



A LA CARTE MENU

PRICING STARTS AT \$70 PER PERSON



CATERING | CHARLESTON | ARIZONA

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A La Carte Menu

APPETIZERS (CHOOSE ONE)

Salmon Bruschetta — Homemade Focaccia smeared with a whipped cream cheese comprised of homemade Mustard, Red onion, Tarragon & Dill. Topped with Smoked Salmon & a Fresh slice of Tomato. \$2pp

Twice-cooked Chicken Wings — Option of Chili & Honey or Black Pepper & Garlic chicken wings.

French Pizza — Puff Pastry cooked to a delicious golden flaky brown topped with sautéed mushrooms & cheese.

Bruschetta del Tacchino — Homemade Focaccia smeared with Whipped Gorgonzola & Fig Butter. Topped with Diced Walnuts, Chopped Arugula & Turkey slow cooked with Achiotte Spice. Drizzled with local Raw Honey.

Arancini del Tartufo — Risotto rice cooked with White Truffle oil, Parmesan Cheese, Garlic, Shrimp & Mushrooms.

Short Rib Sliders — A savory cut of beef, slow cooked & simmered in tomato sauce, onions & bay leaves. Served on a Hawaiian slider roll.

Middle Eastern Meatballs — Fresh Ground Chicken & Turkey mixed with Garbanzo Beans, Fried Eggplant, Pine Nuts, & diced Italian Parsley. Seasoned with Cumin, Curry, Fresh Mint & Garlic. Served with a side of Tzatziki sauce.

Ahi Poke — Fresh Sushi Grade Ahi Tuna Sliced into small bites, tossed with Soy Sauce & Olive Oil, Sesame Seeds, Fresh Grated Ginger, Snap Peas, Jalapeños, Green Onions, Diced Radish & White Beans. Topped with a Fresh Squeeze of Lime. Served with fresh made Wonton Chips. \$6pp

Deep Fried Ravioli — choice of meat or vegetarian filling ravioli. Deep fried & topped with a fresh pomodoro/tomato sauce.

Arancini/Rice Balls — Traditional Sicilian Rice Balls. Risotto grade rice cooked with Saffron, Peas, & Onions. Filled with Bolognese meat sauce, battered, tossed in breadcrumbs, deep-fried.

Chef Mikey's Ribs — Dry Rubbed in Chef Mikey's secret spice blend. Grilled first, & finished in the oven for perfection. \$3pp

The Best Coconut Shrimp — Shrimp marinated in chili paste over night, then egg-washed & rolled in Fresh Shredded Coconut. Baked to Perfection. \$2pp

Chicken Pate/Mousse — Chicken Liver & Chorizo sautéed with onions & pine nuts placed on top of a home focaccia with arugula & a balsamic glaze.

Pork Dumplings — Homemade dumplings with pork, ginger, & serrano peppers on the inside, flash steamed, fried & served with a spicy peanut sauce.

Bite-sized Panini's — Prosciutto or Salami, mozzarella, & pesto sauce on homemade focaccia.

Sicilian Bread — French pastry dough (fillo), filled with various cured meats & cheeses baked & topped with sesame seeds.



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SALADS

- Basic** — Fresh Chopped Romaine & Red Leaf Lettuce tossed with Honey Vinaigrette & Organic Carrot, Cherry Tomatoes, & Onion pieces.
- Kale** — Fresh diced Kale tossed in Lemon Vinaigrette with Dried Cranberries & Chopped Almonds.
- Beets** — Organic Beets tossed in a Local Raw Honey, mixed in with Fresh Arugula, sliced Red Bell Peppers & Goat Cheese pieces. Topped with Extra Virgin Olive Oil & Himalayan Sea Salt.

VEGETABLES

- Asparagus** — Marinated & seasoned with olive, oil, black pepper, garlic, & Himalayan sea salt. Choose between slow baked or charred on the grill.
- Sweet Potato** — Sliced thinly & then tossed in olive oil & cinnamon. They can be baked or grilled.
- Michael's Ratatouille** — Sicilian style ratatouille; red bell pepper, onion, eggplant, & potato twice cooked in a tomato sauce topped with Mediterranean oregano.
- Brussel Sprouts** — Flash cooked in a pan with jalapenos & sliced carrot pieces make a great crunchy, spicy, & sweet combination. *can be made with a cream & bacon sauce.
- Beets** — Boiled & then tossed in Organic local honey, Himalayan sea salt, & black pepper.
- Aunt Tina's Green Beans** — Sautéed in a pan with sliced almonds & garlic.
- Acorn Squash** — Flash fried & then slow baked in the oven topped with fresh grated Parmesan cheese & olive oil.
- Grilled Eggplant** — Lightly grilled then topped with Extra Virgin Olive Oil, Fresh Garlic, & Oregano.
- Grilled Vegetable Platter** — Grilled Eggplant, Zucchini, & mixed Bell Peppers topped with Extra Virgin Olive Oil, Himalayan Sea Salt, & Fresh Cracked Black Pepper.
- Fresh Cut Vegetable Platter** — Organic Carrots, Celery, Radish, & Bell Peppers with a Home Made Hummus Dip.

BREAD

- Sea Salt Focaccia** — Thin golden bread with a hint of olive oil that has been baked in topped with Himalayan sea salt. It can be enjoyed alone or great for mopping up a plate.



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ENTREES (CHOOSE ONE-TWO)

Alla Norma — Ancient Sicilian recipe consisting of an acidic slightly sweet tomato sauce with pieces of deep fried eggplant, topped with shaved Italian cheese.

Bolognese — Ground beef & pork slow cooked in San Marzano tomatoes, spiced with rosemary, sage, & bay leaves.*can be made Sicilian style with ham, mushrooms, & cream. \$4pp

Pesto — Pasta tossed in a homemade pesto sauce, cooked the traditional Genovese way, with boiled potatoes & green beans mixed in.*Can be made with tomato & cream added. \$3pp

Pork Tenderloin — Pork Tenderloin seasoned with Fresh Sage, Black Pepper, Garlic Salt & Crushed Red Pepper. Cooked to a perfect Medium.

Milanese or Sicilian — Choose your preference of meat paired with your preference of style. Sicilian, olive oil tipped & tossed in breadcrumbs or Milanese, egg washed & tossed in breadcrumbs, then deep-fried. Meat can be topped with shaved Parmesan & a lemon dressed arugula, upon request.

Marsala — Chicken cooked in Sicilian Marsala wine & accompanied with sautéed mushrooms.

Sausage & Peppers — Homemade sausage seared then place with sliced red & green bell peppers, yellow onion, & golden potatoes, finished in the oven.

Chicken & Sausage — Homemade Sausage & Fresh Chicken cooked in San Marzano Tomato Sauce with Potatoes, Onions & Bell Peppers.

Pork Schnitzel — A prime cut of pork, egg washed & tossed in breadcrumbs. Deep fried in peanut oil, placed on top of a lemon dressed arugula salad.

English Pub Style Fish & Chips — Fresh filet of Cod, lightly beer battered & deep-fried in peanut oil. Served with Fresh cut steak fries or roasted potatoes. \$5pp

Portuguese Spiced Rotisserie Chicken — Organic Free Range Chicken, spiced & marinated with Cumin, Coriander, Cinnamon, Cardamom & Fresh Squeezed Orange Juice.