

Arizona Italian American Chamber of Commerce

Gala Dinner 2027

Antipasti – Hand Passed

Provided by Creations in Cuisine Catering

Cucchiaino Caprese | V, GF

Whipped Burrata, Cured
Tomatoes, Micro Basil &
Balsamic Pearls

Filetto di Manzo e Insalata di Granchio

Garlic Toast, Horseradish
Cream & Chives

Fichi e Noci Tostate | V

Whipped Chèvre, Figs,
Toasted Walnuts, Honey &
Mint, Brioche Crostini

Dinner Menu – Seated

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First Course

Il Cestino del Pane | V

Artisan Bread Service

Rosemary Garlic Focaccia, Garlic Knots & Italian Peasant Loaf
Olive Oil & Whipped Butter

Insalata di Radicchio Griglia | V, GF

Grilled Radicchio & Baby Romaine, Shaved Romano, Castelvetrano Olives, Pickled Onion
Honey-Lemon Vinaigrette

Pasta Course

Cacio e Pepe Cannelloni | V

Whipped Burrata, Ricotta, Black Pepper & Grana Padano Mushroom Florentine Ragù
Gluten-Free Available by Request

Entrée Selections

Vitello, Carciofo e Rosmarino | GF

Veal Scallopini, Sage, Cipollini Onions, Mushrooms & White Wine Butter Sauce
Lemon-Pepper Asparagus Spears

or

Melanzane, Carciofo e Rosmarino | V, GF

Eggplant Scallopini, Sage, Cipollini Onions, Mushrooms & White Wine Butter Sauce
Lemon-Pepper Asparagus Spears

Dessert – Station

Provided by Maggiore Group

Angolo dei Dolci

V – Vegetarian | GF – Gluten-Free