



FINE DINING MENU

\$100 PER PERSON



CATERING | CHARLESTON | ARIZONA

P: (602) 705-3331
WWW.LILLETOCATERING.COM



Fine Dining Menu

\$100 PER PERSON

APPETIZERS (CHOOSE 1)

*Add additional for \$8 per person

Arancini- White truffle risotto balls topped with roasted onion puree and sliced prosciutto.

Lamb Chops- Rack of lamb hand trimmed in house spiced with Middle Eastern spices seared on the BBQ grill. Served with homemade bread and Italian salsa verde. \$5pp

Smoked Salmon Bruschetta- In house smoked salmon served on made from scratch silver dollar savory rye pancakes smeared with whipped cream cheese infused with capers, red onion and ground mustard. GF option \$3pp

Ahi Poke- Fresh ahi tossed in tamari-lime vinaigrette with fresh avocado, jalapeno and diced carrots, and white beans. Served on house fried wonton chips or fresh cucumber slicers. GF option \$6pp

Spanish Pate'- Fresh organic chicken livers sauteed with pine nuts, sweet onion and chorizo. Served on a toast point with diced arugula and balsamic reduction drizzle.

Smoked Swordfish Caponata- Fresh swordfish smoked in house tossed in homemade sweet and sour sauce with fried eggplant pieces, capers, olives, roasted red bell pepper, onion and tomato sauce. Served on a homemade baguette. \$6pp

Scallops and Grits- Large scallops pan seared in bacon grease served on a polenta, sweet potato and grated parmesan croquette with white bean puree infused with roasted garlic, rosemary, bacon pieces and grain mustard. \$4pp

SALAD

Two Greens and Things- Organic Romaine and Arugula tossed in house made vinaigrette topped with diced almonds, red bell pepper, red onions and dried cranberries.

BREAD

Homemade Rustic Italian Bread



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ENTRÉE (CHOOSE 1)

*Served with Roasted Vegetables

- Beef Tenderloin (Filet Mignon)** - cooked to medium rare, topped with mushroom, garlic and balsamic glaze cream Sauce. *Prime Beef +\$12 per person
- Halibut**- Fresh northern halibut rubbed with ginger, coriander, cayenne, cumin and sherry vinaigrette. Broiled to perfection and served on top of slow cooked mushroom, celery and pancetta puree with mustard grain dressed roasted carrot, zucchini and asparagus side. *+\$15 per person
- Sicilian Grouper**- Fresh grouper rubbed with lemon vinaigrette, paprika, sea salt and ground almond and sesame seeds. Broiled to perfection and served topped with spicy tomato sauce on top of Asiago shredded roasted artichoke heart and potato slices. *\$10 per person
- Salmon**- Fresh northern salmon rubbed with red wine vinaigrette and French spices. Baked to medium and served on top of beet, roasted garlic and basil puree with caper, dill and white wine cream sauce.
- Swordfish**- Fresh swordfish spiced with Sicilian spices grilled to medium and served on top of creamy polenta with roasted apple, garlic, bacon and basil chutney. \$13 per person
- Rack of Lamb**- Organic rack of lamb rubbed with spices and herbs, seared in a cast iron, and finished in the oven. Served medium rare.* \$14pp
- Pork Rib Chop-Frenched**- Fresh Pork pounded thin, seared on the BBQ and served with roasted apple, bacon and basil mash, topped with white wine, garlic and sage sauce.
- Branzino**- Fresh Mediterranean Sea bass filet pan seared to crispy skin exterior, served topped with white wine, caper and olive sauce on top of saffron rice. \$6pp

DESSERT

- Chef Mikey's Tiramisu**- Ladyfingers dipped in organic espresso flavored with cinnamon and Zambuca. Layered in between homemade tiramisus filling.
- Tiramisu Cake**- Chef's Michael creation similar to a cheesecake with pureed walnuts and cookie as a crust baked with tiramisus flavor and a hint of orange zest. \$6pp
- Ghiradelli Chocolate Tarts**- Homemade pie crust filled with rich, decadent chocolate filling. Served with freshly made whipped cream. \$3pp
- Peach or Apple Cobbler**- Petite homemade Portuguese spiced peach or apple cobblers served with homemade mango and blueberry sorbet. \$7pp *seasonal