



EIGHTY EIGHT  
• CATERING •

# EUROPEAN CUISINE

## MENU

ELEGANT • REFINED • TIMELESS



### APPETIZERS



 ITALIAN  
BRUSCHETTA  
w/ TOMATO & BASIL  
*fresh, bright, classic*



 SPANISH  
GAMBAS AL AJILLO  
(GARLIC SHRIMP)  
*sizzling, garlicky, bold*



 FRENCH  
MINI QUICHE  
(GRUYÈRE & SPINACH)  
*buttery, rich, elegant*

### ENTRÉE TIERS

#### TIER 1 – CLASSIC (\$)



 GERMAN  
HERB-ROASTED  
CHICKEN  
(BRATHÄHNCHEN STYLE)  
*crispy skin,  
savory, comforting*



 SWEDISH  
CREAMY  
POTATO PURÉE  
(POTATISMOS)  
*silky, buttery,  
lightly whipped*

#### TIER 2 – ELEVATED (\$\$)



 ITALIAN  
CHICKEN PICCATA  
(LEMON & CAPERS)  
*bright, tangy,  
refined*



 SPANISH  
PAELLA  
(CHICKEN & SAUSAGE)  
*saffron rice,  
bold, vibrant*



 GREEK  
ROASTED VEGETABLES  
w/ OLIVE OIL & HERBS  
*fresh, healthy,  
mediterranean*

#### TIER 3 – PREMIUM (\$\$\$)




 FRENCH  
RED WINE BRAISED  
SHORT RIBS  
(BOEUF BOURGUIGNON  
STYLE)  
*deep, rich,  
luxurious*



 ITALIAN  
LOBSTER RISOTTO  
*creamy, delicate,  
upscale*




 AUSTRIAN  
VEAL SCHNITZEL  
w/ LEMON BUTTER  
*crispy, elegant,  
classic*

### DESSERTS



 ITALIAN  
TIRAMISU CUPS  
*creamy, coffee-infused,  
indulgent*



 FRENCH  
CRÈME BRÛLÉE  
*silky custard,  
caramelized sugar top*

A TASTE OF EUROPE. CRAFTED FOR UNFORGETTABLE OCCASIONS.