

CRUST LARGE PARTY MENU #2*

\$49.95pp (excl. tax & gratuity)

FIRST COURSE

(served family style - items below may be substituted for any two of our salads or appetizers on the main menu)

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

TRUFFLE MUSHROOM RISOTTO

arborio rice enriched with portobello and champignon mushrooms, truffle oil,
parmesan cheese and a touch of cream

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)*

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.*