

ITALIAN FEAST

SAMPLE MENU

Passed Appetizers

Heirloom tomato gazpacho

Mushroom duxelles

in a phyllo cup

Grilled pear on aged pecorino

drizzled honey and thyme

Stationary Appetizers

Northwest oyster bar

local market fresh oyster with mignonette, lemon, Tabasco, butter, house-baked brown bread

King crab legs

cocktail sauce and lemon

Antipasto platter

Prosciutto, salame, and coppa with fresh mozzarella, cornichons, marinated mushrooms, and crusty bread

On the Table

Breadsticks

in mason jars

Assortment of marinated olives

Dinner Buffet

- Station 1-

Grilled Branzino

fresh herbs and citrus

Fettuccini Primavera

seasonal vegetables and fresh herbs

Gnocchi alla Sorrentina

house-made marinara, mozzarella, basil

Tomato salad

heirloom tomato, fennel, peppers, fresh herbs

Assorted breads

with whipped butter

- Station 2-

Beef alla pizzaiola

simple, rustic dish with thinly sliced beef, summer tomatoes, olive oil, garlic, wild oregano

Saffron pasta

garlic, cream, parmesan, lemon zest

Baby kale salad

lemon, olive oil, and parmesan

Minted green beans

Assorted breads

with whipped butter

Dessert Buffet

Gelatiamo gelato

Baci di Dama, chocolate hazelnut, salted caramel, pistachio gelato - mini cones and small bowls

Biscotti and shortbread

Late Night Snack

Pizza on the BBQ

thin-crust pizza dough from scratch

- fresh tomato, basil, mozzarella

- portobello mushroom, caramelized onion, arugula

- roasted red pepper and goat cheese

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THE WORLD ON YOUR PLATE