



## ITALIAN MENU

### Appetizers

#### **Bruschetta Al Pomodoro \$30**

Toasted Bread With Chopped Tomatoes, Garlic And Basil. \$1.50 Each Minimum 25 Pieces

#### **House Roll \$60**

Roll With Roastbeef, Tartare Sauce, Tomatoes, Lettuce. \$2.50 Each Minimum 25 Pieces

#### **Arancini Traditional \$85**

Sicilian Rice Ball Saffron Infused, Ham And Mozzarella Cheese Or Meat Sauce And Peas. **\$3.50 Each Minimum 25 Pieces**

### Panini

*\* Panini's Include Chips, Soda, Or Water*

#### **Turkey Club Panini (\$160 feeds 20)**

Oven Roasted Turkey Breast, Smoked Bacon, Swiss Cheese, And Garlic Mayo

#### **Turkey Panini (\$160 feeds 20)**

Smoked Turkey, Pepper Jack Cheese, Tomatoes, And Avocado Mayo

#### **Chicken Pesto Panini (\$160 feeds 20)**

Grilled Chicken Breast, Homemade Pesto, Tomatoes, And Provolone Cheese

#### **Fresh Italian Panini (\$145 feeds 20)**

Fresh Mozzarella, Roma Tomato, And Fresh Basil Topped With Roasted Garlic Spread

#### **Italian Panini (\$185 feeds 20)**

Ham Mortadella, Salami, And Pepperoni, Provolone, Tomatoes, And Topped With Spicy Jardinière

#### **Assorted Lunch Paninis (\$160 feeds 20)**

Choice Of Sliced Deli Meats With Assorted Cheeses Toasted On An Assortment Of Panini Breads Served With Chips And Cookies

### Salads

#### **Carpaccio Di Manzo (\$150 feeds 20)**

Thinly Sliced Beef Tenderloin With Arugula, Homemade Tartar Sauce And Shaved Parmesan Cheese.

#### **Prosciutto E Burrata Prosciutto Di Parma (\$140 feeds 20)**

Burrata Cheese, Arugula Salad, Evoo, Balsamic Glaze.

#### **Tagliere Salumi E Formaggi (\$165 feeds 20)**





## **ITALIAN MENU**

Our Selection Of Italian Imported Cold Cuts And Cheeses, Homemade Tomatoes Jam, Local Honey, Fresh And Dried Fruits.

**Taboule Couscous (\$130 feeds 20)**  
Seasonal Veggies, Evoo, Light Spicy

**Caprese By The Glass (\$130 feeds 20)**

Heirloom Cherry Tomatoes, Fresh Mozzarella Cheese, Evoo, Balsamic Glaze

**Verdure Al Cioccolato (\$145 feeds 20)**

Zucchini, Bell Peppers, Eggplant With A Touch Of Dark Chocolate And Toasted Peanuts

**Chicken Skewers Chicken (\$155 feeds 20)**

Marinated With Soy Sauce And Sesame Oil.

**Happy Plate Maison (\$140 feeds 20)**

With Roast Beef, Tartar Sauce, Tomatoes, Lettuce.

**Salmon Lollipop Dry (\$155 feeds 20)**

Marinated Salmon, Herb Dill, Wasabi Sauce

**Focaccia Prosciutto & Burrata (\$130 feeds 20)**

Homemade Focaccia Bread, Prosciutto Di Parma, Burrata Cheese

**Gazpacho & Gamberi Bell (\$185 feeds 20)**

Peppers/Cantaloupe Gazpacho With Sautéed Shrimp

**Crostino Carciofi E Tartufo (\$125 feeds 20)**

Artichoke Crostini Truffle E Infused

**Tartare Di Pesce (\$185 feeds 20)**

Spoon Of Fresh Catch Fish Tartar, Smoked Eggplant, Chopped Tomatoes, Sesame, Evoo

