

**Dinner Menu**

**“A Taste of Rustic Tuscany”**

**Antipasti**

Passed & Placed

**Caprese Bites**

Tomato-Basil-Fresh Buffalo Mozzarella

**Fig & Prosciuto**

drizzled w/ Aged Balsamic Reduction

**Chevre & Creme Fraiche-Stuffed Basil**

w/ Red Pepper Finish

**Gorgonzola & Bruschetta Tartlets**

**Primari:** Served Family Style in Bowls

**Pasta Primavera**

w/ Julienne Squashes & Tri-Colored Peppers Tossed in a Creme Sauce

**Simple Pasta for Kids**

**Segundi:** Served Family-Style Platters/Bowls

**Pan-Fried Pork Tenderloin**

w/ Fennel, Sun-Dried Tomatoes, and Rosemary Sauteed Chard & Shallots

**Baby Tomatoes**

in Walnut-Basil Vinaigrette

**Baked Polenta**

w/ Spinach & Pine nuts

**Grilled Rosemary & Lemon Chicken Legs**

Platter for Kids

**Dolce:**

Wedding Cake!

Summer Berries & Figs w/ Honey-Basil Creme

Home-Baked Biscotti: Chocolate & Vanilla w/ Almond

Decafe Coffee w/ Condiment Bar: Cinnamon, Chocolate & Vanilla Sugars

ANNE APRA  
*Catering*



Full Service Catering  
Event Design

ph 818-679-3001

fax 818-780-3001

anneapra@earthlink.net