PRE-ORDER YOUR CATERING BEFORE 3/28/24



954-595-2104 2861 E. Commercial Blvd Fort Lauderdale FL 33308

HALF TRAY/FULL TRAY

\$60/\$110

\$250/\$490

\$250/\$490

\$200/\$390

\$150/\$290

\$50

\$50

\$50

PICK UP WINDOWS 12 PM | 2 PM 4 PM | 6 PM

SALADS

SPRING FARMER SALAD

Fresh Strawberries, thin sliced green apple and cherry tomatoes over arugula and romaine heart mix topped with feta cheese, bacon bits and honey citrus dressing

MAIN COURSE

LAMB SHANK 16oz Slowly braised lamb shank, mint jelly available upon request

PORK OSSO BUCO 16oz Slowly braised pork shank

ROTOLO DI SALMONE *8oz Pan seared rolled Atlantic Salmon topped with shrimp saffron sauce*

CHICKEN FRASCATI

Pan seared skin on chicken breast sauteed with spinach, capers, artichoke hearts and roasted red peppers in a lemon, butter and white wine sauce.

HALF TRAY OF SPINACH Serves 15-20

HALF TRAY OF BROCCOLI Serves 15-20

HALF TRAY OF MASHED POTATOES Serves 15-20

Easter Package for 10 \$350 (SAVE \$50)

SIDES

FRESH GARDEN SALAD

Half Tray Romaine hearts, tomatoes, carrots, cucumber, onions

& vinaigrette

MAIN COURSE

LAMB SHANK

Half Tray, 16oz slowly braised lamb shank over fettuccine *Mint Jelly Available Upon Request*

<u>D E S S E R T</u>

***TIRAMISU**

Half Tray, Coffee dipped Savoiardi and whipped mascarpone cheese blend dusted with cocoa. *Sliced upon request*

★ CONSUMER INFORMATION: OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, NUTS, SHELLFISH, OR SEAFOOD ALLERGENS. NSUMING RAW OR UNDER COOKED MEATS. POULTRY. SEAFOOD. SHELLFISH. OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.