**Crostino Con Funghi (\$175 feeds 20)**

Sliced Bread With Mushrooms Spread Baccala' Mantecato Cod Fish, Potatoes, Caramelized Lemon Zest

**Bigne Al Salmone Cream (\$165 feeds 20)**

Puff Filled With Salmon Mousse, Topping With Salmon Caviar

**Bigne Al Prosciutto Cream (\$150 feeds 20)**

Puff Filled With Goat Cheese Mousse, Prosciutto Di Parma, Pistachio

**Pomodorini Confit (\$150 feeds 20)**





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Burrata Cheese, Comfit Cherry Tomatoes And White Truffle Oil Infused.

### **Salads Gnocchi Al Pesto Di Zucchini (\$145 feeds 20)**

Homemade Potatoes Dumpling Pasta With Zucchini Pesto Sauce Imported Italian Parmesan Cheese.

### **Rigatoni Alla Salsiccia (\$135 feeds 20)**

Rigatoni Pasta, Homemade Sausage Sauce

### **Cicilian Salad (\$125 feeds 20)**

Green Beans, Potatoes, Tomatoes, Kalamata Olives, Red Onions, Fresh Herbs, Vinegar.

### **Quinoa Salad (\$125 feeds 20)**

Tomatoes, Zucchini, Carrots, Garbanzo Beans, Kale, Parsley, Lemon Juice.

### **Spring Salad (\$130 feeds 20)**

Organic Baby Spring Mix Greens, Black Olives, Cheery Tomatoes Blue Cheese, Cranberries, Homemade Honey/Ginger Dressing.

### **Panzanella Salad (Vegan)**

(\$130 feeds 20)

Traditional Tuscan Salad With Cherry Tomatoes, Cucumber, Red Onions, Basil Ciabatta Bread Croutons, Evoo, Vinegar.

### **Simply Salad (Vegetarian) (\$125 feeds 20)**

Organic Baby Spinach, Goat Cheese, Strawberries, Walnuts, Homemade Balsamic Vinaigrette.

### **Verdure Al Cioccolato (\$140 feeds 20)**

Zucchini, Bell Peppers, Eggplant With A Touch Of Dark Chocolate And Toasted Peanuts..

### **Prosciutto E Burrata**

Prosciutto Di Parma, Burrata Cheese, Arugula Salad, Evoo, Balsamic Glaze.

### **Pasta Salads**

### **Pesto Gnocchi (\$145 feeds 20)**

Homemade Potatoes Dumpling Pasta With Zucchini Pesto Sauce And Imported Italian Parmesan Cheese.

### **Rigatoni Pasta (\$145 feeds 20)**

Rigatoni Pasta, Homemade Sausage Sauce.

### **Rapini Pesto Pasta (\$155 feeds 20)**

Orecchiette Pasta, Italian Sausage, Rapini Pesto Sauce, Imported Italian Parmesan.

### **Tortellini Ragu (\$165 feeds 20)**

Homemade Meat Ragu With Italian Tortellini And Bolognese Sauce.





## ITALIAN MENU

**Traditional Lasagna Meat Ragu**  
Sauce, Fresh Mozzarella Cheese,  
Italian Parmesan Cheese, Béchamel.  
\$125 Serves 20 Guests.

**Gnocchi Sorrentina (Vegetarian)**  
Homemade Potato Dumpling Pasta  
With Marinara Sauce, Mozzarella  
Cheese, Basil. **\$125 Serves 20  
Guests.**

**Vegetarian Lasagna Seasonal**  
Veggies, Marinara Sauce,  
Mozzarella Cheese, Besciamel,  
Parmesan Cheese. **\$125 Serves 20  
Guests.**

**Penne Arrabbiata (Vegetarian)**  
Marinara Spicy Sauce, Parsley,  
Basil. Diavola Jumbo Shrimp, Spicy  
Marinara Sauce, Parsley. **\$185  
Serves 20 Guests.**

**Pasta Anchovies (Vegetarian)**

Tomatoes And Garlic Are Simmered  
With Anchovies Capers, Olives And  
Red Pepper Flakes.

