

CATERED TO YOU

ITALIAN

MENU

Appetizers

Le Polpette

Housemade italian meatballs served with a roasted garlic marinara sauce and fresh basil

Tuscan Bruschetta

Fresh roma tomatoes, onions and basil resting on a toast point

Stuffed Mushrooms

Cremini mushrooms with duxelle, garlic and herbs served with a garlic cream sauce

Caprese Skewers

Fresh basil, cherry tomatoes and mozzarella balls on a small skewer topped with a balsamic glaze

Brie & Fig Canape

Baked brie topped with a fresh fig jam on a toast point

Creamy Chicken Pesto Wonton Cups

Wonton cups stuffed with creamy chicken pesto

Artichoke Crostini

Creamy marinated artichoke heart spread baked on a crostini and topped with fresh parmesan cheese and a balsamic glaze

Premium Appetizers

Seared Duck Breast Crostini +2

Seared duck breast with cherry tom confit on a toast point topped with a roasted garlic aioli and micro herbs

Mini Beef Wellington +2

Filet mignon wrapped in prosciutto, mushroom duxelle and puff pastry baked until golden brown and served with a béarnaise sauce



Mains

Stuffed Portabella

Portabella stuffed with duxelle and baked with an herb panko

Eggplant Parmigiana

Breaded eggplant topped baked with fresh mozzarella and basil then topped with housemade marinara sauce

Vegetarian Lasagna

Lasagna layered with spinach, ricotta cheese and squash

Roasted Walnut Pesto Chicken Breast

Pan seared chicken topped with a roasted walnut pesto, tomatoes and fresh parmesan cheese

Lemon Herb Chicken

Grilled chicken marinated with lemon, garlic and herbs topped with a shallot and white wine sauce

Grilled Chicken Alfredo

Grilled chicken thighs served over penne tossed in our creamy parmesan mornay sauce

Tomato Braised Beef

Beef braised in a tomato chili broth with onion, garlic, cherry tomatoes, fresno chilis and cilantro topped with an herbed goat cheese

Spaghetti with meatballs

Classic spaghetti noodles topped with our housemade marinara sauce

Premium Mains

Shrimp Scampi +2

Shrimp served over linguini pasta tossed in our garlic, butter and herb sauce

Tuscan Baked Salmon +3

garlic basil cream sauce, white wine, shallot, cherry tomatoes

Tenderloin Risotto +3

tenderloin in a hearty risotto with sauteed mushrooms and a beef demi glace

Sides

Roasted Garlic Rosemary Potatoes

Roasted potatoes seasoned with garlic, spices and rosemary

Scallop Potatoes

Creamy scalloped potatoes layered and topped with monterey jack cheese

Penne Pesto

Penne pasta tossed in a classic pesto made with fresh basil

Browned Butter Orzo Pasta

Orzo pasta seasoned with garlic, herbs and browned butter mixed with dried cranberries

Roasted Broccoli

fresh roasted broccoli

Sicilian Brussel Sprouts

Roasted brussel sprouts with pancetta, parmesan and a balsamic glaze

Antipasto Salad

Fusilli pasta with provolone, olives, mixed meats, roma tomatoes, red onions and extra virgin olive oil



Salads

Garden Salad

Mixed greens with cucumbers, tomatoes and red onions tossed in a seasonal vinaigrette

Caesar Salad

Crisp romaine lettuce, freshly grated parmesan cheese and croutons tossed in caesar dressing

Caprese Salad

Fresh basil, sliced mozzarella and roma tomatoes layered with a drizzle of extra virgin olive oil and a balsamic reduction

Milan Mixed Green Salad

Mixed greens with cucumbers, cherry tomatoes, red onions, pepperoncini, kalamata olives and freshly grated parmesan tossed in a creamy italian vinaigrette

Sicilian Spinach Salad

Spinach with sundried tomatoes, red onions and goat cheese tossed in a garlic basil vinaigrette

