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.