

International Buffet- Italy

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Our Italian buffet is served in traditional style starting with an Antipasto course, then a pasta or soup course and then the main course. Salads are served as side dishes to the main course. Our Italian meals include Italian bread with butter.

Entrée (Choose 1)	Lunch	Dinner
Pollo alla Cacciatora Riccardo Rimondi (Riccardo Rimondi's Chicken Cacciatora) – <i>Chicken cutlets made with wedges of sweet pepper, chopped tomatoes and slow cooked onions</i>	\$9.00	\$14.50
Peperoni Farciti Carne (Italian Stuffed Peppers) – <i>Peppers stuffed with a mixture of ground pork, veal and beef with rice, pine nuts and Italian seasoning braised in a light tomato sauce</i>	\$11.00	\$17.75
Polpette d' Artusi alla Villa Gaudello (Artusi's Delight) – <i>Meatballs made with a blend of beef, chicken, cheese, herbs, pancetta, pine nuts and currants finished with a sweet and tart pan sauce and garnished with pearl onions</i>	\$10.00	\$16.00
Agnello al Forno con Aglio e Patate (Lamb, Garlic and Potato Roast) – <i>Chunks of marinated lamb roasted with red-sinned potatoes and lots of garlic</i>	\$10.00	\$16.00
Spiedi del Pollo e della Salsiccia (Chicken and Italian Sausage Skewers) – <i>Grilled Skewers of marinated chicken, hot Italian sausage, sweet peppers, onions and whole mushrooms brushed with a balsamic glaze</i>	\$10.00	\$16.00
‡ Pollo in Stemperata (Spicy Sicilian Chicken) – <i>Chicken cutlets topped with a mixture of potatoes, sweet and hot peppers, eggplant and carrots in a sauce made with tomatoes, olives capers and mint</i>	\$9.50	\$15.25
Scaloppine d' Anatra alle Ciliegie e Grappa (Duck Scaloppine with Dried Cherries and Grapa) – <i>Duck breast cutlets lightly battered and topped with a sauce made with cherries, Grapa liquor and red wine</i>	\$12.00	\$19.25
Bracirole di Vitello (Braised Veal Rolls in Tomato Sauce) – <i>Veal rolls filled with pine nuts, currants, pecorino and prosciutto, breaded and braised in Italian tomato sauce</i>	\$13.00	\$21.00
Scaloppine alla Marsala (Veal Scaloppine with Mushrooms and Marsala) – <i>Veal cutlets lightly bead and topped with a Marsala wine and mushroom sauce seasoned with thyme</i>	\$13.00	\$21.00
Strinco di Rinforzi alla Maggiorana (Braised Beef Shanks with Marjoram) – <i>Super tender and tasty slow braised beef shanks</i>	\$10.00	\$16.00
Lombo Arrostito Del Porco allaTuscano (Tuscan Roasted Pork Loin) – <i>Pork loin stuffed with pockets or rosemary and garlic. Sliced</i>	\$11.00	\$17.60
Antipasto (Lunch Choose 1; Dinner Choose 2)		
 Mixed Antipasti - <i>Platter of sliced cured meats and cheeses</i>	+\$2.00	+\$2.00
 Insalata de Olive (Marinated Olives) – <i>Assorted olives marinated with garlic, orange and marjoram.</i>		

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

64








International Buffet- Italy, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.







Antipasto (Continued from previous page)

-  Carciofi Brasati Dell'Olio (Olive Oil Braised Artichokes) – *Slow braised artichokes with lemon, olive oil, garlic and oregano. Served cold.*
-  Piccola Melanzana Parmigiana (Mini Eggplant Parmigiana) – *Sliced eggplant (not breaded) topped with tomatoes and fresh mozzarella and baked until golden.*
-  Ravioli fritti con la salsa di Arrabiata (Fried Ravioli with Arrabiata Sauce) – *Deep fried ravioli served with spicy tomato sauce (2 per person).*
-  Sliced Tomatoes with Fresh Mozzarella – *Sprinkled with olive oil, fresh pepper, sea salt and fresh basil.*
-  Verdure in Scapece (Marinated Vegetable Antipasto) – *Campania-style broiled vegetables mixed with olives and served chilled.*
-  Crostini de Peperoni – *Crostini topped with marinated peppers, goat cheese and olives.*

