SOUTHERN CRUST DIE DURCH SE DURCHING

UPDATED March 8, 2024 4:30 PM

APPETIZERS

CHARCUTERIE PLATTER

assorted cured meats, pickled & marinated vegetables, olives, assorted nuts, dried & fresh fruit, honey, jam & crackers

\$13.00/per person

CAPRESE PLATTER

fresh mozzarella, heirloom tomatoes & basil **\$10.00/per person**

BRAISED PORK MEATBALLS

served with house-made tomato sauce & fresh basil

\$8.00/per person

STUFFED MUSHROOMS

sausage, spinach, parmesan, garlic, artichoke & panko

\$8.00/per person

ROASTED SEASONAL VEGETABLE PLATTER

assorted roasted seasonal vegetables

\$8.00/per person

TRADITIONAL BRUSCHETTA

crostini topped with heirloom tomatoes, basil, garlic, parmesan & evoo

\$5.00/per person

BACON WRAPPED FIGS

aged balsamic glaze

\$5.00/per person

CAPRESE SKEWERS

fresh mozzarella, cherry tomatoes, basil pesto & sweet balsamic dressing

\$5.00/per person

STRAWBERRY BRUSCHETTA*

toasted crostini topped with citrus ricotta & balsamic marinated strawberries

\$5.00/per person

*Seasonal menu item

SALADS

SEASONAL SALAD

mixed greens or spinach topped with nuts, fresh seasonal fruits or vegetables & served with balsamic vinaigrette

\$10.00/per person

CAESAR SALAD

romaine lettuce, parmesan, house-made croutons & classic caesar dressing

\$9.00/per person

SOUTHERN CRUST HOUSE SALAD

mixed greens topped with cucumber, cherry tomatoes & lemon dijon vinaigrette

\$8.00/per person

PASTA

BAKED ZITI

ricotta, red sauce, italian sausage & fennel \$14.00/per person

BAKED VEGGIE PENNE

with roasted seasonal vegetables served in bechamel sauce

\$12.00/per person

RIGATONI

served with roasted vegetables, garlic oil & parmigiano reggiano

\$12.00/per person

TRADITIONAL ITALIAN LASAGNA

served with meat sauce

\$12.00/per person

ALL EVENTS INCLUDE (1) CHEF & (1) ATTENDANT. EVENTS LARGER THAN 50 PEOPLE WILL REQUIRE ADDITIONAL STAFF.

ALL PRICES ARE SUBJECT TO PRODUCTION FEES & TAXES.

A LA CARTE MENU