

All-Italian Buffets

Signature Chicken Parmesan Complete Meal

Tender breaded Chicken breast using our own Italian season homemade bread crumbs.

Al` Dente Penne Pasta Marinara.

Chef's Choice of seasonal vegetable; sautéed in olive oil & fresh garlic.

Salad lovers Mixed Greens Salad; Layered shredded carrots, grape tomatoes, black pitted olives, cucumber,

Zesty Italian Salad Dressing and Fresh Baked Homemade Rolls & butter.

14.00

and

Chicken Romano Complete Meal

Succulent egg battered Chicken breast with Parmesan cheese, set atop a delicate white Alfredo sauce.

Al` Dente Penne Pasta Marinara.

Chef's Choice of seasonal vegetable; sautéed in olive oil & fresh garlic.

Salad lovers Mixed Greens Salad; Layered shredded carrots, grape tomatoes, black pitted olives, cucumber,

Zesty Italian Salad Dressing and Fresh Baked Homemade Rolls & butter.

13.50

and

Ala carte entrees

To compliment the above Complete Meals

Traditional Beef & Sausage Lasagna - 4.00 per person

Our Signature Italian Vegetable Lasagna Alfredo - 4.00 per person

Penne Pasta Alfresco - 2.50 person

Penne Pasta Alfresco w/ grilled herbed chicken - 4.50 per person

Penne Pasta Alfresco w/ grilled shrimp - 5.50 per person

Alfresco= Al`dente pasta, extra virgin olive oil, fresh garlic, diced tomatoes, fresh basil & parmesan cheese.

Ala carte side dishes

To compliment the above complete meals

Italian Tomato, Cucumber, Onion Salad 2.00 per serving

Caesar Salad Bar 7.00 per serving

Grilled Chicken Caesar Salad Bar 10.00 per serving

Grilled Steak Salad Bar 12.00 per serving

and

Side substitutes

In combination with the above Complete Meals

Sub; Cavatelli Marinara 2.50 per person

Sub: Cavatelli with Italian Meat Sauce 3.50 per person

Sub; Pasta Alfredo 3.50 per person

and

Ricotta Cake 10" round 30.00 / **Ricotta Cake** trayed & ready to serve 50pc 60.00

Chocolate dipped Pizelles 12.00/dozen

Signature assorted dessert tray

small (12" approx 30pc) 30.00 med. (16" approx. 40pc) 40.00 large (18" approx. 60pc) 55.00

Home-made cookie tray assortment 15.00/dozen

chocolate chip – walnut chocolate chip-peanut butter – sugar – oatmeal raisin

All-Italian Buffets

WE OFFER ON SITE SERVER/STAFF ATTENDANCE ; Typical 4hr minimum.
Custom quoted based on complexity of your special event. \$25/hr - \$45/hr per server
Our professional staff will enhance any event- while doing all the set up & clean up – so you can enjoy yourself

Choose;

Delivery;

Convenience & budget conscious.
Subject to distance – call for delivery charge for your area.

Drop off service;

Perfect for home/ office / part center / picnic area/ and medium sized “do-it-yourself” events
Typical drop off with simple placement of hot & cold foods
In our foil pans, hot and ready-to-serve
Disposable utensils available upon request
Drop off service 60.00

Buffet set up;

Best for medium to large events.
Includes;
Black buffet table linen and black linen table skirting
Up-to three 8’ foot tables
Appropriate décor & baskets if desired
Set up of chafers (chafers rental additional)
Set in place; hot food, cold foods, salad bar (if applicable)
Set up of desserts (if applicable)
Set up of coffee service (if applicable)
Set up all utensils and placement of any “extra” buffet items as requested in advance by client.
ANY Left over FOOD is YOURS.
Price includes RETURN VISIT to clean up buffet, clean all chafers, and assist with pack up of any left over foods.
Buffet set up 120.00

Optional;

Disposable plates, napkins, forks, knives, spoons, dessert plates, salad bowl or salad plates
2.50 +
Up scale disposables – looks-like china
Dinner plates, napkins, forks, knives, spoons, dessert plates, salad plates
3.50 +
China settings – offered in Gold trim & Silver patterns
Chargers, dinner plates, soup bowls, bread & butter plates, salad plates, cup & saucer, silver ware,
6.00 +
Also available; Water goblets, wine glasses, Salt & Pepper shakers
Table linens (variety of Colors & sizes available)
Linen napkins (wide variety of Colors)

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Set up of china or disposables as table place setting (with out server attendance) based on number of guests.
Typically 25.00/hr for china set up only
Return visits available – we strongly suggest server attendance for china events. Client is responsible for
breakage and ordering ample amount of additional dishes for “seconds” and unexpected attendees
....best to have more than you need.

For more information about buffet service & planning your next special event-Contact our party planner; Sherri Trivisonno

Email; chef@mikeskitchencatering.com