



SPRING/SUMMER CATERING MENU-BANQUET

This menu can be served buffet-style lunch/dinner menu offers a combination of classic favorites and crowd-pleasers, making it suitable for a variety of tastes and preferences. It includes a well-balanced selection of salads, main entrees, pasta dishes, vegetables, and delightful dessert options to complement the meal.

Bar/ drink options:

You can select from a variety of beer and wine options. We also have a full-service liquor bar. We will have a bartender assigned. The cost of the bartender is \$100.00. Many guests prefer to run a tab for beverages and settle up directly with the bartender at the end of the luncheon, providing a seamless and enjoyable experience for all.

Salad: (Select 2)

- **Garden Salad:** Fresh mixed greens with cherry tomatoes, cucumber slices, red onions, and a choice of dressings (Ranch, Balsamic Vinaigrette, and Italian).
- **Spring/ Summer salad:** A vibrant spring/summer salad featuring fresh greens, juicy berries, crisp vegetables, and a light citrus vinaigrette.
- **Pasta Primavera:** Tri-colored rotini pasta with a medley of seasonal vegetables in a light garlic and herb sauce.

Main Entrees: (Select 2)

- **Lemon Herb Pork:** Tender pork marinated in a zesty lemon herb sauce, roasted to perfection.
- **Chicken Marsala:** Sautéed chicken breasts in a rich Marsala wine sauce with mushrooms.
- **Slow-Roasted Short Rib: (Extra Cost)** Tender Short rib beef with white, roast seasoned with garlic and herbs, thinly sliced, and served with a savory au jus.
- **Rigatoni pasta with Meatballs:** Al dente rigatoni pasta topped with homemade beef and pork meatballs and marinara sauce, sprinkled with Parmesan cheese.
- **Chicken Piccata:** Sautéed chicken breast in a lemon, caper, and white wine sauce, served with a side of roasted vegetables.
- **Salmon:** Wild-caught salmon paired with creamy mashed potatoes, served with a lemon dill sauce.



Pasta Dishes: (Select 2)

- **Penne with garlic infused tomato Sauce:** Penne pasta tossed in a garlicky sauce made with fresh basil, pine nuts, and Parmesan cheese.
- **Penne Alfredo:** Penne pasta in a creamy Alfredo sauce with Parmesan cheese and fresh herbs.
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- **Pasta Primavera:** Tri-colored rotini pasta with a medley of seasonal vegetables in a light garlic and herb sauce.
- **Rigatoni with Eggplant:** Hearty rigatoni pasta mixed with roasted eggplant chunks all coated in a rustic tomato basil sauce. This dish offers a wonderful combination of textures and Mediterranean flavors.
- **Classic Spaghetti Bolognese:** Al dente spaghetti served with a rich and hearty Bolognese sauce, made from a slow-cooked blend of minced beef, tomatoes, aromatic herbs, and a hint of red wine. Topped with freshly grated Parmesan cheese.
- **Fettuccine Alfredo with Grilled Chicken:** Creamy and luxurious, this dish features ribbon-like fettuccine pasta coated in a velvety Alfredo sauce, enriched with Parmesan cheese and butter. Grilled, tender strips of chicken breast add a perfect balance of protein.
- **Penne alla Vodka:** Penne pasta tossed in a smooth, slightly spicy vodka sauce. This rich sauce combines tomato paste, heavy cream, and a splash of vodka for depth, finished with a sprinkle of crushed red pepper flakes for a subtle heat.
- **Spaghetti Primavera:** Spaghetti tossed with a medley of seasonal vegetables, sautéed in a light garlic and olive oil sauce. A healthy, colorful, and flavorful option for those with dietary restrictions.
- **Rigatoni with Eggplant:** Hearty rigatoni pasta mixed with roasted eggplant chunks all coated in a rustic tomato basil sauce. This dish offers a wonderful combination of textures and Mediterranean flavors.
- **Pasta Puttanesca:** A bold and flavorful dish with a tomato sauce featuring olives, capers, anchovies, and garlic, served over spaghetti. This option is perfect for guests who enjoy a bit of spice and tanginess in their meal.
- **Tortellini in Creamy Bolognese Sauce:** Cheese-filled tortellini served in a creamy Bolognese sauce, offering a rich and satisfying blend of flavors.
- **Pesto Fusilli with Roasted Cherry Tomatoes:** Spiral fusilli pasta coated in fresh basil pesto, topped with roasted cherry tomatoes, adding a burst of sweetness to the herby sauce.



- **Baked Ziti:** Ziti pasta baked in a hearty Bolognese sauce, layered with mozzarella and Parmesan cheeses, resulting in a comforting, oven-baked delight.
- **Pesto Orzo with Pine Nuts and Feta:** Orzo pasta mixed with traditional basil pesto, toasted pine nuts, and crumbled feta cheese, offering a unique and delicious Mediterranean twist.
- **Stuffed Shells:** Jumbo pasta shells stuffed with a pesto ricotta mixture, then baked to perfection, offering a delightful vegetarian option.

