

# CRUST SAMPLE CATERING MENU!\* \$39.95pp (excl. tax & gratuity)

## **FIRST COURSE**

ARUGULA SALAD

arugula leaves tossed with extra virgin olive oil and lemon juice, topped with thin shavings of parmesan cheese & croutons

GARLIC ROLLS (family style)

## SECOND COURSE (choice of one)

CHICKEN MARSALA

chicken breast sautéed with portobello mushroom & marsala wine, served with sweet pea risotto

MAHI MAHI 'FRANCESE STYLE' with lemon & capers in white wine-butter sauce, served with angel hair

PENNE BOLOGNESE hearty meat sauce & shaved parmesan

CRUST PIZZA figs, prosciutto & blue cheese

### THIRD COURSE

LIMONCELLO

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

### **BEVERAGE**

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

\*Ask for menu substitutions without any upcharge