



Abundant Italian Feast

- Passed Appetizers -

Mini mac 'n cheese cups
Grilled chicken sate with peanut dipping sauce
Heirloom tomato gazpacho

- Stationary Appetizers -

Northwest Oyster Bar
*Fresh local market fresh oysters are served with a mignonette,
lemon, Tabasco and buttered house baked brown bread*

King Crab Legs
Cracked and cut into pieces, and served with cocktail sauce and lemon

- Dinner Buffets -

Station #1 - Fish
*Grilled Branzino, with herbs and citrus
Saffron pasta
Fettuccini Primavera
Gnocchi alla Sorrentina
Tomato salad
Assorted breads with butter*

Station #2 - Beef
*Beef alla pizzaiola
(A simple, rustic dish of thinly sliced beef with summer tomatoes,
olive oil, garlic and wild oregano)
Fettuccini with olive oil
Minted green beans
Assorted breads with butter*





Station #3 - Lamb:

Grilled lamb loin chops

Saffron pasta

Fettuccini Primavera

Gnocchi alla Sorrentina

Salad of kale, with lemon, olive oil and parmigiano

Assorted breads with butter

- On the Table -

Small dishes of marinated olives

Breadsticks in mason jars

- Dessert -

Gelatiamo gelato in the following flavors:

Baci di Dama, Chocolate Hazelnut, Salted Caramel and Pistachio

Served with mini cones and small bowls

Biscotti and shortbread

- Late Night Snack -

Pizza on the BBQ

Thin-crust pizza dough made from scratch with a variety of toppings

(Fresh tomato, basil, and mozzarella; grilled Portobello mushroom, caramelized onion, and arugula; Roasted red pepper, and goat cheese)

