



## BUFFET DINNER SELECTIONS

### ABRUZZI BASIC BUFFET

bread selection

Abruzzi house salad

vegetable accompaniment (chef's choice)

starch accompaniment (chef's choice)

main course (one item)

### BUFFET PRICING: SINGLE MAIN COURSE SELECTION

vegetarian	\$18 per person
poultry	\$20 per person
pork	\$20 per person
fish	\$22 per person
beef	individually priced

### OFFER MULTIPLE MAIN COURSE SELECTIONS AS FOLLOWS:

vegetarian	\$3 per person
poultry	\$4 per person
pork	\$4 per person
fish	varies
beef and lamb	varies

Prices do not include tax (9%) and gratuity (18%), and are subject to change.  
Please contact us for a final proposal and contract pricing.

# ABRUZZI

◆ CATERING CO. ◆

## SALADS

### house salad

spring mix and green leaf lettuce, tomatoes, croutons and parmesan tossed with Abruzzi House Dressing or balsamic vinaigrette

### caesar salad (add \$1 per person)

heart of romaine tossed in caesar dressing with shaved parmigiano-reggiano

### spinach salad (add \$1.50 per person)

shaved red onions, bacon, tomato, hard-boiled egg and goat cheese served over spinach and tossed with red wine vinaigrette

## VEGETARIAN SELECTIONS

### eggplant parmesan

sliced eggplant coated with parmesan, bread crumbs and herbs

### lasagna al forno (add \$1.00)

layers of lasagna, whole milk ricotta, mozzarella, parmesan and romano with marinara sauce

*please select one of the following fillings:*

- four cheeses (as listed above)
- spinach, mushroom, and artichoke hearts (add \$1.00)

## POULTRY

### herb-marinated chicken

grilled chicken breasts in olive oil with granulated garlic, herb fina and mild seasonings

### chicken saltimbocca (add \$2.00)

grilled chicken breasts with prosciutto, provolone, mushrooms and garlic in marsala-asiago cream

### chicken frascati (add \$2.00)

grilled chicken breasts with sautéed mushrooms, pancetta, sweet onions, artichoke hearts, garlic, cured olives and rosemary with frascati butter

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## FISH

grilled salmon  
prepared medium-rare and topped with lemon-basil beurre blanc

citrus and herb crusted halibut (add \$1.00)  
baked and served in garlic-white wine butter

## PORK

grilled pork loin (add \$1.00)  
pork loin medallions seasoned with mulling spices and topped with a winter fruit compote of cranberries, apples and mandarin oranges

Italian sausage lasagna  
layers of lasagna, italian sausage, whole milk ricotta, mozzarella, parmesan and romano with marinara sauce

## BEEF

prime rib \$24.00  
12oz., prepared medium-rare and served au jus with horseradish cream

New York steak \$23.00  
13oz. steak, grilled medium-rare and served with marchands de vin (a reduction of red wine, shallots, butter, lemon juice and parsley)

filet mignon \$29.00  
8oz. filet, prepared medium-rare and topped with port-balsamic beurre rouge

Guinness-marinated tri-tip \$20.00  
8oz. tri-tip steak marinated in Guinness, herbs and spices

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