

# DINNER CATERING MENU

## PACKAGE #2 \$ 65 PER PERSON

### APPETIZERS

#### 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

#### 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

#### VEAL 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.

#### DESSERTS

Mixed tray of desserts

#### SOFT DRINKS, COFFE & TEA

Excludes tax and gratuity