

ELITE CATERING

ITALIAN FINE DINING DINNER PARTY MENU



PRIMI PIATTI

ANTIPASTI

Bruschetta di Carciofi

Toasted Italian bread with artichokes, peppers, red onion, grated parmigiano-reggiano and herbed olive oil

Clams Portofino

Fresh clams baked with peppers, onion, celery, pancetta and parmigiano reggiano

Stuffed Mushrooms

Large mushrooms stuffed with Italian sausage, parmigiano reggiano & gorgonzola cheeses

Pea & Pancetta Bruschetta

Large Olives Stuffed with Italian Sausage and Herbs, served hot

Tuscan Chicken Liver Paté on Crostini

ZUPPA

Stracciatella Soup with little meatballs and parmesan and egg "rags"

Portabella Mushroom Soup with blue cheese and cream, drizzled with marsala



INSALATA

Caprese

Fresh mozzarella and tomato slices topped with basil pesto and drizzled with roasted garlic infused olive oil

Panzanella

Tomato, red onion, sweet peppers and bread tossed in a fragrant herbal vinaigrette

PASTA | RISOTTO

Linguine with Fresh Mussels sautéed with garlic, white wine and red pepper in a white wine or fresh tomato sauce

Fusilli with Italian white beans, chicken breast, spinach and roasted peppers in a light herb and extra-virgin olive oil sauce

Red wine, chestnut & wild mushroom risotto

Chicken, pumpkin & pinenut risotto

Ravioli Stuffed with Pumpkin with Butter and Sage Sauce

Sweet Potato Gnocchi with Wild Thyme Sauce

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SECONDI PIATTI

Bisteca alla funghi

Sirloin steak bites, simmered in red wine with a sauce of black peppercorns, mushrooms and cognac

Chicken Puttanesca

Tender breast of chicken sautéed with capers, black olives and artichokes in a marinara sauce

Salmon Granato

Fresh Alaskan salmon filet pan seared and topped with scallops, leeks and vermouth cream

Pollo Tonatto

Chicken with tuna & capers sauce

Stracotto di Manzo

Beef short ribs braised until tender in red wine with currants and pinenuts

Lamb Abruzzese Style

Lamb, braised in wine and finished with parmesan and egg drizzle

CONTORNI

Baby Grilled Potatoes

Oven Roasted Roma Tomatoes with Sea Salt and Basil

DOLCE

Apple Crostada

An open tart filled with apples and cinnamon with crème fraîche

Gianduja Semifreddo

Semifreddo means "half-frozen". This dessert is layered with chocolate and hazelnut ice cream, amaretti biscuits, and hazelnut praline

Zabaione con Fragole

A delicious smooth egg yolk and marsala concoction served over fresh strawberries

Zuccotto

A grappa-soaked dome filled with ricotta, whipped cream, bitter chocolate chunks and dried fruit

La Ciccolina

Rich, dense chocolate pate served with crème anglaise

6 Courses: \$50.00 pp

5 Courses: \$45.00 pp

4 Courses: \$40.00 pp

3 Courses: \$35.00 pp