

Central Cinema Catering Menu

Autumn

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: Fiery Pumpkin Dip or Beet Ginger Dip

Dips are served with our fresh baked flat bread.

Roasted Vegetable Skewers (3 pieces / person) : **Rosemary Baby Potatoes, Squash, Parsnip, Beet, Kohlrabi, Sweet Potato**

Fruit + Cheese Spikes (3 pieces / person) - **Grape + Gorgonzola or Pear + Brie, Apricot**

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
- Marjoram pesto with roasted tomatoes
- Roasted red pepper and sweet onion

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

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

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

Mussels Broiled with Tarragon

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Salads

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

Arancio – Baby spinach with fresh orange, shaved parmesan and maple pecans with fried shallot 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.

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.

Gremolata – Fresh lemon zest blended with Parmesan and topped Roasted Red Pepper + Gruyere

Entrees

Served with garlic roasted green beans 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**