

ITALIAN MENU CATERING JR

Main Entrées

Classic Pasta Selection – Traditional Italian pasta with your choice of sauce.

Homemade Meatballs – Tender beef or plant-based meatballs in marinara sauce.

Artisan Pizzas – Margherita, Soppressata, Verdura.

Risotto Variations – Parmesan, Truffle Mushroom, Chef's Seasonal Flavor.

Ratatouille alla Toscana – Roasted vegetables in tomato herb sauce.

Caprese Salad – Heirloom tomatoes, mozzarella, basil, balsamic glaze.

Zesty Garden Salad – Mixed greens, citrus vinaigrette, fresh veggies.

Chicken Milanese – Breaded chicken cutlet with Italian herbs.

Chicken Marsala – Chicken in Marsala wine and mushroom sauce.

Sides & Starters

Garlic Bread, Lasagna, Breadsticks, Ravioli Selection.

Desserts

Tiramisù, Cannoli, Panna Cotta, Spanish Paella (Fusion).

Passing Trays / Cocktail Hour Bites

Stuffed Mushrooms, Smoked Salmon Crostini, Sliders, Pigs in a Blanket, Bruschettas, Mini Beef Wellingtons, Coconut Shrimp, Spanakopita Bites, Deviled Eggs, Arancini, Ceviche Shots, Antipasto Platter, Cheese Platter, Mac & Cheese Bites, Mini Empanadas, Potstickers, Spicy Mexican Street Corn Bites, Wine-Steamed Mussels.