

ANNIE'S EVENTS/ANNIE'S GOURMET CATERING

@ANNIETHEVEGASCATERER

Wedding Dinner Buffet with hors d'oeuvres station



Pre Dinner Station

Served with assorted artisan breads, olive tapenade, and whipped butter

Arancini di Riso (Sicilian Rice Balls)

Often served for good luck and prosperity at weddings in Italy!

Meatballs Parmigiana

Fresh ground sirloin rolls with and added spices topped with four cheeses, marinara sauce, then baked.

Dinner Buffet

Mixed Organic Greens

Tossed in Fig Balsamic Dressing,

Topped with candied walnuts, dried cranberries, beets, teardrop tomatoes, and onion crispers.

Traditional Caesar Salad

Fresh crisp romaine lettuce tossed with creamy Caesar dressing and topped with imported shaved parmesan and house made garlic cheese croutons.

Chicken Mediterranean

Thinly sliced breast of chicken sautéed in fresh garlic and evo, topped with sliced artichoke hearts and juicy sun-dried tomatoes.

Tortellini Alfredo

Cheese filled pasta rounds tossed in a creamy four cheese white sauce.

Side Dishes

Garlic Mashed Potatoes

Mushroom Risotto

Sauteed Asparagus

Buffet with 2 hors d'oeuvres

\$65 Per Guest Plus Tax and Set Up Fee

Add on Dessert Bar

Small Freed's Wedding Cake

Assorted Dessert Bar

\$15 Per Guest Plus Tax and Set Up Fee



Beverage Bar

Lemonade, Iced Tea and Water

Served with cups, ice, and appropriate condiments.

\$ 8 Per Guest Plus Tax and Set Up Fees

Estimation of Services Provided

Pricing is calculated on above menu and added services as stated.

It is based on estimated guest counts and will be adjusted at final billing.

Pricing includes all amenities, prepared, delivered, setup professionally and artistically with heated chafers, fuel, serving utensils, chilled platters, napkins, plates, cutlery, all condiments, for both food and beverage.

(Set Up Fee applies to all full-service events for delivery, artistic set up, serve ware, all amenities, serving, breakdown, and clean up.)

****Food and beverage minimum \$2500****

