

Valentine's Catering

CHOICE OF 2 COURSES- \$65 PER PERSON
CHOICE OF 3 COURSES- \$95 PER PERSON



MENU

TO START

Butternut Squash Soup with Apple and Toasted Pumpkin Seeds

Grilled Portobello Mushrooms with Fontina, Tomato and Red Onion

Wheat Berry Salad with Dried Cranberries and Pine Nuts

Romanesco, Applewood-Smoked Bacon, Cranberry & Pecan Salad

ENTREE

Gemelli with a Duck Ragu, Shitake Mushrooms and Zucchini. Asiago Cheese

*Filet Mignon Pancetta Roasted Brussel Sprouts, Parmigiano
Mashed Potatoes, Marsala wine*

Pan Seared Salmon with Pink Shrimp Hollandaise, Grilled Vegetables

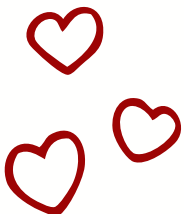
Pesto Grilled Jumbo Shrimp with Lemon Orzo

DESSERT

Perfect Apple Tart with a Bourbon Sauce

*Flourless Chocolate Torta Caprese with Raspberries
and Strawberry Sauce*

*White Chocolate Blueberry Bread Pudding with a Blood
Orange Sauce*



**Call 203-900-1131 to place your order.
Please allow 48 hours to prepare.**

