

ON PREMISE CATERING MENUS...

SAMPLE MENU #2

- PRIMI -

Choice of Two Family Style

NONNA'S MEATBALLS

Pomodoro, Grana Padano

BRUSCHETTA

Cherry Tomatoes, Robiola, Basil, Grilled

Tuscan Bread

CENTRO SALAD

Baby Lettuce, Tomatoes, Cucumbers, White

Balsamic

CAESAR SALAD

Baby Romaine, Anchovies, Warm Croutons,

Roasted Garlic Dressing

ZUCCHINI CHIPS

Tomato Basil Aioli, Tzatziki Sauce

FRITTO MISTO

Calamari, Shrimp, Zucchini, Lemon

ASSORTED PIZZA SELECTION

Margherita / Prosciutto / Sweet Italian

Sausage / Centro Rustica

ARANCINI

Homemade Rice Balls, Pomodoro, Pesto

MOZZARELLA IN CARROZZA

Mozzarella, Pomodoro,

House Made Bread Crumbs

CAPRESE

Tomatoes, Fresh Mozzarella, Basil, Balsamic,

EVOO

- SECONDI -

Host Selects Four

LINGUINI PESCATORE

Calamari, Shrimp, Clams, Mussels,

Spicy Pomodoro

VEAL SCALOPPINE

Francese or Piccata or Marsala or

Sautéed Spinach

ORGANIC BRICK CHICKEN

Roasted Seasonal Vegetables, Rosemary,

Potatoes, Rich Chicken Jus

CHICKEN MILANESE

Arugula, Tomatoes, White Beans, Red

Onions, Grana Padano, Balsamic

RIGATONI ALLA NORMA

Ricotta, Roasted Eggplant, Pomodoro,

Basil, Grana Padano

CHICKEN PARMIGIANA

Linguini, Pomodoro

BUCATINI POMODORO WITH

NONNA'S MEATBALLS

Basil, Grana Padano

PARMIGIANA DI MELENZANE

Layers of Breaded Eggplant, Ricotta,

Grana Padano, Pomodoro, Topped

With Fresh Made Pasta Sheet

ORGANIC SALMON**

Lemon Potatoes, Tuscan Kale,

Lemon Caper Olive Tapenade

RIGATONI BOLOGNESE

Veal, Beef, Pork, San Marzano Tomatoes,

Cream Grana Padano

ORECCHIETTE

Sweet Italian Sausage, Toasted Garlic,

Broccoli Rabe, Grana Padano

- DOLCI -

Host's Choice of One

CANNOLIS

Fresh Cream Pistachio, Orange Rinds

TIRAMISU

Lady Fingers, Coffee, Mascarpone, Cocoa