

## MINIMUM GUESTS 10-80

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### Menu #1

- **SELF SERVE BUFFET/ HORS D' OEUVRES**

Imported Greek Epirus Feta Cheese and Black Kalamata Olives  
Fire Roasted Spanish Peppers, Marinated in Sherry Garlic Oil  
Classic Greek Salad (English Cucumbers, Tomatoes, Green Peppers, Red Onion,  
Oregano, Feta)  
(Red Wine –Oregano Vinaigrette)

- **ENTRÉE**

Breast of Chicken – Sauce Provençal (Tomatoes, Olives, Garlic, Capers)  
Garlic Mashed Potatoes  
Italian Vegetable Sauté

- **VEGETARIAN**

Penne Pasta Siciliane  
Tomato, Artichoke, Garlic Sauce  
Rosemary Focaccia Bread and Butter

- **DESSERT**

Tiramisu

- \$35 - per person + Tax and Delivery Charge

## MINIMUM GUESTS 10-40

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### Menu # 2

- **SELF SERVE BUFFET/ HORS D' OEUVRES**

An Assortment of Imported Cheeses and Crostini  
Vegetable Crudités-Gorgonzola Dip  
Grilled Prawn Skewers  
Canapé of Smoked Salmon  
Miniature Meat Balls With marinara sauce  
Grilled Chicken Skewers  
Japanese Eggplant Roulade  
Risotto Cakes

- **DESSERT**

Tiramisu

Lemon Tartlet

- \$38.00 - per person + Tax and Delivery Charge

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Menu # 3

- **ITALIAN**

Self Serve Buffet

- **ANTIPASTI ALLE ITALIANA**

A plate of assorted marinated grilled vegetables, cheese, and cured meat

- **ORGANIC MIX GREEN SALAD**

Italian Dressing

- **POLLO MARSALA**

Chicken breast with sautéed mushrooms in a Marsala wine sauce

- **PENNE CON SALSICCIA**

Tube pasta with sausage, fresh tomatoes, and spinach, in tomato sauce

- **GNOCCHI SORRENTINA**

Potato dumplings topped with mozzarella in a light tomato sauce, Homemade Bread and dipping sauce

- **DESSERT**

Tiramisu

- \$45 - per person + Tax and Delivery Charge

## MINIMUM GUESTS 20-50

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Menu # 4

- **SELF SERVE BUFFET**

- **CHILLED RED GAZPACHO WITH HONEY DEW MELON**

- **MINTED ROMAINE, RADICCHIO, RADISHES, BLUE CHEESE**

- **CHILLED MUSSELS ON HALF SHELL WITH SAUCE ITALIAN**

- **SMOKED SALMON WITH POTATO CHIPS, CRÈME FRAICHE**

- **ROASTED BEETS, AVOCADO, GOAT CHEESE MOUSSE WITH RASPBERRY VINAIGRETTE**

- **CARPACCIO OF GRILLED EGGPLANT AND ROASTED PEPPERS WITH WARM GOAT CHEESE AND CAPERS**

- **PENNE WITH SPICY SAUSAGE, GARLIC CHIPS AND BROCCOLI**

- **COBB MIXED GREEN SALAD**

Grilled Chicken, Tomatoes, Chopped Eggs, Bacon, Blue Cheese, Avocado

- \$50 - per person + Tax and Delivery Charge

## CATERING PASTA TRAY

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- **LINGUINI ALLA PESCATORE**

Linguini Pasta with Clams, mussels, Prawn, calamari, cod fish, tomatoes olive oil, basil white wine & chili flakes **\$38**