

TOUR OF ITALY

Aiken Columbus Club Catering Menu

All meal include: garlic bread sticks, choice of salad.

ANTIPASTI (APPETIZERS)

Select One of the following appetizers.

Spiedini di antipasto (Antipasto Skewers)

Antipasto Skewers are an appetizer that is a beautiful festive addition to any party. Each guest is able to pick up one toothpick that is loaded with delicious choices.

– Antipasto skewers can be changed to include tortellini by substituting one slice of meat for the tortellini.

Morsi di bistecca marinati (Marinated Steak Bites)

Tender steak, perfectly marinated to bring out the most explosive and amazing flavor! These Marinated Steak Bites are packed with flavor

Bocconcini di polenta con funghi e fontina (Polenta Bites with Mushrooms and Fontina Cheese)

Polenta is toasted in the oven, top with sautéed mushrooms and a sprinkling of grated Fontina, then baked again until melts and irresistible. A pinch of crushed red pepper flakes and a splash of Sherry vinegar punch up the flavor of the mushrooms.

INSALATE (SALADS)

Select One of the following salads.

Insalata verde italiana (Italian Green Salad)

The salad features mini pepperonis, chunks of delicious mozzarella, garbanzo beans, sliced kalamata olives, halved cherry tomatoes, and a dash of each thyme, oregano, basil with a scrumptious Italian dressing made perfect with just the right amount of acid, sweet, salty, and spicyness.

– Choice of two (2) dressings: Ranch, Honey Mustard, Italian, Thousand Island, Dill, or Creamy Italian Dressing

Insalata di cavolo mediterranea (senza maionese) (Mediterranean Cabbage Salad -No Mayo)

This is an extra crunchy and bright Mediterranean Cabbage Salad, a no-mayo coleslaw with loads of fresh veggies, herbs, toasted almonds, and a zippy Dijon vinaigrette! !

Insalata di cetrioli di anguria alla menta (Minty Watermelon Cucumber Salad)

This Watermelon Cucumber Salad is a light, refreshing, incredibly delicious and is the newest addition to our collection of summer salad recipes. Tossed with sliced onions, mint and basil in a balsamic vinegar dressing.

– Avocado or crumbled Feta Cheese

ENTRÉES

Select One of the following Entrées and One Vegetable Side. Tuscan Creamy Mushrooms, Italian Green Beans,

Pollo Toscano (Tuscan Chicken)

Pollo Toscano (Tuscan Chicken) is grilled marinated chicken breasts smothered with vegetables and a balsamic mixture, all on top of a bed of herbed jasmine rice al dente.

Lasagne Bolognese

Classic Bolognese style lasagna made with multiple layers of pasta baked with creamy bechamel and meaty tomato sauce, Ricotta cheese, chopped fresh parsley, sliced pitted ripe olives, shredded mozzarella cheese and grated Parmesan cheese.

Lasagna Di San Gimignano

This is a tomato-free recipe that consists of a rich beef sauce and a creamy béchamel layered between delicate pasta sheets.

Polpettone con formaggio romano (Meatloaf with romano cheese)

Polpettone con formaggio romano otherwise known as Meatloaf with Romano cheese, is a delectable Italian upgrade to the standard staple of American comfort food.

Manicotti con spinaci, formaggio e funghi (Manicotti with spinach, cheese & mushroom)

Everyone can enjoy the rich and home-style flavor of this spinach stuffed manicotti with Ricotta and mushrooms is baked covered in a marinara sauce and Parmigiano cheese.

– Meat sauce can be exchanged for the marinara sauce.

SIDES

Select one of the Sides.

Broccoli italiani arrostiti all'aglio (Garlic Roasted Italian Broccoli)

Our Garlic Roasted Broccoli recipe has a deep caramelized flavor unlike any other cooking method. It is tender and flavorful with a hint of garlic.

Fagiolini italiani (Italian Green Beans)

These roasted green beans are fresh green beans coated in butter, garlic, olive oil and herbs, then cooked at high heat until tender and browned.

Verdure arrostate al forno (Oven Roasted Vegetables)

The perfect combination of veggies, simply seasoned and tossed in extra virgin olive oil

Cavoletti di Bruxelles arrostiti (Roasted Brussel Sprouts)

Our Italian Brussels sprouts roasted with garlic, breadcrumbs and almonds. These garlic roasted Brussels sprouts are crisp on the outside with a beautiful caramelization and loaded with so much flavor thanks to all of the great Italian flavors.

Sautéed White Beans with Garlic, Sage & Tomatoes (Fagioli al Forno)

This is a savory bean dish that is flavored by fresh sage, garlic, onion, thyme tomatoes.

– Add smoked sausage.

DESSERTS

Select One of the following Desserts.

Medley di frutta glassata (Glazed Fruit Medley)

This dessert is a beautiful display of sparkling glazed fruit makes a stunning ending for your special occasion.

Brownies al tiramisù (Tiramisu Brownies)

Coffee brings out the flavor in chocolate, so the combo is excellent in this creamy brownie bar version of the Italian classic.

Torta mousse al cioccolato a triplo strato (Triple-Layer Chocolate Mousse Cake)

Triple decadent -layer cake, featuring a traditional chocolate base, a chocolate mousse layer and a white chocolate mousse layer. Made with dark chocolate topped with fruit.

Cheesecake di tartaruga (Turtle Cheesecake)

Every slice of our New York-Style Turtle Cheesecake has a thick layer of fudge, covered with caramel sauce and garnished with chopped pecans – all wrapped up in a graham cracker crust.