

## ***CRUST LARGE PARTY MENU #2\****

***\$49.95pp (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

#### **MEATBALLS**

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

#### **FRIED CALAMARI**

crisply fried calamari with hot peppers, marinara & lemon-horseradish mayo

### **SECOND COURSE** *(please choose one)*

#### **SEAFOOD RISOTTO**

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

#### **BEEF AND MUSHROOM RISOTTO**

arborio rice with ground beef, mushrooms & demi-glaze

#### **GRILLED SALMON**

"Mediterranean style" with diced tomatoes, kalamata olives & fresh herbs, with spinach-laced risotto

#### **GRILLED MEDITERRANEAN CHICKEN OR SHRIMP**

with roasted garlic-parmesan-potatoes, tomatoes, kalamata olives, olive oil, lemon juice & fresh herbs

#### **MEAT LAYERED PIZZA**

pepperoni, ham, bacon, meatball & Italian sausage

### **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, and a coffee or tea

*\*Ask for menu substitutions*