



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

# Taste of Tuscany

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## Hors d'oeuvres

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### **Vertical Caprésé Skewers**

Fresh Grape Tomato, Buffalo Mozzarella, Fresh Basil and Balsamic Glaze. Served standing tall on a Bamboo Skewer.

### **Bruschetta**

Choose one (1) Flavorful Bruschetta from the following: Traditional Tomato, Tuscan White Bean or Shrimp Bruschetta served with Toasted Bread Croustades

### **Chicken Scaloppine Bites**

Traditional Chicken Scaloppine with Sun-Dried Tomatoes, Mushrooms, and Capers served in Phyllo Pastry Cups

### **Fried Ravioli**

Savory Cheese filled Ravioli served with Pomodoro Sauce

### **Italian Style Meatballs**

Big City's Own Home-style Italian Meatballs cooked in a Fresh Pomodoro Sauce 'til tender. Served with Grated Parmesan Cheese on the side

### **Torta Parmigiana**

A Savory Torta made with Tomatoes, Potatoes, Fresh Basil, Onions, and Imported Parmesan Cheese then baked 'til perfect

## Flatbreads

### **Ripe Plum Tomato Flatbread**

Fresh Basil, Roasted Garlic and melted Parmesan Cheese

### **Garlic Chicken Flatbread**

Balsamic Onions, Roasted Red Peppers and Mozzarella Cheese

### **Bianca Florentine Flatbread**

Wilted Spinach, Feta & Mozzarella Cheese, and a Creamy Herbed Ricotta Sauce

### **Bleu + Beef Flatbread**

Tender Sliced Steak, Bleu Cheese, and a Balsamic Drizzle



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## Premium Hors D'oeuvres

### **Antipasta Bellissimo**

A Lovely Selection of Marinated Artichokes, Roasted Peppers, Assorted Imported Olives, Grilled Cipollini Onions, Sausages, Salami, and Marinated Buffalo Mozzarella

### **Trio of Mediterranean Hummus**

A Classic Chick-Pea Tapas Appetizer with a Big City Twist. A Triple Display of Traditional Garlic Herb Hummus, Basil Hummus, and Roasted Red Pepper Hummus served with Pita Triangles

### **Miniature Lamb Lollipops**

Miniature Lamb Chops marinated in Red Wine & Garlic.  
Chops are then seared and served with a Mint Demi-Glace and a Garlic Aioli.

### **Prosciutto and Melon Kabobs**

Seasonal Melon Pieces gently wrapped with Italian Prosciutto

### **Raw Seafood Bar**

Jumbo Cocktail Prawns, Snow Crab Claws, Mussels, and Clams

### **Seafood Fonduta**

Seafood blended with Artichoke Hearts, Cream Cheese, and Parmesan Cheeses and served warm with Crostinis and Assorted Crackers

### **Smoked Duck on Brioche**

Smoked Breast of Duck set atop Brioche Toast with a Fig Compote and Thyme

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## Fresh Salad

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### **Julius Caesar Salad**

Romaine Greens, homemade Croutons, & shredded Parmesan | homemade Caesar Dressing

### **Garden Salad**

A Mixture of Crisp Baby & Romaine Greens with Onions, Olives, Tomatoes, Cucumbers, and Carrots. | Garden Dill Ranch & Italian Balsamic Vinaigrette Dressings.

### **Greek Salad**

Traditional Greek Salad with Tomatoes, Cucumbers, Bell Peppers, Kalamata Olives, Crumbled Feta Cheese & Red Onions | Tossed lightly with a Vinaigrette

### **Chef's Salad**

Diced Tomatoes, Diced Hard Boiled Eggs, Sliced Turkey, Sliced Ham, Bacon Pieces, and Bleu Cheese Crumbles served over a Mixture of Greens | Italian Vinaigrette



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## Main Entrées

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### Vegetarian

#### **Stuffed Shells**

Jumbo Pasta Shells filled with a Ricotta Cheese Blend and topped with Marinara Sauce & Parmesan Cheese.

#### **Mediterranean Pasta**

Sun Dried Tomatoes, Artichoke Hearts and a hint of Pesto all tossed in our Roasted Garlic Cream Sauce.

#### **Tortellini Primavera**

Sundried-Tomato Champagne Sauce tossed with fresh sautéed Vegetables.

#### **Baked Ziti**

Perfectly cooked Ziti Noodles mixed with Ricotta & Mozzarella Cheeses combined with a Fresh Napolitan Sauce then baked 'til bubbly.

### Poultry

#### **Tuscan Chicken**

Marinated Breast of Chicken with Sun-Dried Tomatoes, Basil, & Charred Peppers in Beurre Blanc Sauce.

#### **Pesto Chicken Pasta**

Tender Medallions of Chicken tossed with Pasta and a light Pesto Cream

#### **Chicken Florentine Roulades**

Seasoned Breast of Chicken stuffed with Spinach & rolled in Panko Breadcrumbs Sautéed with White Wine and Herbs then topped with Herbed Cream Sauce

#### **Chicken Marsala**

Boneless Breast of Chicken in a Classic Marsala demi-glace

#### **Chicken Piccata**

Tender Breast of Chicken pounded thin, lightly floured then paned and served with a Lemon Caper Beurre Blanc



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## Beef

### **Traditional Beef Lasagna**

Layers of tender Pasta, Ricotta Cheese, Seasoned Ground Meat, and Mozzarella Cheese.  
Baked in a rich & hearty Bolognese Sauce 'til hot and bubbly.

### **Spaghetti & Meatballs**

Traditional Spaghetti Pasta tossed in our House made Pomodoro Sauce.  
Served with Meatballs and Parmesan Cheese

### **Sliced Sirloin**

Vidalia Glaze & Gorgonzola

## Seafood

### **Seafood Cioppino**

A Provencal Stew of Fresh Seafood, Garlic, Onions, Tomatoes, White Wine, & Herbs served over  
the Chef's Selection of Fresh Pasta

### **Pesca Toscana**

Pan-seared Whitefish in White Wine with Shallots, Basil, & Garlic with Fresh Tomatoes

### **Herbed Whitefish**

Whitefish smothered with fresh garden Herbs, splashed with Wine infused Butter Sauce