



# **ITALIAN BUFFET**

## **\$16.95 Per Person\***

**Select One Entrée, Plus Any Three Salads & Sides**  
**Served With Herbed Focaccia Bread, Assorted Sodas & Bottled Waters**  
**Add A Second Entrée \$4.00**  
**(\$6.50 Premium Second Entrée)**

**\*Includes Buffet Linens & Disposables (Glass Plates & Rolled Silverware, Add \$1.35)**  
**Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

### **Entrée (Choose One)**

#### **LASAGNA Choose One:**

*Italian Sausage, Spinach or Vegetable*  
*Served with Sauce On The Side*

#### **LINGUINE & TOMATO WITH PESTO ALFREDO**

*Linguine, Diced Tomatoes & Pinenuts*  
*With Basil Pesto & Garlic Cream Sauce*

#### **LINGUINE WITH FETA, ARTICHOKE TOMATO & OLIVES**

*Olive Oil, Garlic, Chardonnay, Oregano, Tomato*  
*Olives, Mushrooms & Parsley*

#### **LINGUINE WITH OREGON BAY SHRIMP CLAMS & GARLIC**

*Olive Oil, Garlic, Chardonnay*  
*Fresh Tomato & Oregano*

#### **PENNE BOLOGNESE**

*Served with Meat Sauce, Meatballs & Sausage*

#### **EGGPLANT PARMESAN**

*Baked with Tomato Sauce, Mozzarella*  
*Fontina & Parmesan Cheese*

#### **CHICKEN CACCIATORE**

*Boneless Chicken Simmered in Tomatoes*  
*Onions, Peppers, Mushrooms & Oregano*

#### **CHICKEN PARMESAN**

*Boneless Breasts, Breaded & Baked with Marinara*  
*Mozzarella, Fontina & Parmesan Cheese*

#### **CHICKEN MARSALA**

*Sautéed with Mushrooms, Shallots*  
*Imported Marsala & Cream*

#### **ROSEMARY, GARLIC & LEMON**

#### **ROAST CHICKEN QUARTERS**

*Marinated in Olive Oil & Chardonnay*  
*Baked with Roasted Garlic Cloves*

### **Entrée (Choose One)**

#### **SAUSAGE & PEPPERS**

*Italian Sausage (Chicken Available), Simmered with*  
*Caramelized Onions, Roasted Peppers*  
*Garlic & Chardonnay*

#### **COD FLORENTINE**

*Seared & Finished with Olive Oil, Garlic, Pinot Gris*  
*Fresh Tomatoes, Capers & Italian Parsley*

#### **BRAISED SAUSAGE STUFFED PORK LOIN**

*Braised with Pinot Grigio, Fennel & Fine Herbs*

### **Premium Entrée (Add \$4.00)**

#### **CHEESE TORTELLINI WITH CRAB & BAY SHRIMP**

*Gorgonzola & Chardonnay Cream Sauce*  
*Served with Grated Parmesan*

#### **SPICY LINGUINE WITH CRAB, RADICCHIO & CHERRY TOMATOES**

*Tossed with Olive Oil, Garlic, Green Onion, Radicchio*  
*Cherry Tomatoes, Chardonnay & Crushed Red Peppers*  
*Served with Grated Parmesan*

#### **PROSCUITTO WRAPPED SALMON**

*Salmon Filets, Wrapped in Prosciutto Di Parma, Baked*  
*& Glazed with a Lemon Beurre Blanc & Fresh Basil*

#### **MOZZARELLA, SAGE & PROSCIUTTO STUFFED CHICKEN BREASTS**

*Pan Seared, With a Marsala Demi-Glace*

#### **GRILLED BEEF MEDALLIONS**

*Served with a Gorgonzola & Herb Butter*

#### **GRILLED POLENTA, ROASTED TOMATO & SEASONAL WILTED GREENS**

*Grilled Polenta, Seasonal Wilted Greens, Balsamic*  
*Roasted Roma Tomato & Marsala Sauteed Mushrooms*



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### **Salads & Sides**

#### **CAESAR SALAD**

*House Made Croutons, Grated Parmesan  
Garlic & Lemon Caesar Dressing*

#### **TOSSED GREEN SALAD**

*Cucumber, Sliced Mushrooms, Carrot & Tomato  
With Ranch & Vinaigrette*

#### **ITALIAN GREEN SALAD**

*With Parmesan Cheese, Red Onion, Tomato  
Croutons & Peppercini  
Oregano Vinaigrette & Ranch Dressing*

#### **GORGONZOLA & WALNUT CHOPPED SALAD**

*Crisp Chopped Romaine with Figs, Gorgonzola &  
Walnuts, In a Creamy White Balsamic Dressing*

#### **CHERRY TOMATO & FRESH**

#### **MOZZARELLA SALAD**

*Cherry Tomatoes, Fresh Mozzarella & Basil with  
Extra Virgin Olive Oil & Balsamic*

#### **GEMELLI PASTA, TOMATO**

#### **& GORGONZOLA SALAD**

*Walnut, Spinach & Balsamic*

#### **FRESH FRUIT SALAD**

*Melons, Berries, Pineapple, Grapes*

#### **CAVATAPPI PASTA SAUTE**

*Sautéed with Olive Oil, White Wine, Parmesan  
Lemon & Parsley*

#### **CAULIFLOWER & TOMATO GRATIN**

*With Tomatoes, Tillamook Cheddar  
Parmesan & Herbed Crumbs*

#### **GARLIC & TOMATO GREEN BEANS**

*Italian "Style" Cooked Very Tender with Olive Oil  
Garlic, Tomato & Parsley*

### **Salads & Sides**

#### **BAKED TOMATOES WITH AN HERB CRUST**

*Herbed Breadcrumb & Parmesan Crust*

#### **GRILLED SEASONAL VEGETABLES**

*Carrot, Red Onion, Peppers & Zucchini  
Tossed in Olive Oil, Herbs & Grilled*

#### **ZUCCHINI TRIFOLATI**

*Sautéed with Mushrooms, Garlic  
Olive Oil & Italian Parsley*

#### **LEMON RICE PILAF**

*Long Grain Pilaf with Lemon & Thyme*

#### **PARMESAN POTATOES**

*Seasoned & Roasted with Kosher Salt  
Parmesan & Italian Parsley*

### **Add a Dessert Selection....**

#### **NEW YORK STYLE CHEESECAKE**

*Walnut & Brown Sugar Crust  
Served with Sliced Amaretto Strawberries \$4.50*

#### **TIRAMISU**

*Layers of Angel Food Cake, Ricotta Marscapone  
Cheese, Kahlua & Cocoa \$3.75*

#### **CHEESECAKE BARS**

*Raspberry & Espresso Chocolate Swirl  
on a Cookie Crust \$2.00*

#### **CREAM CHEESE BROWNIES**

*Marbled with Sweet Cream Cheese \$1.50*

#### **CHOCOLATE & ALMOND BISCOTTI**

*Drizzled with Imported Chocolate \$2.25*