese medley, over herb mashed potatoes, country gravy.

CHICKEN TERIYAKI

Served with grilled pineapple, peppers, scallions, sesame seeds.

VEAL CLASSICS

PARMESAN, FRANCESE, MARSALA, PICATA

Excludes tax and gratuity