

Annie's Gourmet Lunch Buffet:

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

Choice of Salad:

Caesar

Chopped romaine, shaved parmesan, topped with homemade garlic croutons

Organic Mixed Greens

Topped with sliced beets, candied walnuts, dried cranberries, and fried onion crisps, tossed in fig balsamic dressing

Italian Arugula

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

Trottole

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



Choice of Two Entrees:

Chicken

Parmigiana- Breaded breast and sautéed, topped with three cheeses and baked

Marsala- Breasts sautéed in marsala wine and sliced white mushrooms

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

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

Angelo Breasts breaded sautéed in EVOO with white wine, olives, and artichoke hearts

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

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

Spaghetti with Meat Sauce **Tortellini with Alfredo or Marinara**

Choice of 2 Sides:

Garlic Whipped Mashed Potatoes **Roasted Baby Red Potatoes**

Mushroom Risotto

Sautéed Asparagus **Roasted Baby Carrots**

Baked Brussels Sprouts

Green Beans in Garlic and Buttered Olive Oil

Dessert: Choice of One

Assorted Cookies or Mini Cannoli

\$30 Per Guest Plus Tax and Set Up Fee

****Minimums Apply See Policies****

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.

