

# Central Cinema Catering Menu

## Summer

### **Appetizers** – (2 pieces / person, unless noted otherwise)

\$3.00/ Person

**Garlic White Bean Dip** – Mediterranean-style white bean puree with fresh oregano.

**Hummus Dip:** A classic garbanzo garlic puree.

**Seasonal Vegetable Dip: Zucchini Caper Dip**

Dips are served with our fresh baked flat bread.

**Roasted Vegetable Skewers** (3 pieces / person) : **Baby Potatoes, Summer Squash, Kohlrabi**

**Fruit + Cheese Spikes** (3 pieces / person) - **Grape + Gorgonzola** or **Summer Melon + Feta with Lime**

**Gruyere + Fresh Thyme Gougiers** or **Gorgonzola Gougiers** – Warm puffed cheese pastries.

**Bruschetta (Seasonal)** on garlic toasted foccacia

- Fresh mozzarella and basil.
- Olive tapenade with chevre and fresh marjoram
- Arugula or marjoram pesto with roasted summer tomatoes

**Crispy Tofu** – Wedges of lemon grass scented and green onion flavored fried tofu served with dipping sauces.

**Spiced Nuts** – 1 oz / person

**Smoky Spice Almonds**

**Rosemary Hazelnuts**

**Maple Pecans**

**Chinese 5-Spiced Cashews**

\$4.00/ Person

**Tapas Platter** – An assortment of marinated olives, spreads, pickled and roasted vegetables served with our fresh baked flat bread.

**Stuffed Mushrooms-** Crimini mushrooms stuffed and lightly broiled.

Gorgonzola Stuffed Mushrooms

Spicy Sausage Stuffed Mushrooms

Ginger Stuffed Mushrooms - (vegetarian)

**Marinated Fresh Mozzarella Balls** (3 pieces / person) with garlic and fresh marjoram

**Roasted Polenta with Gorgonzola and Arugula**

**Eggplant Involtini** – Roasted eggplant slices rolled with chevre and fresh herbs

**Chicken or Pork Sate Skewers**

\$5.00/ Person

**Ginger Salmon Skewers**

**Wild Salmon Fennel Bites**

**Coffee + Chili Rubbed Baby Ribs**

## Central Cinema Catering Menu (p. 2)

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#### Salads

**Mesclun** – Mixed baby greens with a fresh lemon vinaigrette. **\$6**

**Rochelle** - Mixed spring greens with marinated sliced fennel tossed in an orange vinaigrette. **\$8**

**Caesar** – Fresh romaine with classic caesar anchovy lemon dressing and house made garlic croutons **\$8**

#### Mains

##### Pizza Party Buffet

Assorted pizzas with mesclun salad - **\$15.50 per person.**

**Quattro Formaggi** – Mozzarella, parmesan, asiago and smoked provolone over tomato sauce.

**Firenza** – Potato, fresh rosemary and oil cured olives with cheese and tomato sauce.

**Apulia** – Roasted summer tomatoes with arugula and lemon zest with cheese over garlic olive oil.

**Diabolo** – Spicy Italian sausage, fresh garlic and peppery greens with cheese over tomato sauce.

**Ratatouille** – Roasted zucchini, eggplant, sweet onions and tomatoes with cheese over red sauce.

**Courgette** – Ham with roasted zucchini and sweet onions with cheese over red sauce.

**Citroen** – Lemon roasted chicken with arugula chiffonade over sweet red pepper sauce and cheese.

##### Entrees

Served with seasonal vegetables and fresh bread.

**Fresh Fish Baked in Parchment** – (seasonal) – w/ lemon, shallots, baby potatoes + crimini mushrooms. **Market price.**

**Seasonal Lasagna** – Roasted squash lasagna with fresh herbs, sweet sausage and bechamel sauce. **\$14**

**Chicken Marabella** – Chicken breasts oven roasted in sweet savory wine sauce served with jasmine rice. **\$16**