



CATERING • PERSONAL CHEF

## **ITALIAN THEMED BUFFETS**

### **LASAGNA BAR**

CHOICE OF CHEESE, MEAT OR VEGGIE PANS OF LASAGNA

### **PASTA BAR**

CHOICE OF PASTA STYLES AND ASSORTED SAUCES

PENNE

ANGEL HAIR

SPAGHETTI

FETTUCINE

LINGUINI

TORTELLINI

RIGATONI

BOWTIE

RAVIOLI

PAPPARDELLE

GNOCCHI

MARINARA

BASIL CRÈME SAUCE

SPICY RED PEPPER SAUCE

PUTTANESCA

GARLIC INFUSED OLIVE OIL

BOLOGNESE

ALFREDO

GORGONZOLA CRÈME SAUCE

CAPRESE

MARSALA

PESTO

CHOICE OF ADD INS

HOMEMADE MEATBALLS

SPICY ITALIAN SAUSAGE

GRILLED VEGETABLES

ARTICHOKE HEARTS

GRILLED CHICKEN

ROASTED MUSHROOMS

TOASTED PINE NUTS

SUNDRIED TOMATOES

BLACK OR GREEN OLIVES

GRILLED SHRIMP

SPINACH

GRILLED PEPPERS

PROSCUITTO

PEPPERONI

PASTA CAN BE PREPARED FOR BUFFET STYLE SERVICE OR  
CHEF MANNED AS A COOK TO ORDER PASTA STATION

### **PIZZA BAR**

ARRAY OF TRADITIONAL AND GOURMET PIZZAS

PEPPERONI

ITALIAN SAUSAGE

CANADIAN BACON

PINEAPPLE

GOAT CHEESE

SPINACH

GRILLED VEGETABLES

GRILLED LEMON SHRIMP

CARMELIZED ONIONS

GREEN CHILE

MUSHROOMS

BLACK OR GREEN OLIVES

GRILLED PEPPERS

BUFFALO CHICKEN

WINE POACHED FIGS

CHEESE ASSORTMENT