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## **Rustic Italian Dinner Menu**

### **Passed Appetizers**

Sushi: Spicy Tuna & Veggie Rolls, and Nigiri selection (Yellowtail, Salmon, Tuna) with soy, ginger, & wasabi

### **Pizzettas:**

Margarita- Buffalo Mozzarella, Fresh Basil, Roma Tomatoes, & Baby Bella Mushroom

Greek- Pesto, Shaved Red Onion, Kalamata, & Feta

### **Jumbo Shrimp Cocktail**

### **Stationary Appetizers**

International Cheeses garnished w/ Fig & Apricot Jams, Marcona Almonds, Grapes, Berries,

Cornichons, Caper berries, & Imported Olives

Sliced Baguette, Grissini, Assorted Crackers & Crisps

Seasonal Crudités w/ Mediterranean Humus Dip

### **The Grill Station: Chef-Carved**

Seared Beef Tri Tip w/ Fresh Horseradish Creme

Grilled Salmon Filet, Carved to order

Rosemary Chicken Breasts w/ Citrus-Caper Aioli Sauce

Grilled Vegetable Platter

Sliced Artisanal Breads, French & Pretzel Rolls w/ Sweet Butter

### **Pasta Station: Sautéed by the Chef to order**

Whole Wheat Penne Pasta & Linguine

served with Marinara and Mushroom Vodka-Creme Sauces

Toppings: sun-dried tomatoes, shaved parmesan, artichoke hearts, pine nuts, capers,

crumbled Italian Sausage, crushed red pepper flakes, & fresh basil

Classic Caesar Salad w/ Anchovy, Parmesan Crisps & Rustic Croutons

### **Coffee & Decafe Station (at bar)**

### **Passed & Stationary Late Nite Fare**

Gourmet Grilled Cheese Sliders, truffle fries, mini ice cream sandwiches (Vanilla & Chocolate)