

# FRANCO VITELLA

## CATERED AFFAIRS

[www.vitellas.com](http://www.vitellas.com)

### FALL/ WINTER BUFFET MENU

\$35++ Per Person

#### SALADS

( *choose one* )

**BABY SPINCH AND FRISEE** Figs, Pomegranate Seeds & White Balsamic Dressing

**MIXED WINTERY GREENS** Red Onion, Halved Cherry Tomato, Citrus Herb Vinaigrette

**FALL PEAR SALAD** Caramelized Pear, Arugula, Radicchio, Endive, Parmesan, Pear Vinaigrette

**CAESAR SALAD** Romaine, Anchovy-Caesar Dressing, Parmesan, Brioche Crouton

**CHOPPED KALE SALAD** Broccoli, Sprouts, Chicory, Dry Cranberries, Pumpkin Seeds, Poppseed Dressing

---

#### PASTA-RISOTTO

( *choose two pasta or one ravioli* )

**SHORT RIB RAGU** Gemelli Pasta

**FARMHOUSE CHEDDAR MAC & CHEESE**

**BUTTERNUT SQUASH RISOTTO**

**RIGATONI BOLOGNESE** Rigatoni Pasta with a Tomato Meat Sauce

**TORTELLINI ALFREDO** Parmesan Cream Sauce

**PENNE ALLA VODKA**

---

**WILD MUSHROOM RAVIOLI** Chive Cream Sauce, Parmesan Cheese

**PUMPKIN RAVIOLI** Sage Brown Butter, Toasted Pumpkin Seeds & Dried Cranberries

**SHRIMP SCAMPI RAVIOLI**

*Accompanied with Red Pepper Flakes & Grated Parmesan Cheese*

# FRANCO VITELLA

## CATERED AFFAIRS

[www.vitellas.com](http://www.vitellas.com)

### POULTRY ENTREE

( choose one )

**CHICKEN BREAST STUFFED WITH CRANBERRY AND BRIE** Champagne Sauce

**CHICKEN CORDON BLEU** Rolled Chicken Cutlet, Black Forest Ham, Swiss Cheese, Creme Sauce

**CHICKEN BREAST** Sautéed Artichokes, Sun-Dried Tomatoes, White Wine Sauce

**CHICKEN PARMESAN** Chicken Cutlet, Melted Mozzarella, Basil Plum Tomato Sauce

**CARVED ROASTED TURKEY** Homestyle Gravy Trimmings

### BEEF-PORK ENTREE

( choose one )

**CARVED BEEF OF TENDERLOIN** Medium Rare Temperature, Horseradish Crème

**AUTUMN BRAISED SHORT RIB** Three Mustard Jus

**CARVED PORK LOIN** Bourbon Glaze

**NONNA'S HOMEMADE MEATBALLS** Basil Plum Tomato Sauce

**CARVED BAKED HAM** Whole Grain Dijon Mustard

### VEGETARIAN OR SEAFOOD ENTREE

( choose one )

**EGGPLANT PARMESAN** Eggplant Cutlet, Mozzarella, Basil Plum Tomato Sauce

**EGGPLANT ROLLATINI** Herbed Ricotta Basil Plum Tomato Sauce

**PORTABELLO MUSHROOM STEAK** Balsamic Reduction

**HERB CRUSTED SALMON** White Wine Lemon-Roasted Tomato and Capers

**MUSSELS MARINARA OR WHITE WINE GARLIC SAUCE**

**CRAB CRUSTED TILAPIA** Capers, Kalamata Olives, Sautéed Artichokes

### BUFFET INCLUDES:

**GRILLED TUSCAN VEGETABLES or HERB ROASTED POTATOES, CARROTS & ONIONS**

**ARTISAN ROLLS**

**ASSORTED ITALIAN PASTRIES**

# FRANCO VITELLA

## CATERED AFFAIRS

[www.vitellas.com](http://www.vitellas.com)

\$10.00 PER PERSON

CHAFING DISHES, STERNOS & WATER PANS

SERVING UTENSILS

CHINA PLATTERS & BOWLS

WHITE RIM DINNER PLATE

WHITE RIM DESSERT PLATE

DINNER FORK

DESSERT FORK

PAPER DINNER NAPKINS

\$5.00 PER PERSON

CHAFING DISHES, STERNOS & WATER PANS

SERVING UTENSILS

SERVING PLATTERS & BOWLS

WHITE PLASTIC DINNER PLATE

WHITE PLASTIC DESSERT PLATE

PLASTIC FORKS

PLASTIC DESSERT FORK

PAPER DINNER NAPKINS

STAFFING ADDITIONAL