

	MENU BASIC - 30\$ -	MENU 01 - 40\$ -	MENU 02 - 47\$ -	MENU 03 - 58\$ -	MENU 04 - 75\$ -
APPETIZER	CHOOSE 3	CHOOSE 3	CHOOSE 4	CHOOSE 5	CHOOSE 5
PASTA (plus add)	CHOOSE 1	CHOOSE 2	CHOOSE 2	CHOOSE 2	CHOOSE 2
SOUP only vegetables	--	--	CHOOSE 1	CHOOSE 1	CHOOSE 1
PROTEIN ENTRÉE	--	CHOOSE 1	CHOOSE 1	CHOOSE 2	CHOOSE 3
SIDES	CHOOSE 1	CHOOSE 1	CHOOSE 1	CHOOSE 2	CHOOSE 3
DESSERTS	--	CHOOSE 1	CHOOSE 1	CHOOSE 2	CHOOSE 2

PRICES ARE CALCULATED FOR A BUFFET-SERVED CATERING SERVICE WITH A MINIMUM OF 50 GUESTS. FOR CATERING SERVICES THAT DIFFER IN NUMBER OF GUESTS OR TYPE OF SERVICE, WE RESERVE THE RIGHT TO PROVIDE A CUSTOMIZED PROPOSAL.

## APPETIZER

### CHICKEN SALAD

*Chicken breast, mayo, potato*

### BOILED EGGS WITH DIFFERENT DIP

*(Deviled eggs)*

### VEGGIE SALAD

*Boilled:potatoes, carrots, peas and maio*

### CAPRESE SALAD

*Tomato, mozzarella, basil, olive oil, oregano*

### EGGS FRITTATA ONION and ZUCCHINI

### EGGS FRITTATA and CHEESE

### EGGS FRITTATA and SAUSAGE

### GRISSINI (Breadstick)

and PROSCIUTTO di PARMA HAM

### ITALIAN CHARCUTERIE

*Prosciutto di Parma, Speck Salame and cheese*

### FRUIT MIX

*Watermelon, Peach, Cantaloupe, Raisins, Strawberry...*

### CANTALOUPE AND PARMA HAM

*(available only May to October)*

### TURKEY BREAST AND AIOLI CREAM

*Roast turkey breast, maionnaise, tuna, cappers*

### MEATBALLS SKEWERS

### PASTA SALAD (on request can be GF)

*Penne pasta, tomatos*

### MIX OF VEGETABLES, CHEESE, OLIVES

### BRUSCHETTA GARLIC and PARMESAN

### BRUSCHETTA FRESH TOMATO

### BRUSCHETTA MUSHROOM

### RED PIZZA



## PASTA

CLASSIC BEEF LASAGNA  
alla BOLOGNESE

LASAGNA with VEGETABLES

PENNE ALFREDO

*Also plus chicken*

PENNE MARINARA

PENNE RED HOT MARINARA  
and VEGETABLE SPICY

CREPES ROLLS  
with ASPARAGUS and HAM

PASTA "TREVIS" BAKED PENNE  
with SAUSAGE and CHEESE

NINA BAKED PENNE  
with EGGPLANTS, MARINARA and  
CHEESE

PENNE with MEATBALLS in  
MARINARA SAUCE  
*Prosciutto di Parma, Speck Salame and  
cheese*

COUS COUS WITH BAKED VEGGIE

## SOUP

TOMATO and BASIL SOUP

ZUCCHINI CREAM

POTATO AND LEEKS CREAM  
CLASSIC ITALIAN MINESTRONE

## PROTEIN ENTRÉE

MAMMA MONICA MEAT BALLS  
*Classic Italian with Marinara Souce*

CLASSIC CHICKEN COTOLETTA  
*Chicken breast breaded and fried*

CHICKEN COTOLETTA PARMIGIANA  
*Chicken breast breaded and fried,  
baked with mozzarella*

CHICKEN SCALOPPINA:

LEMON and CAPPERS (PICCATA)

MARSALA WINE

MUSHROOMS

GRILLED CHIKEN BREAST

NY STRIP TEXAN BEEF  
*Served with Arugola and cheese flakes,  
sousvide*

BAKED ATLANTIC SALMON FILET  
*Baked with lemon and orange*



## SIDES

SPRING MIX, CARROTS, CHERRY  
TOMATO, GREEN ONION, CROUTONS,  
SEEDS.

*Dressing: Ranch, Caesar, Oil and Balsamic*

BAKED VEGGIE

*Carrots, Zucchini, Onion, Eggplant,  
Squash, Bell Pepper*

GREEN BEANS  
*With bacon and onion*  
MUSHPOTATO, PUREÈ  
ROASTED POTATOES  
*With Rosemary*

## DESSERT

CLASSIC ITALIAN TIRAMISU

PANNA COTTA  
*Berrie or Chocolate*

ITALIAN CHEESECAKE  
*Berrie or Chocolate*

## GLUTEN FREE

GLUTEN FREE LASAGNA

TREVIS BAKED PENNE  
*With sausage and cheese*

NINA BAKED PENNE  
*with eggplants, marinara and cheese*

GLUTEN FREE SCALOPPINA:

LEMON and CAPPERS (PICCATA)

MARSALA WINE

MUSHROOMS

GLUTEN FREE TIRAMISU

GLUTEN FREE PANNA COTTA

GLUTEN FREE ITALIAN CHEESECAKE

