



ITALIAN WEDDING RECEPTION BUFFET 2009

MENU

PASSED HORS D'OEUVRE

please choose three of the following hors d'oeuvre:

SHRIMP AND SCALLOP SKEWERS
ANTIPASTO SKEWERS WITH CHICKEN SAUSAGE
CHICKEN BRUSCHETTA WITH FRESH CHIVES
PESTO TARTLETS WITH ROASTED PEPPERS
MARINATED STEAK AND SWEET PEPPER SKEWERS
ROSEMARY PORK SKEWERS WITH BALSAMIC GLAZE
PROSCIUTTO-WRAPPED APPLES WITH BALSAMIC-CIDER GLAZE

ON THE BUFFET

please choose two of the following entrees:

CHICKEN MARSALA WITH GRILLED MUSHROOMS
RED-WINE BRAISED BEEF ROAST WITH SUN-DRIED TOMATOES
PORK LOIN MADEIRA WITH GRILLED GREEN BEANS & PIÑON NUTS
FRESH-MADE LASAGNE – CHOICE OF CHICKEN, VEGETARIAN, OR SAUSAGE
BALSAMIC-GLAZED PORK LOIN WITH GRILLED ONIONS & SWEET PEPPERS
CHICKEN PROSCIUTTO WITH SAGE & FONTINA
PORK LOIN ROMANO WITH ITALIAN SAUSAGE, OLIVES, AND CANNELLINI

and choose one of the following salads:

CLASSIC CAESAR SALAD WITH PARMESAN & FRESH-BAKED CROUTONS
BABY SPINACH SALAD WITH ROMA TOMATOES & CUCUMBERS
MIXED GREEN SALAD WITH GRILLED PLUMS, BLUE CHEESE & PINE NUTS
GRILLED ZUCCHINI AND SUN-DRIED TOMATO SALAD WITH PARMESAN
MIXED GREEN SALAD WITH GRILLED PEARS, RAISINS & PROVOLONE

and choose two of the following side dishes:

OLIVE-OIL ROASTED NEW POTATOES
ROASTED GARLIC MASHED POTATOES
SPICY PENNE ARRABBIATA WITH PARMESAN CHEESE
GRILLED POLENTA WITH SUN-DRIED TOMATOES
BAKED FOUR-CHEESE PENNE PASTA WITH ROASTED GARLIC
ASSORTED GRILLED VEGETABLES WITH BALSAMIC VINAIGRETTE

your buffet includes:

FRESH-BAKED PARMESAN BAGUETTES AND BUTTER
ICED TEA OR LEMONADE, ICED WATER & ON-SITE BREWED COFFEE

19.95 PER GUEST*

you may add the following items to your menu

EACH ADDITIONAL SALAD OR SIDE DISH	2.50 PER GUEST
EACH ADDITIONAL ENTREE	4.00 PER GUEST
EACH ADDITIONAL HORS D'OEUVRE	1.50 PER GUEST

**PRICE NOT INCLUSIVE OF STAFFING, RENTALS, SERVICE CHARGE, OR SALES TAX.*

CAÑON CATERING
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