

DINNER CATERING MENU**PACKAGE #4 \$110 PER PERSON****APPETIZERS CHOOSE 4****CAPRESE CROSTINI**

Heirloom tomatoes, burrata, balsamic, basil.

SPANAKOPITA

Greek savory spinach pie.

ARANCINI

Veal, peas, mascarpone, saffron risotto, served with San Marzano tomato sauce.

FALAFEL

Chickpeas, lightly curried, strained yogurt, herbs.

SMOKED SALMON CROSTINI

Mint creme fraîche, smoked salmon, cucumber, dill, lemon.

SCALLOPS

Bacon wrapped, lemon spritz.

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.

MEDJOOL DATES

Pancetta, manchego, linguica, local apple & sweet chili sauce, green onion.

TÚNA TARTACO

Hand chopped Ahi Tuna, hijiki, truffle ponzu sauce, avocado mousse, served in wonton shells.

FILET MIGNON CROSTINI

Shaved filet mignon, horseradish cream, watercress.

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.

CHICKEN N' WAFFLE

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

FILET SOLE

Francese or Picata

BRANZINO

Grilled branzino served with seasonal vegetables

GRILLED SALMON

Grilled salmon in a white wine-lemon sauce.

GRECIAN HALIBUT

Pan seared halibut with cheery tomatoe, lemon beurre blanc sauce

STUFFED CHICKEN

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

FIRE ROASTED CHICKEN

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

CHICKEN CLASSICS

PARMESAN, FRANCÉSE, MARSALA, PICATA

BRAISED SHORT RIBS

Served with pearl onions, cremini mushrooms in a red wine sauce

CHICKEN TERIYAKI

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

VEAL CLASSICS

PARMESAN, FRANCÉSE, MARSALA, PICATA

STEAK FRITES

Prime strip steak, smoked pepper butter, street fries with asiago, kecap mains, truffle aioli, peanuts, rosemary, scallions.

FILET MIGNON

Served with portobello mushrooms and red wine sauce.

FILET OSCAR

Grilled filet medallions with crab meat, artichokes and bearnaise sauce.

DESSERTS

Mixed tray of desserts

SOFT DRINKS, COFFEE & TEA

Excludes tax and gratuity.