

Italian Style Buffet

Entrees:

Vodka Bolognese Penne Pasta

- Italian beef sausage, red marinara sauce, cream, baby kale, provolone, penne pasta

Chicken Marsala (GF)

- Roast chicken breast, marsala wine, crimini mushrooms, dried porcini

Italian Beef Braciola

- thin top sirloin steak, stuffed with fresh herbs, parmesan, breadcrumbs, braised in a San Marzano tomato sauce

Porcini Mushroom & Portobello Steak Risotto (Vegan, GF)

- Creamy arborio rice, porcini mushrooms, roasted portobello steaks, parmesan

Burst Tomato Lasagna Rolls (V)

- Lasagna noodles rolled with ricotta, spinach & herb, covered in a fresh tomato, white wine sauce

Chicken Fettuccine Alfredo (can omit chicken for vegetarian)

- scratch made sauce with creamy alfredo, roast chicken, herbs

Lemon Chicken Piccata (GF)

- Roast chicken breast, garlic, fresh herbs, capers, white wine sauce,

Sides: 2 Picks - \$3.50/person, 3 Picks - \$4.00/person

Italian Ratatouille Tian (V, GF)

- Thin stacked coins of eggplant, red pepper, zucchini, roma tomato, parmesan, oregano

Honey Dijon Roasted Carrots (Vegan, GF)

Caramelized Brussels Sprouts with Pancetta (GF)

- Caramelized onions, sherry vinegar, paprika, Omit pancetta for vegan option

Maple Roasted Squash with Garlic & Caramelized Onions (Vegan, GF)

Grilled Asparagus with Parmesan Breadcrumbs (V)

- whole asparagus spears, grilled then finished with lemon & garlic parmesan breadcrumbs

Garlic Parmesan Mashed Potatoes (V) • creamy mashed gold potatoes, layered with butter, parmesan, and roasted confit of garlic

Pommes Anna (V) • thinly sliced gold potatoes, layered with parmesan and butter, then roasted

Salads: 2 Picks - \$6.00/person, 3 Picks - \$6.75/person, 4 Picks - \$7.00/person

Classic Caesar Salad

- Scratch made Caesar dressing, romaine, croutons, parmesan

Wild Greens Salad with Champagne Vinaigrette (V, GF) (gorgonzola on side for vegan option)

- Mixed wild greens, dried cranberries, feta crumbles, candied pecans

Shaved Brussels Sprout Salad (vegan, GF)

- Shaved Brussels, apple slices, hazelnuts, creamy lemon dijon dressing

Roasted Butternut & Quinoa Salad (V, GF)

- Roasted butternut squash, tricolor quinoa, fresh herbs, goat cheese, dried cranberries

Mixed Mushroom & Couscous Arugula Salad (Vegan)

- Butter roasted mushrooms, thyme, golden raisins, couscous, organic arugula, lemon

Sweets: 2 Picks - \$3.50/person, 3 Picks - \$4.25/person, 4 Picks - \$5/person

London Fog Cupcakes with Earl Grey Buttercream (can be made vegan, GF)

- Dark chocolate cupcakes with Earl Grey tea infused buttercream

Italian Almond Pear Cake Bites (vegan)

Dark Chocolate Truffle Bites with Cocoa Dusting (GF)

Lemon Shortbread Bars (can be made GF)

- Fresh squeezed lemon filling, shortbread crust

Dark Chocolate Ganache Cake Bites (can be made vegan, GF)

- Dark chocolate cake, glossy ganache glaze, fresh raspberry on top