

Annie's Gourmet Catering

Dinner Buffet Menu

Annie's Signature Artisan Breads, Butter, and Olive Tapenade

Choice of 1 Salad:

Caesar

Chopped romaine, shaved parmesan, topped with roasted garlic croutons

Organic Mixed Greens

Topped with teardrop tomatoes, candied walnuts, dried cranberries, English cucumbers, and fried onion crisers, with balsamic dressing and ranch on the side

Trattore

Pasta spirals with kidney beans, cucumber, cherry tomatoes, and mozzarella, tossed in balsamic glaze

Italian Arugula Salad

Greens with roasted red peppers, ciliiegene, and artichoke hearts tossed in a light Italian vinaigrette

Entrees:

Chicken Entrees

Parmigiana- Breaded and sauteed chicken cutlet, topped with tomato sauce, ricotta, shredded mozzarella, and parmesan cheese, baked to perfection.

Marsala- Breasts sautéed in marsala wine and sliced white mushrooms

Mediterranean- Breasts sauteed in olive oil and fresh garlic, topped with artichoke hearts and sun-dried tomatoes

Piccata- Breasts sauteed in white wine and lemon, topped with capers

Angelo- Breast of chicken egg battered and sauteed in white wine, lemon and butter, topped with artichoke hearts and mushrooms.

Eggplant Parmigiana **Fettucini Alfredo** **Sausage and Peppers**

Baked Penne **Lasagna** **Meatballs Parmigiana**

Spaghetti with Meat Sauce **Tortellini Alfredo** **Creamy Mushroom Risotto**

Choice of 2 Sides:

Garlic Whipped Mashed Potatoes **Roasted Baby Red Potatoes** **Creamy Mushroom Risotto**

Sauteed Asparagus **Baby Carrots**

Green Beans in Garlic and Buttered Olive Oil **Roasted Brussels Sprouts**

Choice of 1 Dessert:

Mini Cannoli or Assorted Parfait Cups

3 Entrees, 1 Salad, 2 Sides, 1 Dessert \$55 Per Guest Plus Tax and Set Up Fees

2 Entrée, 1 Salad, 2 Sides , 1 Dessert \$43 Per Guest Plus Tax and Set UP Fees

Add on Beef Tri Tip Carved for \$12 Per Guest plus \$175 Carving Station Fee

Add on a Second Salad, Side, or Dessert for \$5 Per Guest

A QUICK OVERVIEW OF OUR CATERING POLICIES

Simple, transparent, and designed to keep your event stress-free.

- **Booking:** A 50% deposit + signed contract are required to reserve your date. Proposals do not hold dates.
- **Availability:** We book one full-service event per date to ensure the highest level of quality and attention.
- **Final Details:** Final payment + guaranteed guest count are due 14 days prior. Guest count cannot be reduced after confirmation.
- **Portions:** Food and service items are prepared to the confirmed count. Please be accurate to avoid shortages.
- **Menus:** Menus are samples and inspiration. Select from our standard menus or we can customize one to your vision, timing, and service style.
- **Full-Service Includes:** Professional setup; appropriate props/floral accents; chafers with fuel; heat support as needed; premium disposables; stainless serving utensils; printed menu cards; one server to assist, service window up to 4 hours.
- **Additional Staff:** \$150 per staff member per 4-hour block.
- **Minimums:** Full-service minimums (pre-tax + setup fees):

\$1,500 ending by 3 PM / \$2,000 after 3 PM / Holidays \$3,500 / Weddings \$5,000

- **Deposits/Changes:** Deposits are non-refundable; may be applied to a future event/delivery, subject to availability.
- **Food Safety:** Leftovers may be packaged upon request. Food freshness is guaranteed up to 4 hours; afterward, we must discard per health codes.
- **Gratuity:** It is appreciated, but not included.

Our goal: beautiful food, seamless service, and an unforgettable experience.



@2026 Annie's Events/Annie's Gourmet Catering