

BUFFET - ITALIAN

(sample menu – minimum of 50 people)

Salad Station:

Mixed Greens with a variety of Vinaigrettes

Anti Pasta Table:

Marinated Crimini

Eggplant Onion Confit

Grilled Green and Yellow Zucchini

Balsamic Portobello's Smoked Sausage Display

Pasta Station:

Farfalle Pasta with Broccolini, Oven roasted Roma Tomatoes, Pine Nuts, Calamata Olives and Sautéed with Garlic and Extra Virgin Olive Oil

Penne Pasta with Pomodoro Sauce, Prosciutto and Shaved Parmigiano-Reggiano Cheese

Soup Station:

Minestrone

Mediterranean Seafood Chowder

Chafing Dishes (Pick 2 of the following):

Chicken Piccata with Lemon Caper Sauce

Veal Scaloppini with Sautéed Mushrooms

Steamed Black Mussels with Chardonnay Wine, Garlic, Tomatoes and Parsley

Served with Garlic Bread

Parmesan and Egg battered Tilapia with Spaghetti and Pomodoro Sauce

Carving Stations (Pick 2 of the following):

Oven Baked Ham with Pineapple and Mango Chutney

Roasted Leg of Lamb with Rosemary Jus

Herb Crusted Pork Rack with Dijon Mustard Demi

Dessert Station

Traditional Tiramisu

Fruit, Chocolate, and Apple with Streusel Tartlet's