



Catering Menu

\$28.95 Plus tax and gratuities

Your Choice Of:

- **Chicken Antonio**

Fresh grain-fed breast of chicken stuffed with procciatto, baby spinach & a four-cheese mixture.

Served with a light pomodora sauce.

- **Fruit-Stuffed Pork Tenderloin**

Norfolk's finest pork, stuffed with apricots, mushrooms, and apples.

Braised to perfection and served with an orange barbeque sauce.

- **Salmon Oreganto**

Wild Atlantic salmon filet oven baked in a fresh herb butter sauce.

Topped with sautéed shrimp and scallions.

Appetizers – Your choice of one

- **Shrimp en Croute'** – Jumbo Gulf of Mexico shrimp lightly sautéed. Served in a puff pastry shell with a tomato basil cream sauce.
- **Fig Crustini** – Toasted crustini bread topped with a delectable fig spread and sliced tart apples. Garnished with Parmigiano reggiano cheese.

Includes:

- Seasonal Vegetables
- Oven Roasted Potatoes
- Dessert – Raspberry Tartufo