

CRUST SAMPLE CATERING MENU!

\$39.00pp (excl. tax & gratuity)

FIRST COURSE

CAESAR SALAD

crisp romaine leaves bathed in creamy, lemon-accented Caesar dressing,
with parmesan cheese & homemade croutons

GARLIC ROLLS

SECOND COURSE (*choice of one*)

CHICKEN MARSALA

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

MAHI MAHI 'FRANCESE STYLE'

with lemon & capers in white wine-butter sauce, served with basil risotto

PENNE BOLOGNESE

hearty meat sauce & shaved parmesan

ANGEL HAIR PRIMAVERA

fresh vegetables sautéed with extra virgin olive oil and garlic

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 red or white wine, beer or soft drink

