



Tasty Temptations

Italian / American Menu

By Chef Karen

Starters:

Antipasti:

1. Tray with mixed deli meats such as Capocollo, Mortadella and salami wrapped bread sticks
OR
2. Mixed Nuts, olives, roasted red peppers, marinated cherry tomatoes



Bruschetta

Balsamic infused chopped tomatoes with fresh basil on toasted ciabatta bread slices then topped with shredded parmesan cheese.

Shrimp Cocktail Shooters

Large shrimp served in a shot glass with a dollop of cocktail sauce

Prosciutto-Wrapped Fig

Fresh figs wrapped in prosciutto and cooked until crisp and nicely browned

Sausage Stuffed Mushrooms- Romano, garlic and sausage

Provolone stuffed Portabella Mushroom-baked



Salads:

Caesar Salad- from the famous restaurant, Carmine's in New York

Caprese Fresh tomatoes layered with mozzarella and a pesto drizzle

Mixed Greens

Baby greens served with fresh croutons and light herb dressing

Spinach and Citrus: Baby Spinach leaves with crumbled gorgonzola cheese, roasted pine nuts, dried cranberries, and sliced topped with a citrus dressing



Tasty Temptations Italian Salad

Mixed greens, chopped celery, red onion, cherry tomatoes, Sicilian olives and pepperoncini, dressed with a traditional Italian dressing

Pesto Pasta Salad

White beans, baby arugula, pasta and Parmigiano-Reggiano shavings with a red wine vinaigrette and pine nuts



Entrée:

Pappardelle with Fresh Tomato Sauce and Italian Sausage (can make without sausage for vegetarian)

Pappardelle Florentine- same as above with spinach added

Fettuccini with Wild Mushroom Sauce

Sophisticated flavors of exotic mushrooms and herbs shine in a sauce you can't get enough of!



Chicken Fettuccini Alfredo –Grilled chicken smothered in a rich, creamy parmesan Alfredo sauce

Eggplant Parmigiana with Penne & Marinara (vegetarian)

Chicken Parmigiana with Penne and Marinara

Italian Sausage and Peppers with either Angel Hair Pasta or Rotini and Red sauce

Lasagna- meat or vegetarian with a side of mixed zucchini, mushrooms and cherry tomatoes

Shrimp Marinara

Lightly roasted shrimp in marinara sauce with atop angel hair pasta

Spiced Roast Pork Tenderloin on a bed of roasted vegetables:

A blend of and spices mingle with carrots, parsnips, red onion and Brussel sprouts.

Steak Diane: Pan Seared Beef Sirloin served with a mushroom and wine sauce



Sides:

Garlic and Herb Bread or Garlic Bread Parmigiana

Roma Tomato and Zucchini Gratin: Layers of tomato, zucchini and Parmesan cheese topped with basil and crisp bread crumbs.

Oven Roasted Fall Vegetables: carrots, squash, parsnip, turnip, Brussel sprouts

Green Beans Romano-Fresh beans with sautéed prosciutto, tomato, and basil

Roasted Cauliflower- with garlic and parmesan

Green Vegetable Medley: Sugar Snap Peas, French Green Beans, Asparagus and peas sautéed with shallots



Desert:

Zabaglione with Strawberries

The dessert version is a light as air custard, whipped to incorporate a large amount of and topped with fresh strawberries

Apple Bread Pudding with Brandy Sauce

Hot bread pudding with apples, raisins, and cinnamon topped with brandy sauce

Italian Trifle with Marsala Syrup

Marsala drenched squares of soft sponge cake layered with vanilla-infused pastry cream and topped with fresh fruit

Tiramisu-the perfect end to a delicious meal, one that will have you lingering at the table with friends-chocolate, espresso, mascarpone and whipped cream

Almond Tart with Champagne Spiked Sabayon

A rustic desert from Northern Italy. Crisp, buttery and nutty cross between biscotti and shortbread, to dip into the airy desert sauce.

Chocolate Pecan Tart- the taste of both worlds, pecan pie and chocolate!

