

*Meet the Presidential Catering Executive Chef, “Maya Chrestensen, for a special pre-concert cooking demonstration, food sampling and wine pairing!*

## NEW YORK “LITTLE ITALY”

### MINI PIZZAS

with prosciutto, mozzarella, pesto and citrus arugula

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STUFFED MUSHROOMS with ITALIAN CHICKEN SAUSAGE AND CHEESE  
with a Madera wine sauce

\*

### HANDMADE ITALIAN MEATBALLS

with fresh marinara sauce

\*

### BUFFET

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ITALIAN POT ROAST served in a rich  
wine sauce with fresh pasta

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### SEAFOOD PASTA

shrimp, scallops and grilled halibut  
with a roasted red pepper and sherry cream sauce  
with peas and red peppers

\*

### CLASSIC CHICKEN PICATTA

served with a lemon caper sauce & grated parmesan cheese

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### FRESH HANDROLLED LASAGNA

filled with 5 cheeses,  
sun dried tomatoes, basil, spinach served with a fresh tomato basil sauce

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### FRESH GREEN BEANS, ASPARAGUS & GRILLED ZUCCHINI

with a roasted walnut pesto sauce

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### ROMAINE SALAD

with olives, tomatoes, red onions,  
artichoke hearts, peppercini peppers, garbanzo beans,  
mozzarella cheese served with a choice of creamy garlic  
dressing Italian dressing

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RESH BAKED FOCACCIO BREAD  
AND GRILLED GARLIC CHEESEBREAD  
with olive oil and herbs

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BEVERAGES

\*

Ice Water

&

Ice Tea

&

Coffee, Decaf and Hot tea

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DESSERTS

\*

CLASSIC TIRAMISU

Italian sponge cake, with fresh cream  
custard, chocolate and coffee mousse

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SPUMONI ICE CREAM

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HANDMADE ITALIAN AMARETTI COOKIES

with dark chocolate

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AVAILABLE FOR PURCHASE

\*

Full Bar Service Available

&

Italian Sangrias

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