

## DINNER CATERING MENU

### PACKAGE # 2 \$75 PER PERSON

#### APPETIZERS CHOOSE 3

##### 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.

#### 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.

#### 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.

##### STEAK FRITES

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

##### 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