

# Central Cinema Catering Menu

## **Appetizers** – (2 pieces / person)

\$2.50/ Person

**Garlic White Bean Dip** – Mediterranean-style white bean puree with our fresh baked flatbread.

**Hummus Dip – Choice of :** Garbanzo garlic puree, black bean garlic puree or roasted carrot served with our fresh baked flatbread.

## **Roasted Vegetable Skewers**

**Gougere** – Warm puffed cheese pastries.

## **Bruschetta (Seasonal)**

- Toasted chevre garnished with shredded beet.
- Fresh tomatoes and basil.
- Fresh mozzarella and basil.
- Olive tapenade

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

\$3.50/ Person

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

**Gorgonzola Stuffed Mushrooms** – Crimini mushrooms stuffed and lightly broiled.

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

**Pissaladiere** – Provençal pizza bites with caramelized onions, oil-cured olives and fresh rosemary.

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

## **Puff Pastry Tartlettes**

- w/ Wild Mushrooms + Chevre / Creme Fraiche
- w/ Leek Chiffonade+ Creme Fraiche
- w/ Curried Onions

## **Marinated Fresh Mozzarella Balls**

## **Tandoori Chicken Skewers**

\$4.50/ Person

**Tarragon Chicken Bites** – Chicken roasted with tarragon and tossed with crimini mushrooms and dijon aoli. Served wrapped in fresh spinach leaves.

## **Marinated Shrimp Wrapped in Snow Peas**

## **Ginger Salmon Skewers**

## **Wild Salmon Fennel Bites**

## **Salads**

**Mesclun** – Mixed baby greens with a sherry vinaigrette. **\$5**

**Sofia** – Fresh spinach greens tossed with shallot dijon vinaigrette, roasted delicata squash and bacon. **\$7**

**Rochelle** - Mixed spring greens with marinated sliced fennel tossed in an orange vinaigrette. **\$7**

**Verona** - Mixed baby greens with fresh strawberry vinaigrette, warm goat cheese and roasted walnuts. **\$7**

## **Mains**

### **Pizza Party Buffet**

Assorted pizzas with mesclun salad - **\$14 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.

**Fumoso** – Smoked salmon, fresh spinach and red onions over bechamel.

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

**Caponata** – Roasted eggplant, red peppers, onion and capers over marinara.

**Aaglio** - Roasted garlic, summer squash, tomatoes and fresh oregano with cheese on a garlic olive oil base.

### **Entrees**

Served with seasonal vegetables (currently served with roasted baby broccoli rabe.)

**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. **\$12**

**Chicken Marabella** – Chicken breasts oven roasted in sweet savory wine sauce served with jasmine rice. **\$14**