

# Seasons Catering Menu

## Appetizers

CHICKEN FINGERS	55/95	MEATBALLS (6) <small>SERVED WITH RICOTTA CHEESE</small>	60/100
MOZZARELLA STICKS	55/95	ZUPPA DI MUSSELS	50/90
COAL FIRED WINGS	55/95	CALAMARI	75/125
MINI PORK SHANKS	70/100		

## Salads

CAESAR SALAD	40/70	CAPRESE SALAD	45/75
INSALATA SALAD	40/70	ARUGULA	40/70
COLD ANTIPASTI	50/90		

## Chicken

CHICKEN PARMIGIANA	60/110	CHICKEN FRANCAISE	60/110
CHICKEN MARSALA	60/110	CHICKEN GERARD	60/110
CHICKEN SCAMPI	60/110		

## Veal

VEAL MARSALA	85/140	VEAL PARMIGIANA	85/140
VEAL SALTIMBOCCA	85/140	VEAL FRANCAISE	85/140

## Pasta

PENNE ALA VODKA	50/90	PENNE BOLOGNESE	55/95
OCCHIETTE & SAUSAGE	55/95	EGGPLANT ALA SEASONS	55/100
SPAGETTI AGLIO E OLIO	45/75	PENNE POMODORO	50/90

## Seafood

SEAFOOD STEW	85/140	TUSCANY SALMON	85/140
POACHED SALMON	85/140	SHRIMP FRANCAISE	85/140
SHRIMP SCAMPI	85/140	SHRIMP FAGIOLI	85/140
SHRIMP PANCETTA	85/140	FLOUNDER FRANCAISE	85/140
CRAB MEAT FRA DIAVOLO	85/140		