

GOOD FOOD CATERING

Trip to Italy

- Passed Hors D'oeuvres -

Beef Carpaccio
on a toast point with cured olive tapenade

Pesto Crusted Sliced Pork Loin
parmesan-garlic risotto cake with cumberland sauce

Tomato Basil Bruschetta
with balsamic reduction

- Hors D'oeuvres Stations -

Antipasto Display
*seasonal marinated and roasted vegetables
grilled prosciutto, marinated salami, air dried bresaola
parmesano reggiano, grilled asiago, fresh mozzarella
layered herb and sundried tomato cheese terrine
roasted peppers, roasted garlic, house pickled vegetables,
marinated and grilled vegetables, Italian breads and crostini*

- Chef Attended Stations -

Petite Lamb Chops
seared to order, with sauces to include sour cherry reduction and mint jelly

Traditional Caesar Salad
creamy dressing and tuscan garlic croutons

Create Your Own Pasta Station
*Tri-Colored Cheese Filled Tortellini and Penne Pasta
choice of Vodka Tomato Cream -or- Carbonara
tossed to order and served with grated parmesan*

- Desserts -

*An assortment of chef selected homemade petite desserts to include chocolate covered strawberries,
layered espresso tortes, chocolate éclairs and fruit tarts*