

CATERING CENTRAL
SAMPLE MENU

FIRST COURSE

**Hearts of Romaine with Champagne Vinegar
Tossed along Gorgonzola cheese,
Pine nuts
and dry Cranberries.**

MAIN COURSE

**Tilapia and Carnitas Soft Taco Bar
With accompanying sauces;
fiery chili de arbol, tangy tomatillo,
spring fresh pico de gallo, Californian guacamole
and pickled vegetables.**

**Oven Roasted Chicken with White Wine Demi and Pancetta Sauce
Served with Roasted Baby Vegetable Medley
and Polenta Cakes**

DESSERT

**Seasonal fruit Tart
Topped with tangy sour cream**

**Chocolate Truffles
"Complements of Catering Central"**

Coffee