



Full Service Italian Buffet

Buffet comes with choice of 2 entrees, 2 side dishes, salad and bread.
Table skirting, chafing dishes, serving utensils and plasticwear

Entrées

Spiedini alla Prosciutto

Marinated and grilled, lightly breaded chicken tenders, topped with white wine lemon butter sauce, prosciutto ham, mushrooms, and provol cheese

Chicken Soto

Marinated, grilled chicken breast, topped with provol cheese, white wine lemon butter sauce with black pepper, garlic and mushrooms

Chicken Parmesan

Marinated, lightly breaded chicken breast baked in a marinara sauce with provol and Parmesan cheese

Chicken Florentine

Marinated, lightly breaded chicken breast, topped with provol cheese and baked in a spinach cream sauce, topped with parmesan cheese and fresh tomatoes

Cannelloni

Tender noodle filled with beef and pork, baked in a red & white sauce
Cannelloni with parmesan & provol cheese

Baked Mostaccioli

Marinara sauce with a touch of cream sauce
Baked Mostaccioli & baked with provol and parmesan cheese

Portabella Mushroom Ravioli

Ravioli stuffed with portabella mushrooms tossed in olive oil, butter, garlic with fresh asparagus and red bell peppers

Cavatelli Broccoli

Cavatelli prepared in a rich garlic cream sauce with fresh broccoli and mushrooms

Pasta Tuttomare

Linguine prepared in a rich garlic cream sauce with shrimp, crab, clams and mushrooms

Tortellini Piselli

Meat filled tortellini in an egg cream sauce with peas and prosciutto

Mostaccioli al Forno

Prepared in a creamy sage sauce with chicken, bacon, broccoli, tomatoes and mushrooms, then topped with seasoned breadcrumbs and provol

Sides

- Cavatelli in Marinara or Garlic Cream Sauce
- Green Beans with Garlic Butter
- Cavatelli Broccoli
- Mostaccioli with Marinara Sauce
- Baked Mostaccioli
- Fresh Asparagus Spears
(add \$1.50 per person)

Cost Per Person

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|--------------|----------------|-------------|
| 50-99 Guests | 100-200 Guests | 200+ Guests |
| \$18.95 | \$18.50 | \$16.95 |

Please call 314-781-9427 15% Gratuity added to all events Travis@zias.com