



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Summer Tuscany Menu
20 guest minimum

Roma Tomato and Sea Salt Flatbread

Summer Caesar Salad
Romaine, Snap Peas, Frisse, Shaved Parmesan, Cornbread Croutons,
with Lemon Caesar Dressing

Homegrown Tomato Arrangement
Yellow Beef Steak Tomatoes, Red Roma Tomatoes, Purple Basil Leaves, Buffalo Mozzarella,
with Tomato Water Vinaigrette

Seared Lemon Oregano Chicken and Fresh Marinated Roasted Peppers
topped w/Broccolini – Served Room Temperature

Cheese & Sweet Corn Ravioli with Scallop, Lobster, Shrimp and Lemon Emulsion

Eggplant Rollatini

Dessert

Chocolate Crinkle Cookies
Lemon Biscotti
Cream Puffs with Berry Cream

price per person \$35