

DINNER CATERING MENU

PACKAGE # 1 \$65 PER PERSON

APPETIZERS CHOOSE 2

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.

* 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.

MEDJOL DATES

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

MIXED GREENS

Mixed greens with heirloom tomatoes, cucumbers, onion Italian dressing

ENTRÉES CHOOSE 3

PECAN CHICKEN

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

CHICKEN N' WAFFLE / \$25

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

CHICKEN CLASSICS PARMESAN, FRANCESE, MARSALA, PICATA / \$24

Served with pasta

CHICKEN TERIYAKI

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

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.

VEAL CLASSICS

PARMESAN, FRANCESE, MARSALA, PICATA

SALMON

Pan seared salmon with white wine-lemon sauce, mashed potato, seasonal vegetables.

BRANZINO

Grilled branzino served with season vegetables

FILET SOLE

Francese or Picata