

# Elegant Italian Buffet

*Includes white or glass dinner plates, dinner fork and knife, water glasses, white linen napkins & salt & peppers*

## Pre-Set Salad Options

*Presented on a medium glass plate with salad fork and knife set at place setting along with assorted homemade Italian breads and rolls*

Caprese-fresh mozzarella, Roma tomatoes, fresh basil with balsamic glaze

Indie's Tuscan Salad-Spring mix, fresh seasonal fruit or dried fruit, spiced pecans, blue cheese with a balsamic dressing OR feta with a lemon herb vinaigrette

Caesar Salad homemade croutons, crispy pancetta, and shaved parmesan

Italian Bistro Salad mix of greens with crispy prosciutto, slivered red onions, ricotta salta, tossed lightly in vinaigrette

## Glorious Italian Buffet

*Customize your buffet with 5 or more menu items:*

### Beef/Pork

Roasted Rosemary Beef Tenderloin *warm gorgonzola cream sauce OR horseradish crème or sundried tomato pesto*  
Grilled Bistro Steak *warm gorgonzola OR horseradish crème or sundried tomato pesto*

Pork Saltimbocca *sautéed pork cutlets topped with prosciutto, provolone and fried sage leaves*  
*Lemon-mushrooms-white wine sauce*

Italian Short Rib Pot Roasted  
Italian Sausage and Peppers *in marinara*  
Rosemary Braised Lamb Shanks

### Seafood

Lemon & Caper Tilapia *with toasted pine nuts & herbs*  
Roasted Salmon filet *with sundried tomato-champagne-cream sauce*  
Grilled Salmon *topped with pesto or tomato-basil*  
Mediterranean Halibut OR Seabass  
Seafood Fra Diavolo *shrimp, mussels, scallops in a spicy marinara*

### Vegetables

Grilled Eggplant Rollatini *stuffed with Italian cheeses on marinara*  
Stuffed Portobello *spinach & ricotta or sundried tomato & artichoke on marinara*  
Baked Eggplant Parmesan  
Parmesan Roasted New Potatoes  
Grilled and Roasted Vegetables *lightly tossed in evoo and herbs*  
Green Beans a la Pesto  
Italian Creamed Greens *made with pancetta*  
Broccoli with Toasted Garlic

### Chicken

Chicken Saltimbocca Rolls *chicken breast stuffed with sautéed spinach & provolone wrapped with prosciutto and a fresh sage leaf served on lemon-mushroom-white wine sauce*  
Tuscan Grilled Chicken *chardonnay-artichoke-caper sauce*  
Chicken Marsala *mushrooms, and Marsala wine*  
Chicken Parmesan *lightly breaded chicken breast, with homemade marinara & melted mozzarella cheese*  
Chicken Picatta - *sautéed chicken breast, lemons, mushrooms, & white wine*

### Pastas

Homemade Lasagna *either Bolognese or spinach and cheese*  
Creamy Chicken Alfredo *served over linguini pasta*  
Baked Seafood Alfredo *in a creamy parmesan sauce*  
Baked Three-Cheese Tortellini  
Shrimp Scampi  
Penne with Bolognese and/or Alfredo

