



CATERING MENU 10/20 PPL

APPETIZERS

- HUMMUS**
SERVED WITH CARROTS, CELERY
& PITA BREAD
50/90
- MUHAMMARA**
PITA BREAD, OLIVES
50/90
- TZATZIKI SAUCE**
SOUR CREAM, CUCUMBERS, OLIVES
40/70

SALADS

- CAPRESE SALAD**
MOZZARELLA CHEESE, TOMATOES,
BASIL OIL
75/130
- CEASAR SALAD**
ROMAINE LETTUCE, PECCORINO
CHEESE, CRUTONS
40/75
- MEDITERRANEAN SALAD**
TOMATOES, CUCUMBERS,
PEPPERS, ONIONS,, OLIVES, FETA
60/110
- GRILLED VEGETABLES**
EGGPLANT, ZUCCHINI, YELLOW
SQUASH, ROASTED PEPPERS
50/90

MAIN COURSE

- GRILLED ATLANTIC SALMON**
LEMON, CAPERS, WHITE WINE SAUCE
130/250
- BRONZINO FILET**
PISTACHIO CRUSTED, PAN SEARED, LEMON
CITRUS VINAIGRETTE
180/340
- PACCCHERI**
SHORT RIB RAGU PASTA
80/150
- PAELLA**
SAFFRON RICE, CALAMARI, SHRIMP, CHORIZO,
PEPPERS, FISH OF THE DAY
4 PPL 95
- LASAGNA BOLOGNESE**
BOLOGNESE SAUCE, MOZZARELLA, PARMESAN
100/180
- GNOCCHI GORGONZOLA**
GORGONZOLA CHEESE, CREAM SAUCE
90/170
- HOMEMADE CRAB RAVIOLI**
CRAB MEAT, SWEET RICOTA CHEESE IN
TOMATO SAUCE 180/340
- CHICKEN ZA'TAR**
GRILLED YOGURT MARINATED CHICKEN FILE
100/170
- CHICKEN PARMIGIANA**
BREADED CHICKEN FILE, TOMATO SAUCE,
FRESH MOZZARELLA
110/190

BY PIECE

- LAMB LOLLIPOPS**
6.25 PER PIECE
- JUMBO SHRIMP**
3.25 PER PIECE
- PAN SEARED SCALLOPS**
5.25 PER PIECE

DESSERTS

- TIRAMISU80/150**
- PISTACHIO CAKE.....90/170**
- TRES LECHES.....100/180**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE A MEDICAL
CONDITION.
