

Renée Kelly's

Italian Style Buffet Dinner

Tomato Basil Brochette (passed)

Fresh Tomatoes, Red Onion, and Garlic mingled together with Balsamic Vinegar and Olive Oil atop Toasted Focaccia Bread garnished with Chiffonade of Basil

Antipasto Platter (set at bar)

Focaccia Bread with Whole Roasted Garlic Vinegar and Oil

(served at tables)



Caesar Salad

Chopped Crisp Romaine Lettuce with Shaved Parmesan Cheese, Sliced Fresh Tomatoes and Garlic Croutons served with Creamy Caesar Dressing on the side with Lemon Wedges



Pasta Buffet

Penne Pasta and Fettuccini cooked to al dente and tossed lightly in Olive Oil accompanied by: Alfredo Sauce, Marinara



Sliced Roasted ***Rosemary Chicken*** with White Wine, and Sautéed Broccoli



Lasagna

Stewed Beef and Sausage with Marinara Sauce, layered with Pasta and Mozzarella Cheese

\$26 per guest

Tiramisu- served in individual dishes for parties of 70 or less
Coffee and Kahula Soaked Lady Fingers Ribboned with Sweet Mascarpone lightly dusted with Cocoa Powder served with Dark Chocolate

\$6.25 pp

*All pricing subject to change with fluctuating market
Personal menus can be created for an additional charge*