

TUSCAN



Buffet-style menu
for a minimum of
25 guests

ENTRÉES

Choose two options:

CHEESE TORTELLINI CARBONARA sautéed on-site with bacon, cream, garlic and basil chiffonade

BAKED LASAGNA WITH MEAT SAUCE** ricotta, parmesan and rich meat sauce

GRILLED SCHREINER'S ITALIAN SAUSAGE** gf grilled peppers and sweet onions

ORECCHIETTE PESTO PASTA v garlic, basil, pepita pesto cream sauce and artichoke relish

CHICKEN MARSALA sautéed, breaded boneless chicken with marsala mushroom sauce

CHICKEN PICCATA sautéed boneless chicken with lemon, butter and capers

EGGPLANT PARMESAN v sweet pepper and tomato relish

PROSCIUTTO-WRAPPED CHICKEN BREAST gf smoked gouda, arrabiata sauce and pineapple relish

BRAISED BEEF BRISKET sweet peppers, tomato, gremolata, au jus and crusty rolls

**Also available as a vegetarian entrée

SALADS

Choose one option:

CAESAR SALAD parmesan and asiago croutons

TUSCAN KALE gf crispy prosciutto, charred grapes, apple, almonds and parmesan vinaigrette

ROASTED BEET v • gf grilled corn, green beans, asparagus, candied fennel, pistachios, manchego and brown sugar vinaigrette

FARM BOARD gf salami, provolone, pepperoncini, olives, tomatoes, cucumbers and red wine vinaigrette

SERVED WITH:

ZUCCHINI & YELLOW SQUASH vg • gf sea salt and black pepper

GRILLED VEGETABLE ANTIPASTO DISPLAY v • gf local carrots, zucchini, yellow squash, broccoli, tri-color cauliflower, bell peppers, mushrooms, cherry peppers, pepperoncinis and fresh mozzarella

BEVERAGES

Served with:

ECO WATER STATION

Please see our Craft Beverage Menu for additional options



ATLASTA