

## **Annie's Gourmet Dinner Buffet:**

*Assorted rolls, artisan breads, butter, and olive tapenade*

### **Choice of 2 Salads:**

#### **Caesar**

*Chopped romaine, shaved parmesan, topped with homemade garlic croutons*

#### **Organic Mixed Greens**

*Topped with sliced beets, candied walnuts, dried cranberries,  
and fried onion crispers, tossed in fig balsamic dressing*

#### **Tortellini**

*Pasta rounds with black beans, artichoke hearts cherry tomatoes and shredded cheddar, tossed  
in vidalia onion dressing*

#### **Trottole**

*Pasta spirals with roasted red peppers, kidney beans, cucumber, and mozzarella,  
tossed in balsamic glaze*



### **Choice of Three Entrees:**

#### **Chicken**

**Parmigiana**- Breaded breast and sautéed, topped with three cheeses and baked

**Marsala**- Breasts sautéed in marsala wine and sliced white mushrooms

**Mediterranean**- Breasts sautéed in olive oil and fresh garlic,  
topped with artichoke hearts and sun-dried tomatoes

**Piccata**- Breasts sautéed in white wine and lemon, topped with capers

**Caprese**- Breast rolled with Roma tomato, basil, and sliced mozzarella

**Eggplant Parmigiana Fettucini Alfredo Sausage and Peppers**

**Baked Penne Lasagne Meatballs Parmigiana**

**Spaghetti with Meat Sauce Tortellini with Alfredo or Marinara**

### **Choice of Two Sides:**

*Garlic Whipped Mashed Potatoes Roasted Baby Red Potatoes*

*Penne Marinara Mushroom Risotto*

*Sauteed Asparagus Baby Carrots Roasted Brussels Sprouts*

### **Dessert: Choice of One**

*Mini Cannoli or Parfait Cups*

*\$48 Per Guest Plus Tax and Set-up Fees*

*\*\* Setup Charge and Minimums Required for Full-Service Events*