

**DINNER CATERING MENU**  
**PACKAGE # 3 \$110 PER PERSON**

**APPETIZERS CHOOSE 5**

**SPANAKOPITA**

Greek savory spinach pie.

**ARANCINI**

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

**FALAFEL**

Chickpeas, lightly curried, strained yogurt, herbs.

**STEAK SKEWERS**

Strip steak, onions, Au Poivre.

**SHRIMP SKEWERS**

Citrus marinated, sweet chili, lime.

**MEATBALLS**

veal, pork, beef, stuffed with fontina, san marzano tomato sauce served with whipped ricotta

**\* 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.

**FILET MIGNON CROSTINI**

Shaved filet mignon, horse radish cream, watercress.

**\* TUNA TARTACO**

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

**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.

**CAPRESE CROSTINI**

Heirloom tomatoes, burrata, balsamic, basil.

**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.

**\* STEAK FRITES**

14 oz prime strip, smoked pepper butter, street fries with asiago, kecap manis, truffle aioli, peanuts, rosemary, scallions.

**FILET MIGNON**

Served with portobello mushrooms and red wine sauce.

**FIRE ROASTED CHICKEN**

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

**FILET OSCAR**

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

**CHILEAN SEABASS**

pan seared with purified butter, ginger chardonnay cream, fresh herbs, served with seasonal vegetables.

**SALMON**

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

**BRANZINO**

Grilled branzino served with season vegetables

**GRECIAN HALIBUT**

Pan seared halibut with cheery tomatoe, lemon beurre blanc sauce

**FILET SOLE**

Francese or Picata

**VEAL CLASSICS**

PARMESAN, FRANCESE, MARSALA, PICATA

**SOFT DRINKS, COFFE & TEA**

**DESSERTS**

Mixed tray of desserts

Excludes tax and gratuity