



A Taste of Gourmet



CAVA WINERY GOURMET TASTING MENU OPTIONS:

PAN & GRILL'S MENU OPTION – “A TASTE OF GOURMET” – \$36.00 PER PERSON
A lighter fare sampling of gourmet items to enlighten your taste buds

CHOOSE:

TWO (2) STARTER COURSES FROM MENU ITEMS AND
TWO (2) MAIN COURSES FROM MENU ITEMS AND
ONE (1) SIDE COURSE AND
ONE (1) DESSERT COURSE

STARTER COURSES: CHOOSE ANY TWO OF THE FOLLOWING:

Antipasto of grilled vegetables, meats and cheeses
General Tsao Meatballs
Potato Perogies with caramelized onions
Broccoli/Spinach Perogies with roasted garlic & parmesan
Mini Corned Beef Reubens
Sliders – cheese, honey garlic or barbeque
Crab and Shrimp Dim Sum with agitated duck sauce
Grilled Sausage with Broccoli Rabe, Roasted Garlic and Shaved Parmesan
Grilled Bratwurst with Pears, Rosemary, and Maple Syrup

MAIN COURSES: CHOOSE ANY TWO OF THE FOLLOWING:

PASTA DISHES:

Any shaped Pasta served family style with choice of sauce – Bolognese, Marinara, Fra Diablo, Vodka sauce, White or Red Clam, Amaretto Cream, Carbonara, Butter Sage or Parmesan Cream.
Eggplant Parmesan
Eggplant Rollatini
Mushroom and Asparagus Risotto

CHICKEN DISHES:

Chicken Marsala with Mushrooms
Chicken Wilson – Sautéed with Canadian Bacon, Swiss Cheese in a Garlic Reduction Sauce.
Chicken Francese
Chicken Parmesan
Chicken Milanese
Chicken Hollywood – Prepared with Grilled Sausage, Broccoli Rabe in a Stock Reduction
Chicken Scamfredo – Prepared in an Alfredo/Scampi Sauce



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MAIN COURSES: CONTINUED - "A TASTE OF GOURMET"

SEAFOOD:

Sole, Flounder or Tilapia Francese
Sole, Flounder or Tilapia Mediterranean style – roasted with Tomatoes, Garlic and Stock
General Tsao or Teriyaki Swordfish
Tuna with Spicy Mayo or Wasabi Dipping Sauce
Roasted Salmon
Poached Salmon with Sea Salt, Fresh Dill and E.V.O.O.
Blackened Snapper, Swordfish, Tuna or Salmon

MEATS:

Sliced Steak with Cheesy Garlic Bread
Asian, Blackened, General Tsao or Roasted Garlic Pork Tenderloin
Fall off the Bone BBQ Ribs
Grilled Sausage with Peppers, Onions and Roasted Garlic
Braised Brisket over Potato Pie or Egg Noodles

Note: All Meats are seasoned and served family style rather than individual steaks. Dry rubs are used and also include cheesy garlic bread with each platter.

SIDES: CHOOSE ANY ONE OF THE FOLLOWING:

Sautéed Green Beans
Broccoli Rabe
Broccoli or Spinach with E.V.O.O., Garlic, Red Pepper and Sea Salt.
Potato Pie with Crushed Bacon and Parmesan

DESSERTS: CHOOSE ANY ONE OF THE FOLLOWING:

Signature French Toast – Chambord cinnamon raisin, Amaretto cinnamon or Frangellica cinnamon prepared with maple syrup and powdered sugar
Melt-away Cake – Cherry or Raspberry
Apple or Apricot Puffs
Strawberry Stuffed French Toast
Fresh Fruit

PAN AND GRILL CATERERS – BECAUSE LIFE IS TOO SHORT FOR A BAD MEAL! 973-766-3914