

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

