



BUFFET

All Buffet includes V/P blend of coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter



BUFFET #1

Summer Corn soup

Fresh Tomatoes, Green Peppers, sautéed onion, and fresh cilantro

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### Seasonal garden Vegetable salad

Heirloom Carrot, Asparagus, Cherry tomato, Burrata cheese and Lemon Vinaigrette

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Chicken Marsala

Chicken Breast with sautéed Mushroom and Creamy Marsala wine sauce

Seared Atlantic Swordfish

Fregola, Peel onion and a Roasted tomato dressing

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Vanilla Panna Cotta with fresh Marinated strawberries



## **BUFFET #2**

Classic Potato leek Soup  
With Crispy Pancetta, Pumpkin seeds, and Chives



Butter Lettuce and Arugula  
With Marinated roasted Peaches, Candied walnut, goat cheese and Champagne Vinaigrette



Roasted Chicken Breast  
Provençale Ratatouille and Creamy jalapeno sauce

Baked Salmon Filet  
With Cauliflower couscous, Roasted Potato, and Oven Roasted Cherry tomato and Capes sauce



Chocolate Pudding with Roasted Almonds



## **BUFFET #3**

Four courses:

Pick two for each section

### Antipasto Platter

Cured sliced Italian meats, Local and imported Cheeses, Picked vegetables, olives and Homemade Chutneys

### Beef Carpaccio

With arugula, Shaved Parmiggiano and Black truffle oil

### Shrimp Scampi

With White wine, Garlic and Lemon sauce

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Wild Mushroom Risotto

Penne with smoked Salmon, Vodka pink sauce and sweet Peas

Cheese Ravioli with fresh Tomato and basil sauce

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### Action Station:

#### Oven Roasted Ribeye

With Roasted shallot and Red wine sauce

#### Smoked Chicken BBQ

#### Pan Seared Atlantic Salmon

With Champagne and grape sauce

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Grilled asparagus

Rosemary flavored Roasted red Beet potatoes

Sautéed mixed Seasonal Veggies

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### Classic Tiramisu'

Cannoli with ricotta and Chocolate Chips

NY style cheesecake



Vanilla and Pepper  
Catering & Events

**BUFFET #4**

Classic Caesar salad  
With shaved Parmiggiano

Prosciutto and Cantaloupe  
With Balsamic Glaze

Summer salad  
Mixed green, braised veggies, charred corn, Srirasha and Lemon Vinaigrette

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Classic Italian Lasagna
With Meat sauce and Béchamel

Tri color Cheese Tortellini
With Parmiggiano and cream sauce

Linguine with Clams
White wine, Tomato, and garlic sauce

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Pan seared Scallops  
Over Broccoli couscous and Roasted pepper coulis

Fontina and Ham stuffed Roasted Chicken Brest Tagliata  
With Porto sauce

Roasted pork Loin with caramelized onion and apple sauce

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Buttermilk Mashed potato

Brussel sprouts with bacon and onion

Sicilian Caponata

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Mascarpone mousse with Strawberry and Basil compote

Lemon tart with fresh Blueberries

Assorted Mini Financier



# PLATED

**All Buffet includes V/P blend of coffee, Decaffeinated Coffee, iced Tea, Rolls and Butter**



**PLATED #1**

**PICK ONE PER SECTION:**

Beef Tenderloin Carpaccio  
With arugula, Shaved Parmigiano, Capers, and Cipriani dressing

Mixed Seafood salad  
With Calamari, mussel, Shrimp, Scallops and Champagne Vinaigrette

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Gnocchi with meat sauce

Wild Mushroom ravioli
With Primavera and marinara

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Seared Halibut with fresh Tomato, olives, Baby broccoli and fregola

Filet Mignon  
With polenta, sautéed Spinach and classic green peppercorn sauce

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Home made Gelato and Sorbet with Italian Biscotti



PLATED #2

V/P Salad

Mixed green with Shrimp, Roasted Pepper, candied walnut and Lemon Parsley dressing

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### Radicchio and Sausage Risotto

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Blackened Swordfish Piccata

With Lemon Caper sauce and sun dried Tomato couscous

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Chocolate and Raspberry Mousse with mixed berry coulis





### **PLATED #3**

Selection of 6 V/P Hoer D'oeuvres

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Heirloom Tomato Salad

Picked Shallots, Ricotta salata, olives, crispy Ciabatta bread, and Basil Pesto dressing

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Herb crusted Kurabota Pork Loin, Parmesan Mashed Potato, Onion Balsamic Jam, wild Mushroom and bacon Jus

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Apple Tart Tatin with Vanilla Gelato



PLATED #4

Selection of 6 V/P Hoer D'oeuvres

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Arugula and Radicchio salad  
With Roasted peach coulis, Prosciutto crisp, goat cheese, candied walnut  
and broken balsamic Vinaigrette

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Duo:
Pan roasted Filet of Branzino
With Lemon Caper sauce, tomato confit and braised fennel

Filet Mignon
With mashed potato, glazed carrot and Chianti Demi glaze

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Espresso Crème Brule with Chocolate sauce and candied Pecan