



## **ITALIAN BUFFETS 2012**

**\$17.95 Per Person\***

**Select One Entrée, Plus Any Three Salads & Sides**

**Served With Herbed Focaccia Bread, Assorted Sodas & Bottled Waters**

**Add A Second Entrée \$4.50**

**(Premium Second Entrée, Add \$6.50)**

**\*Includes Buffet Linens & Disposables (Glass Plates & Rolled Silverware, Add \$1.75)  
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

### **Entree (Choose One)**

#### **GRILLED SIRLOIN WITH GORGONZOLA**

*Garlic, Herb & Olive Oil Marinated Tri-Tip  
Gorgonzola Herb Butter*

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

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

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

*Olive Oil, Garlic, Chardonnay, Fresh Tomato  
Crushed Red Peppers & Oregano*

#### **PENNE BOLOGNESE**

*Served with Meat Sauce, Meatballs & Sausage*

#### **CHICKEN CACCIATORE**

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

#### **PARMESAN CHICKEN PICATTA**

*Parmesan Breaded Boneless Chicken Breasts  
Roasted Cherry Tomatoes & Lemon Caper Sauce*

#### **CHICKEN MARSALA**

*Sautéed with Mushrooms, Shallots, Marsala & Cream*

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

#### **ROAST CHICKEN QUARTERS**

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

#### **EGGPLANT PARMESAN**

*Crispy Breaded Eggplant Baked with Marinara Sauce  
Mozzarella, Provolone & Parmesan*

#### **SAUSAGE & PEPPERS**

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

#### **ROSEMARY & DIJON ROAST PORK LOIN**

*Seasoned with Dijon, Garlic, Rosemary & Cracked  
Pepper, Roasted & Served with Marsala Demi-Glace*

### **Entree (Choose One)**

#### **PORK CHOPS "OSSO BUCCO" STYLE**

*Seared & Simmered Tender with Onion, Garlic, Carrot  
Tomato, Fresh Herbs & Chardonnay*

#### **COD FLORENTINE**

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

### **Premium Entrée (Add \$4.00)**

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

*Chardonnay & Tomato 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*

#### **SHRIMP & MUSHROOM SCAMPI**

*Prawns & Shiitake Mushrooms Sautéed in Olive Oil  
Garlic, Lemon Juice, Chardonnay & Parsley*

#### **PROSCIUTTO WRAPPED SALMON**

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

#### **PESTO GRILLED SALMON (Add \$3.50)**

*Marinated in Olive Oil & Lemon Juice, Grilled  
& Finished with Pesto & Fresh Basil*

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

*Pan Seared, With a Marsala Demi-Glace*

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

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



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### **Salads & Sides**

#### **CAESAR SALAD**

*House Made Croutons, Grated Parmesan*

*Garlic & Lemon Caesar Dressing*

#### **GARDEN GREEN SALAD**

*Cucumber, Sliced Mushrooms, Carrot & Tomato*

*With Ranch & Vinaigrette*

#### **ITALIAN GREEN SALAD**

*With Parmesan Cheese, Red Onion, Tomato, Croutons*

*& Pepperoncini, Oregano Vinaigrette & Ranch*

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

*Crisp Romaine with Figs, Gorgonzola, Red Onion*

*& Walnuts, In a Creamy White Balsamic Dressing*

#### **FRESH FRUIT SALAD**

*Melons, Berries, Pineapple, Grapes*

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

#### **MOZZARELLA SALAD**

*Cherry Tomatoes, Fresh Mozzarella & Basil with*

*Extra Virgin Olive Oil & Balsamic*

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

#### **& GORGONZOLA SALAD**

*Walnuts, Spinach & Balsamic*

#### **PENNE MARINARA**

*Penne Tossed with Marinara Sauce, Parmesan on Side*

#### **CAVATAPPI PASTA SAUTE**

*Sautéed with Olive Oil, White Wine, Parmesan*

*Lemon & Parsley, Parmesan on Side*

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

*With Tomatoes, Fontina, Parmesan & Herbed Crumbs*

#### **ROASTED GARLIC MASHED YUKONS**

*Italian "Style" Mashed Yukons with Cream*

*Nutmeg, Roasted Garlic & Italian Parsley*

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

*Herbed Breadcrumb & Parmesan Crust*

### **Salads & Sides**

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

*Italian "Style" Cooked Very Tender with Olive Oil*

*Garlic, Tomato & Parsley*

#### **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**

*Roasted with Kosher Salt, Parmesan & Parsley*

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

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

*Walnut & Brown Sugar Crust*

*Served with Sliced Amaretto Strawberries \$4.50*

#### **PINE NUT TORTE**

*Classic Italian Pine Nut Cake, Whipped Cream*

*with a hint of Orange Liqueur \$4.00*

#### **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*