Vegetables: (Select 2)

- **Buttered Green Beans:** Crisp-tender green beans sautéed in butter and seasoned with a hint of garlic.
- **Grilled Vegetable Medley:** An assortment of grilled seasonal vegetables, including zucchini, bell peppers, and red onions, drizzled with balsamic glaze.
- **Honey Glazed Carrots:** Tender carrots glazed with honey and garnished with fresh parsley.
- **Roasted Root Vegetable Medley:** A hearty mix of carrots, parsnips, turnips, and sweet potatoes, seasoned and roasted until caramelized.
- **Balsamic Roasted Broccoli and Cauliflower:** Broccoli and cauliflower florets tossed in balsamic vinegar and olive oil, then roasted to perfection.
- **Spicy Roasted Butternut Squash:** Cubes of butternut squash roasted with a blend of spices including cumin and chili powder for a warm kick.
- **Roasted Red Potatoes with Rosemary:** Baby red potatoes roasted with fresh rosemary, garlic, and a touch of olive oil.
- **Herb-Roasted Cherry Tomatoes:** Cherry tomatoes roasted with a mix of Italian herbs, garlic, and balsamic glaze.
- **Garlic Roasted Green Beans and Mushrooms:** Fresh green beans and mushrooms tossed in garlic and olive oil, then roasted until tender.
- **Roasted Rainbow Carrots with Honey and Thyme:** Colorful rainbow carrots roasted with honey and fresh thyme for a sweet and savory side.
- **Roasted Brussels Sprouts with Pancetta:** Brussels sprouts roasted with crispy pancetta and finished with a splash of apple cider vinegar.
- **Roasted Zucchini and Yellow Squash with Parmesan:** Slices of zucchini and yellow squash roasted and topped with a sprinkle of Parmesan cheese.
- **Garlic Mashed Potatoes:** Creamy mashed potatoes enriched with roasted garlic and butter.



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- **Rosemary Roasted Fingerling Potatoes:** Fingerling potatoes roasted with fresh rosemary, olive oil, and sea salt.
- **Potato Gratin:** Thinly sliced potatoes layered with cream and garlic, baked to golden perfection.
- **Herb-Infused Potato Wedges:** Potato wedges roasted with a blend of herbs like thyme, oregano, and rosemary.
- **Twice-Baked Potatoes:** Potatoes baked, then hollowed and mixed with cheese and bacon, and baked again until crispy.
- **Sweet Potato Hash with Bell Peppers:** A savory hash made with sweet potatoes, bell peppers, onions, and herbs.
- **Scalloped Potatoes with Cheese:** Layers of potatoes and cheese, baked in a creamy sauce until bubbly and golden.
- **Crispy Smashed Potatoes:** Baby potatoes boiled, smashed, and roasted until crispy, topped with sour cream and chives.
- **Hasselback Potatoes with Herb Butter:** Sliced Hasselback potatoes roasted with a herb-infused butter.
- **Loaded Potato Skins:** Crispy potato skins filled with cheese, bacon, and green onions, served with sour cream.

Kids Table: (If needed, Select- Added Cost)

- **Chicken Tenders & Fries:** What kid doesn't like golden fried tenders and crispy fries!
- **Penne & Meatballs:** A kid pleaser. Simple & easy

Breads:

- **Assorted Dinner Rolls:** A selection of soft dinner rolls served with butter.
- **Garlic Bread**



Dessert: (Select- Added Cost)

- **Sheet Cake:** A moist and delicious sheet cake with vanilla or chocolate flavor, frosted with a choice of buttercream or whipped cream icing. Customizable with a message or design.
- **Warm apple crumble** with a buttery oat topping, served with a scoop of vanilla ice cream (optional).
- **Tiramisu:** Tiramisu is a classic Italian dessert featuring layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder.
- **Fruit Skewers or Fresh Fruit** - A selection of seasonal fruits threaded onto skewers or arrayed in an eye-appealing way, possibly served with a yogurt dip.
- **Rice Krispie Treats** - Homemade and cut into bite-sized pieces.
- **Oatmeal or Chocolate Cookies** - Inexpensive to make and can be flavored with raisins or chocolate chips.
- **Chocolate Mousse** - Made with dark chocolate and served in small cups.
- **Rice Pudding-** Delicious home-made rice pudding topped with fresh strawberries and mango
- **Tray of Cannoli:** Cannoli are crispy Sicilian pastry tubes filled with a sweet, creamy mixture of ricotta cheese, sugar, and chocolate chips. Regular or Chocolate or Mix
- **Italian Cheesecake:** Italian Cheesecake dessert made with creamy ricotta cheese, lending it a lighter, fluffier texture than its American counterpart. Infused with hints of lemon and vanilla.
- **Butter Cookies:** Our Italian Fancy Butter Cookies are a delightful assortment of rich, buttery treats, perfect for any occasion. Available in both 5lb and 10lb options, these cookies offer a variety of textures and flavors, from jam-filled delights to chocolate-dipped

Coffee or Tea Service:

- Coffee service, offering a selection of premium regular and decaf coffee, a variety of fine teas, and an array of condiments including cream, sugar, and flavored syrups.