Soup and Pasta (Dinner Choose 1 or Choose extra Side Dish or Antipasto)

-  Ribollita (Tuscan Minestrone) – *Vegetable soup served with fresh croutons.*
-  Stracciatella alla Romana (Roman Egg Drop Soup) – *Simple chicken soup with “egg ribbons” and served with grated parmesan cheese.*
-  Zuppa di Pane (Bread Soup) – *Rich vegetable soup thickened with bread to give it lots of body.*
-  Zappa dei Frati Cappuccini (Monastery Soup) – *Tomato and cauliflower soup with fresh rosemary. Served with grated parmesan cheese.*
-  Linguine con Ragù Bolognese - *Linguine with tomato-meat sauce*
-  Penne con Peperoncini Dolci, Piselli, e Crema - *Penne with roasted peppers, peas and cream.*
-  Spinaci, dado di pino e Prosciutto Manicotti - *Manicotti stuffed with ricotta, spinach, pine nuts and prosciutto.*
-  Fettuccini con Pesto, i Fagioli Verdi e le Patate – *Fettuchini with pesto, green beans and potatoes.*
-  Penne cotto con i peperoni dolci, la melanzana, le cipolle rosse e Prosciutto - *Baked Penne with Bell Peppers, Eggplant, Red Onions and Prosciutto*

Side Dish (Lunch Choose 1 and Dinner Choose 2)

-  Zucchini Trifolati - *Zucchini with olive oil, garlic and parsley.*
-  Fagioli All'Uccelletto – *White beans with tomatoes and sage.*
-  Piselli Sgranati con Cipolla e Basilico – *Peas with olive oil, onion and basil.*
-  Carciofi e Patate Brasati – *Braised artichokes and potatoes with thyme.*
-  Fagiolini al Peso Modenese – *Green beans with balsamic pesto.*
-  Fagiolini alla Bolognese – *Green beans with mortadella and onion.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

‡ = Spicy Selection (can be made mild)

🌿 International Buffet- Italy, Continued

Unless otherwise noted, price is per serving. Minimum of 20 servings of any item.

Side Dish (Continued from previous page)

- 🌿 Cipolle alla Bolognese - *Sweet and sour pearl onions .*
- 🌿 Asparagi alla Parmigiana - *Asparagus with butter and parmigiano-reggiano.*
- 🌿 Palate al Forno – *Oven roasted potatoes with sage, rosemary and pancetta.*
- 🌿 Patate Mesce – *Basil and onion mashed potatoes.*
- 🌿 Insalata Verde con Finocchio – *Salad of mixed greens and fennel with balsamic vinaigrette.*
- 🌿 Insalata Bietole e Cipolle al Forno – *Salad of roasted beets and onions.*

Bread

Olive and Balsamic Vinegar for dipping bread +\$1.00 +\$1.00

Dessert

Tiramisu – *The classic Italian Mascarpone dessert.* \$5.00 \$5.00

Italian Cannoli – *Italian tube-shaped pastry filled with sweet ricotta* \$2.00 \$2.00

 Small \$2.00 \$2.00

 Large \$4.00 \$4.00

Tarts – *Choose from Bitter Chocolate, Pine Nut and Ricotta, Orange Mascarpone, Caramelized Almond (Serves 8).*..... \$24.00 \$24.00

Torta Barozzi – *Flowerless chocolate cake taken to a whole new level (serves 8).* \$29.00 \$29.00

Fried Sweet Ravioli with Custard Sauce – *Sweet filled fruit and cheese ravioli deep fried and served with a sweet vanilla custard sauce* \$3.50 \$3.50

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

© 2008 Windy Plum Farms, Inc.

♯ = Spicy Selection (can be made mild)

66