



CAÑON CATERING

## WEDDING RECEPTION ITALIAN BUFFET MENU 2010

### HORS D'OEUVRE MENU

*please choose two of the following hors d'oeuvre:*

#### BRUSCHETTA STATION

MARINATED TOMATO, CUCUMBER, GRILLED ONIONS, AND BALSAMIC VINAIGRETTE, SERVED WITH TOASTED BAGUETTE ROUNDS, CHERRY PEPPERS, AND OUR OWN BLEND OF THREE CHEESES

#### FRESH VEGETABLE CRUDITÉS WITH CAESAR DRESSING

A VARIETY OF GARDEN-FRESH VEGETABLES BEAUTIFULLY ARRANGED ON PLATTERS AND SERVED WITH OUR OWN CAESAR DRESSING ON THE SIDE

#### SPINACH, OLIVE & ARTICHOKE DIP WITH TOASTED BAGUETTE ROUNDS

SPINACH, CHOPPED GREEN OLIVES, AND MARINATED ARTICHOKE HEARTS BLENDED WITH CREAM CHEESE, MAYONNAISE, SOUR CREAM, THREE CHEESES, AND ROASTED GARLIC

#### A SELECTION OF TWO OF THE FOLLOWING PASSED HORS D'OEUVRE

SHRIMP AND SCALLOP SKEWERS

PESTO TARTLETS WITH ROASTED PEPPERS

CHICKEN BRUSCHETTA WITH FRESH CHIVES

ANTIPASTO SKEWERS WITH CHICKEN SAUSAGE

MARINATED STEAK AND SWEET PEPPER SKEWERS

ROSEMARY PORK SKEWERS WITH BALSAMIC GLAZE



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## ON THE BUFFET

*please choose one of the following entrees:*

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

*and choose one of the following salads:*

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

*and choose two of the following side dishes:*

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

*your buffet includes:*

FRESH-BAKED PARMESAN-GARLIC BREAD  
ON-SITE BREWED COFFEE & ACCOMPANIMENTS

**15.50 PER GUEST**

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