

CRUST LARGE PARTY MENU #2*

\$49.95pp (excl. tax & gratuity)

FIRST COURSE (APPETIZER)

(pre-select one when confirming reservation)

MEATBALLS – CALAMARI – SHRIMP CAKES – PAN FRIED MOZZARELLA

SECOND COURSE (SALAD)

(pre-select one when confirming reservation)

MEDITERRANEAN – CAESAR – KALE – ARUGULA

THIRD COURSE (MAIN)

(each guest to choose one on the night)

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

FOURTH COURSE (DESSERT)

(pre-select one when confirming reservation)

LIMONCELLO – TIRAMISU – KEY LIME PIE – TRIPLE CHOCOLATE

BEVERAGE

choice of a glass of red or white wine, beer or soft drink

**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.*