

Basic Menu

*Additional \$1.50 per person

- Includes pricing for Meal and Equipment
- Tea, Lemonade and Water
- Disposable Black Laminate Foam Plate Ware and Heavy-Duty Black Cutlery Kits

Choice Menu

*Additional \$5.50 per person

- Includes Pricing for Meal and Equipment
- Tea, Lemonade and Water
- Acrylic Plate Ware, Beverage Napkins and Clear Cups for Beverages

Premium Menu

*Additional \$9.50 per person

- Includes Pricing for Meal and Equipment
- Tea, Lemonade and Water
- Full China Setting. China Plates, Real Silverware and Water Goblets. *During Dinner Service Only

Staffed Buffet Service

*Additional \$200 Per Server \$1200.00 Minimum for Full Service Staff Quantity Depending on Guest Count

Plated Service Available

8.25% Sales Tax & \$100 Admin Fee Not Included. 3% Credit Card Processing Fee When Applicable





Hors d'oeuvres

\$13 per person Select 2 from the list below

* All hors d'oeuvres selections are accompanied by a beautiful display of assorted domestic cheeses, vegetables or fruit assorted crackers and dipping sauces.

Raspberry Chipotle Meatballs

Portobello Mushroom Puffs Portobello mushrooms, Swiss cheese served in a phyllo cup

Bruschetta Combination of Roma tomatoes, olive oil and vinegar on top of crostini's

Pulled Pork Sliders Barbecued pulled pork, served with purple onion and pickles on a slider bun

Italian style Mushroom Caps

Candied bacon and cheddar Panini slider Served on Hawaiian roll

Spicy Bloody Mary shrimp shots

Chicken & waffle skewer Topped with raspberry jam **Chicken Satay** Seasoned chicken skewer served with an Asian dipping sauce

Spinach Dip with Crostini's Spinach, artichoke hearts and three cheeses served with crostini's

Salsa and Queso Station Tortilla chips, sour cream, jalapeños, and guacamole

Smoked Salmon crostini

Crostini topped with herbed cheese and smoked salmon garnished with capers and dill sauce.

Southwest Spring Roll

Caprese Skewer Cherry tomatoes basil and fresh mozzarella topped with olive oil and Balsamic reduction.







Italian Favorites

\$14 per person

Choice of 2 entrees, 1 side, salad, and Garlic Bread

Lasagna Layers of pasta, meat and three cheeses topped with Pomodoro sauce

Chicken Penne Alfredo Grilled Chicken tossed with parmesan cream sauce and penne pasta

Chicken Cannelloni Ancho chili marinated chicken stuffed pasta topped with Jalapeño cream sauce

Southwest Penne Pasta Grilled Chicken tossed with Penne pasta black beans and sundried tomatoes.

Vegetable Lasagna

Layers of pasta, vegetables and three chesses topped with tomato sauce ortomato cream

Chicken Penne Veneto Grilled Chicken tossed with Penne pasta, Bacon and Mushrooms in aJalapeño cream sauce.

Spaghetti with Meat sauce or Meatballs Cheese Raviolis with tomato sauce or

tomato cream

Italian Specialties

\$16 per person

Choice of 1 entrée, 2 sides, salad, and garlic bread

Chicken Marsala Grilled chicken topped with mushrooms in a Marsala wine sauce

Chicken Magnifico Grilled Chicken topped with mushrooms in a cabernet wine reduction

Chicken Picatta Grilled Chicken topped with artichoke hearts and capers in a lemon wine sauce

Chicken Veneto

Grilled Chicken topped with bacon and mushrooms in a Jalapeño cream sauce 8.25% Sales Tax & \$100 Admin Fee Not Included. 3% Credit Card Processing Fee When Applicable





Fun Bars *In addition to any entrée

Mashed Potato bar

Mashed Potatoes , Bacon, Scallions, Shredded Cheese , Sour Cream & Butter \$6.00 per guest Add Pulled Pork or Country Ham \$3.50

Old Fashioned Macaroni and Cheese Bar

Bacon, Green Onion, Breadcrumbs \$7.00 per quest Add Chicken \$2.00 p.p.

Late Night Snacks

\$9 per guest *In addition to any entree

Ham and cheese slidersBreakfast Tacos Pancake Bar

Mini Pizzas

Fun Pastries

\$4.00 each

Tiramisu Apple

Carrot Cake

Crumble Cups/Tarts

Tres Leches

Mini Cannoli

Strawberry Shorty Cakes

Death by Chocolate

Bread PuddingLemon Cake

Cheesecake Squares Italian Cream Cake

Mini Orange Cake

