

Central Cinema Catering Menu

Autumn

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

\$3.50/ Person

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

Hummus Dip: A classic garbanzo garlic puree.

Seasonal Vegetable Dip: Fiery Pumpkin Dip or Beet Ginger Dip

Dips are served with our fresh baked flat bread.

Roasted Vegetable Skewers: Rosemary Baby Potatoes, Squash, Parsnip, Beet, Broccoli, Sweet Potato

Fruit + Cheese Spikes: Grape + Gorgonzola or Pear or Apple + Brie, Apricot

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

Bruschetta (Seasonal) on garlic toasted foccacia

- Fresh Mozzarella, Tomato and Basil.
- Olive Tapenade with Chevre and fresh Golden Oregano
- Roasted red pepper and sweet onion

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

Croquettes – Sweet Potato Croquettes with Cream Cheese Scallion Sauce

\$4.00/ Person

Roasted and Pickled Nibble Platter – An assortment fresh garden vegetables roasted, and house made pickled vegetables and / or fruits.

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

Stuffed Dates - Sweet Dates filled with Chevre and wrapped in Thick Sliced Bacon

Chicken or Pork Sate Skewers

\$5.00/ Person

Ginger Salmon Skewers

Wild Salmon Fennel Bites

Coffee + Chili Rubbed Baby Ribs

Roasted Shrimp Skewered with Roasted Garlic + Oil Cured Olives

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Salads – (Served Family Style)

Central House Salad – Savoy Spinach with Apple Chiffonade and Cranberry Vinaigrette **\$7**

Barley Confetti Salad – Barley with Pickled Fennel, Currants, Apples and a White Pepper Parmesan Vinaigrette **\$6**

Rainbow Chard Salad – Rainbow Chard with Roasted Golden Beets, Bleu Cheese and Sweet Bacon Dressing **\$7**

Pizza Party Buffet

Assorted pizzas with Central House Salad - **\$15.00 per person.**

Cheese Trio – Mozzarella, Provolone and Asiago over Marinara.

Pepperoni Pizza – Made with Local Zoe's Pepperoni.

Wild Mushroom – Local Wild Mushrooms with Rainbow Chard and Garlic over an Herbed Ricotta and Three Cheeses.

Firenza – Thin sliced Yukon Gold Potatoes and fresh Rosemary with Oil Cured Olives over Marinara and Cheese.

Zoe's – Zoe's Coppa and Pepperoni with Green Olives and Cheese over Marinara.

Manzo– BBQ Pulled Beef, with sauteed Leeks drizzled with Crème Fraiche and Cheese.

Zucca – Thin slices of roasted Butternut Squash with Sage and Herbed Walnuts over a base of Chevre.