

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 crispers, tossed in fig balsamic dressing*

Italian Arugula

*Greens with roasted red peppers, ciliegine, 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

Sauteed 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.
- **Gratuities:** It is appreciated, but not included.

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

**Annie's
Gourmet
Catering**
The Best of Las Vegas

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