



CRUST SAMPLE CATERING MENU- \$49.00pp (excl. tax & gratuity)

FIRST COURSE *(served family style)*

MOZZARELLA CAPRESE

slices of milky mozzarella with ripe tomatoes, fresh basil and drizzles of olive oil & balsamic glaze

GRILLED OCTOPUS

arugula, kalamata olives & red roasted peppers

MEATBALLS

two signature beef and turkey meatballs, braised in a tomato basil sauce, served with ricotta & grilled baguette

KALE SALAD

dried cranberries, sea salt-roasted pecans, carrots & asiago cheese with pomegranate vinaigrette

SECOND COURSE *(please choose one)*

SEAFOOD RISOTTO

arborio rice with shrimp, mussels, calamari, chopped clams, fish & marinara, with a touch of cream

LAMB CHOPS

juicy chops with fig demi-glace & mint risotto

PECAN CRUSTED TROUT

roasted sweet potatoes, applewood smoked bacon, spinach & tangy apple cider sauce

CHICKEN PICCATA

egg-battered chicken breast sautéed in a luscious white wine-lemon-caper sauce, served with basil risotto

THIRD COURSE *(served family style)*

CLASSIC TIRAMISU

a light sponge cake delicately soaked in espresso, layered with our imported mascarpone cheese and finished with a light dusting of cocoa

LIMONCELLO CAKE

a rich combination of Sicilian lemon-infused sponge cake and Italian mascarpone topped with European white chocolate curls

TRIPLE CHOCOLATE CAKE

richly layered with creamy chocolate pudding, chocolate fudge frosting and chunks of chewy brownie, all smothered in chocolate ganache

BEVERAGE

choice of a glass of red or white wine, beer or soft drink