

# TUSCAN BUFFET

\$45 PER PERSON

CHEF ATTENDED STATION INCLUDED

#### CHEF ATTENDED PASTA STATION

**Pasta** Penne or Farfalle Sauce

Alfredo, Marinara, or Basil Pesto

Cheese

Parmesan or Mozzarella

**Toppings** 

Baby spinach, kalamata olives, pepperoncini, onions, mushrooms, artichoke hearts, sundried tomato, herb blend, & fresh garlic

#### **ENTREES**

**Petite Tender** 

Pan seared teres major in Italian marinade

**Seared Chicken Breast** 

Oven roasted chicken breast, oregano, thyme, natural 'jus

**Herb Roasted Meatballs** 

Italian-style premium ground pork & beef meatballs in savory broth

## **ACCOMPANIMENTS**

**Garden Salad** 

Romaine, shaved parmesan, tomatoes, cucumbers, red onions, pepperoncinis, olives, balsamic vinaigrette

**Garlic Bread** 

**Charred Tomato & Oregano Risotto** 

Seasonal Vegetable Medley

### **DESSERT**

**Tiramisu** 

## **SUGGESTED MENU ENHANCEMENTS**

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

#### HORS D'OEUVRES

EACH SELECTION FEEDS UP TO 25 GUEST

EAGH GELEGITON 1 EEDG OF 10 20 00EG10	
Goat Cheese, Charred Peach, Pecan & Honey on Crostini	Cocktail Shrimp
Vine Ripe Tomato & Mozzarella Bruschetta	Loaded Potato Eggrolls
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini \$65	Roasted Garlic Hummus Dip with Carrot & Celery
Pimento Cheese Crostini	Crudité with Ranch or Blue Cheese
Bacon Wrapped Dates\$60	Aqua Terra Bistro's Famous Bread & Spread
Antipasto Skewers	Fresh Fruit Skewers