



Italian Cuisine Menu Selection

for Plated Dinners, Elegant Dinner Buffet, Gala Events & Weddings

We customize our menus to take into consideration your budget, food preferences, and the tone or ambiance of your event. We are committed to Fresh Seasonal Foods. Please look over the selections and consider each element to round out a plated dinner or buffet menu. *We recommend three to five hors d'oeuvres for your cocktail period. Price is based on how many selections and the kind of item you would like us to provide for your dining event.



Appetizers

Garlic Bread

Baguette with Olive Oil and Balsamic Vinegar

Crudite veggies with dipping sauce

Charcuterie Platter

Roasted Plum Tomato Bruschetta with Pancetta and Basil

Fresh Tomato and Basil Bruschetta with garlic

Sun dried Tomato and Pesto Bruschetta with Mozzarella and Basil

Tomato Caprese with Mozzarella cheese, fresh Basil & Balsamic

Skewered Tomato Caprese

Button Mushrooms stuffed with Mozzarella cheese

Ratatouille stuffed in Portobello Mushrooms

Skewers with prosciutto, basil, melon, tomato, and cheese

Asparagus wrapped in Prosciutto

Fried Rice Croquette stuffed with Parmesan cheese and Marinara sauce

Salmon Croquette with tomato sauce

Homemade Meatballs with tomato sauce

Vegan Lentil Sliders

Meatball Sliders with fresh basil and tomato sauce

Crostini with smoked salmon, creme fraiche & dill

Pesto and Cherry Roasted Tomato on a toasted Crostini

Mini Pizza Crostini topped with Pepperoni



Salads

Classic Caesar Salad with homemade dressing and baked crouton
Mixed Green tossed salad with fresh basil and balsamic vinaigrette
Baby Spinach and Kale with cherry tomatoes, cucumbers and garlic vinaigrette
Cherry Tomato, Cucumber Avocado, Feta Cheese & Basil Salad
Italian Confetti Pasta Salad with olives, ham, onions and a creamy homestyle dressing
Antipasto salad with Balsamic Vinegar, Asiago, Cucumbers and Tomatoes tossed in Parsley
Quinoa Salad with Arugula and Vinaigrette Dressing
Macaroni Pasta Salad

Entree Selections

Chicken breast stuffed with spinach, ricotta and pine nuts, Fresh tomato basil coulis
Chicken Parmesan with linguine pasta and fresh tomato sauce
Lemon Chicken Piccata with multi grain Linguini Pasta, Parmigiano and Capers
Rosemary Chicken breast with a zesty garlic lemon sauce
Three layered cheese and tomato sauce lasagna with ground beef
Pork Belly Roasted and stuffed with Spinach and mozzarella cheese
Garlic and Herb Breadcrumbs Pork Chops with a white wine reduction
Angel Hair Truffle Pasta with shiitake mushrooms, red & green bell peppers with Truffle Oil
Linguini Chicken and Shrimp pasta with Parmigiano, Peas and Prosciutto, in a White wine reduction
Fresh pasta with artichokes, asparagus and mushrooms in herb butter sauce
Shrimp Scampi Fettuccine Alfredo Pasta
Spaghetti with Meatballs in a homemade tomato sauce
Mushroom ravioli with tarragon cream sauce
Black Squid Ink Pasta with White Chilean Sea Bass garnished with saffron
Pasta primavera with garden vegetables
Pesto Pasta with Lemon Crusted Tilapia
Three Cheese Meaty homestyle baked Lasagna
Vegetarian Spinach Lasagna
Eggplant Parmesan
Ratatouille



Sides

Rice Pilaf

Blanche steamed Peas with Rice and Fresh Garlic
Green and Yellow Zucchini grilled with fresh herbs
Broccolini in a Shallot and White Wine Butter

Roasted Asparagus

Green Snap Peas

Baby Carrots and Haricot Verts in Shallot Butter

Cauliflower Mash

Fingerling Potatoes marinated in olive oil and rubbed with thyme

Pesto Polenta

Mushroom Risotto

Orzo and Quinoa with Cucumbers, Yellow Grape Tomatoes and Onions

Desserts

A dessert list may be provided upon request

* Ask your Catering Coordinator for additional suggestions, special request items such as Gluten Free, Vegetarian, Kosher or any item you would like to see on your event menu. We are happy to work with you to create a menu that perfectly suits your tastes.