



DINNER CATERING MENU

APPETIZERS

Charcuterie Board

(Serves 18-22)

Italian cured meats and specialty cheeses accompanied by dried fruits, fresh berries, nuts, marinated olives, jams and assortment of specialty breads and crackers

Add Brandied Liver Pate

Tomato Bruschetta

(Serves 8-12)

Fresh tomatoes tossed in a light vinaigrette with fresh basil, parmesan cheese on Tuscan bread

Mushroom Bruschetta

(Serves 8-12)

Sautéed mushrooms, grape tomatoes and parmesan served on toasted, cheesy Tuscan bread and balsamic glaze drizzle

Spicy Shrimp

(by the dozen)

Gulf shrimp sautéed in bacon and a sassy butter sauce with a hint of truffle-laced honey

Tuna Tartare

(Serves 8-12)

Ahi Tuna, mango, avocado with light teriyaki glaze; served with artisanal crackers

Shrimp Cocktail

(by the dozen)

Large gulf shrimp served with homemade cocktail sauce and lemon wedges

Pancetta-Wrapped Grilled Asparagus

(by the dozen)

Topped with freshly shaved parmesan and balsamic glaze

Tomato Caprese Skewers

(by the dozen)

Tomatoes, fresh mozzarella, basil with balsamic drizzle

Seasonal Grilled Vegetable Skewers

(by the dozen)

Add 2 Shrimp

Add 2 Tenderloin

Add 2 Scallops

Add 2 Chicken

Fresh Fruit Skewers

(by the dozen)

Seasonal fresh fruit threaded on skewers served with a honey-kissed yogurt glaze



ENTREES

Priced per guest | Please select up to 2

POULTRY

Chicken Piccata

Chicken pan-seared with crispy capers and lemon butter sauce

Chicken Marsala

Chicken pan-seared with traditional marsala mushroom sauce

SEAFOOD

Mahi

Chili-lime Mahi with tomatoes, bell peppers and spinach topped with grilled pineapple and sesame glaze

Grilled Salmon

Topped with basil pesto, lemon-caper butter or wild mushroom relish

BEEF

Short Rib Bolognese Rigatoni

Prime beef short-ribs and mushrooms slow braised in herbed tomato sauce

VEGETARIAN

Basil Pesto Rigatoni

Fresh basil, grape tomatoes, feta cheese and asparagus in a basil pesto cream sauce

Add Shrimp Add Chicken

ENTREE SIDES

Priced per guest | Please select up to 2

Herbed Linguini

Mashed Potatoes

Cous Cous

Sauteed Seasonal Vegetables

DINNER SALADS

Priced per guest | Please select 1

House Salad

Fresh spring green mix, tomatoes and cucumber served with house-made Dijon vinaigrette dressing

Caesar

Crisp romaine hearts, croutons, creamy Caesar dressing and fresh parmesan cheese

Caprese

Fresh mozzarella, sliced roma tomatoes, basil, olive oil, parmesan cheese and balsamic glaze



BREAD BASKET

Priced per guest

A variety of rustic Italian breads and dinner rolls served with whipped butter
(Gluten free bread available upon request)

DESSERTS

Priced per guest

Tiramisu

Traditional layers of coffee dipped ladyfingers and creamy mascarpone cheese, topped with cocoa

Flourless Chocolate Cake

Smooth and decadent flourless chocolate cake topped with berry compote and fresh berries