

## ***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 LINGUINE**

shrimp, mussels, calamari, fish & chopped clams, in a (regular, medium or very hot) cream, marinara or pink sauce

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

arborio rice with ground beef, mushrooms & demi-glace

#### **GRILLED SALMON**

“Mediterranean style” with diced tomatoes, kalamata olives, red onions & fresh herbs, with spinach-laced risotto

#### **CHICKEN PICCATA**

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

#### **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.*

*\*\*Final numbers to be confirmed no later than 48 hours in advance.  
After this time, any cancellations, or no-shows will be charged per chair booked.*