**Pasta Alla Norma (Vegetarian)**  
Pasta With Eggplant, Marinara  
Sauce Aged Ricotta Cheese,  
Imported Italian Parmesan, Basil.  
**\$160 Serves 20 Guests.**

**The House Red Pasta  
(Vegetarian)**  
Homemade Strozzapreti Pasta With  
Eggplant, Marinara Sauce Aged  
Ricotta Cheese, Imported Italian  
Parmesan And Fresh Herbs. \$160  
serves 20 guests.

**Pasta Alla Puttanesca (Vegetarian)**  
Tomatoes And Garlic Are Simmered  
With Anchovies Capers, Olives And  
Red Pepper Flakes. **\$125 Serves  
Guests.**

## Fish, Poultry & Meats

**Salmon Capers**  
Pan Seared Fresh Atlantic Salmon  
With Lemon Capers Sauce **\$235  
Serves 20 Guests.**

**Truffly Branzino**  
Seabass With White Wine & Truffle  
Sauce \$235 Serves 20 Guests

**Mahi Mahi Siciliana**  
Chopped Tomatoes, Capers  
Calamata Olives, Red Onions **\$200  
Serves 20**

**Duo Chicken And Mushrooms**  
Chicken Breast With Mixed Wild  
Mushrooms Sauce. **\$160 Serves 20  
Guests.**

**Alvvogere Chicken**  
Chicken Roulade, Prosciutto Di  
Parma, Mozzarella Cheese, Porcini





## ITALIAN MENU

Mushrooms Sauce. \$160 serves 20n  
Guests.

### **Lamb Arrosto**

Slow Roasted Lamb Loin With Figs/  
Demi-Glaze Sauce  
\$260 serves 20 Guests

### **Short Ribs**

Boneless Brazed Short Ribs, Cooked  
24h Low Temperature Red  
Wine/Demi-Glaze Sauce. **\$270**  
**Serves 20**

### **Filet Mignon**

Filet Mignon With Green  
Peppercorn Sauce \$ 289 serves 20

### **Carne Di Angus Di Bearnaise**

Slow Cooked Roasted Angus Beef  
Loin With Herb Topped With A  
Frothy Bearnaise Sauce. \$ 260  
serves 20

### **Carpaccio Di Manzo**

Thinly Sliced Beef Tenderloin With.  
Arugula, Tartare Sauce And Shaved  
Parmesan Cheese. \$160 Serves 20  
Guests.

### **Beef Tenderloin 6oz**

With Cabernet Demiglace Sauce.  
**\$17.95. Each. Minimum 20.**

### Side \$70 Serves 20

- Carrots & Brussels Sprouts  
With Almond
- Steamed Broccoli Butternut
- Squash Puree
- Roasted Seasonal Veggies
- Steam Broccoli
- Vegetarian Cous-Cous
- Mashed Potatoes
- Roasted Potatoes
- Roasted Brussels Sprouts
- Roasted Cauliflower
- Saffron Risotto

### Desserts \$160 Serves 20

#### **Sicilian Tiramisu Panna Cotta -**

Available Flavors: Strawberry,  
Vanilla, Caramel, Chocolate.

#### **Mousse Au Chocolat**

Chocolate Mousse With Mango  
Sauce

#### **Disposable**

**Basic Combo (Fork, Knife, Spoon,  
Napkin, Salt & Pepper, 10" Paper  
Plate) Bamboo Combo (Fork,  
Knife, Spoon, Napkin, 10" Paper  
Plate) Disposable Chaffers \$1.50  
Per Person \$2.50 Per Person \$15  
Each**

#### **Need Buffet Set Up?**

**If You Need To Set Up The Buffet  
Area And Make It Look Amazing,  
We Can Do That At An Additional  
Fee. Make Sure To Ask For This  
Option When Placing Your Order.**





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