



*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*