

The MENU

PASSED HORS D'OEUVRES

DINNER BUFFET

Spring Salad

Fresh field greens, strawberries, toasted pecans and feta with roasted shallot vinaigrette

Chicken Parmesan

Breaded chicken breast with spicy marinara sauce with Parmesan & mozzarella

Chicken Piccata *(gluten free)*

Lightly dredged chicken breasts served with a buttery lemon-caper pan sauce garnished with fresh Italian parsley

Italian Sausage & Peppers

Grilled, spicy italian sausage with onions, peppers and whole grain mustard

Basil Pesto Pasta with Roasted Tomato

Penne pasta with a creamy basil pesto sauce, roasted tomato, artichoke hearts and more

Roasted Broccoli & Cauliflower *(vegetarian)*

with lemon butter

Rotini with Veggies & Pesto Cream Sauce *(gluten free & vegan)*

Parmesan Yeast Rolls

Freshly baked parmesan topped yeast rolls

DESSERT

Gourmet Gals Petite Sweets

Delicious assortment of bite size sweets garnished with seasonal berries

Freshly Baked Cookies

Fresh baked cookies garnished with seasonal berries

DRINKS

Lemonade
Water

Hibiscus Agua Fresca
Additional Beverages
Cash Bar