



Lexington 2013 Italian Menu

**Hors D'oeuvres, Passed Butler Style on decorated trays,
Select 5 included (add additional passed hors d'oeuvres and/or stationary displays @ 4.00pp)**

Baked Clams with Pancetta
Asparagus Tips wrapped with Prosciutto di Parma
Parmesan Crusted Chicken Sate w/ Tomato & Basil Marinara
Bruschetta w/ Spicy Sausage, Garlic, & Sharp Provolone
Classic Stuffed Mushroom Oreganata

Elaborate Buffet Presentation

Crusty Italian Bread & Rolls w/ infused Olive Oil, & Sweet Butter

Salads

(Select 1, add additional @ 4.00pp each)

Marinated Mushroom & Artichoke
Green Bean, Gorgonzola & Roasted Walnut
Classic Caesar with Creamy Anchovy Dressing
Plum Tomato & Baby Mozzarella with Balsamic Glaze
Salad of Mixed Greens w/ Walnuts, Crumbled Feta, & Raspberry Vinaigrette

Buffet Entrees

(Select 2, add additional @ 8.00pp)

Chicken Marsala, Francaise, or Parmesan
Tilapia Provencal with Black Olives, Tomato, and Garlic
Classic Sausage & Peppers
Braised Beef Broccolo
Baked Eggplant w/ Roasted Red Peppers & Mozzarella
Garlic & Herb Crusted Top Round of beef with Au Jus

Accompaniments: select 2 (add additional @ 4.00pp)

Grilled Marinated Vegetables
Garlic & Herb Potatoes
Fusili w/ Bolognese Sauce
Tri-Colored Tortellini w/ Pesto Sauce
Farfali w/ Summer Vegetables & Pecorino Romano

Dessert, Select 1 (add additional at \$5.00pp each)

Served with fresh brewed Coffee, Decaf, & fine assortment of Teas
Biscotti & Mini Italian Pastries

Catering provided exclusively by Chef Jorge Luis Feliciano of ...

