

Salad Stations

BACIAMÌ MIXED GREENS \$6

soppressata, olives, sharp provolone, heirloom tomatoes

BABY ARUGULA, ROASTED FIG & PROSCIUTTO \$8

cold pressed extra virgin olive oil & candied walnuts

CAESAR SALAD \$6

Parmigiano-Reggiano, toasted croutons

WEDGE CLASSIC \$6

baby iceberg, Nueske's bacon, grape tomato, creamy crumbled Maytag blue cheese

CAPRESE \$8

buffalo mozzarella, heirloom tomato, & baby arugula. Extra virgin olive oil & balsamic glaze

Appetizers

ANTIPASTO \$18

Imported Italian Meats (Prosciutto Di Parma, Soppressata, Salumi, Mortadella), Imported Cheeses, Roasted Peppers, Medley of Olives, Stuffed Cherry Peppers, Fresh Mozzarella and Grape Tomato Salad, Marinated Artichoke hearts, Artisan Garlic sticks

MARYLAND STYLE CRAB CAKE \$9

Sweet claw and lump crab meat

GRILLED OCTOPUS \$9

baby arugula, white beans, potato

CALAMARI \$9

fried, hot pepper rings

BAKED EGGPLANT \$7

San Marzano sauce, Pecorino Romano

STUFFED MUSHROOMS \$6

sausage, broccoli rabe, & sharp provolone stuffing

CLAMS ALFORNO \$7

spicy seasoned breadcrumbs, Nueske's bacon

SHRIMP OREGANATO \$9

grilled shrimp, white beans, escarole

MEATBALLS PARMIGIANA \$7

Veal, beef, & pork meatballs with shaved pecorino Romano cheese

LOLLIPOP LAMB CHOPS \$18

Rosemary infused & mint demi-glaze

SCALLOP & BACON \$10

sea scallop & Nueske's applewood smoked bacon

TOASTED RAVIOLI \$8

filled with ricotta, parmesan, & fontina

ARANCINI \$6

Crispy risotto balls with prosciutto di Parma & sharp provolone

THE CUTTING BOARD \$11

assortment of artisanal cheeses, Prosciutto Di Parma, & Mortadella with olives, black cherries, mini pickles, candied walnuts & crostini

BRUSCHETTA \$6

toasted ciabatta, extra virgin olive oil, marinated heirloom tomato, pecorino Romano, basil, balsamic glaze

MINI PANINI \$6

prosciutto di Parma, salumi, mortadella, mozzarella, baby arugula, & basil pesto on toasted ciabatta

PROSCIUTTO & FIG SKEWER \$7

Prosciutto Di Parma, Dried Figs, Sharp Provolone

CAPRESE BITES \$7

Fresh Mozzarella, Grape Tomato, Fresh Basil

ANTIPASTO SKEWERS \$8

prosciutto di Parma, salumi, artichoke heart, Italian olive, grape tomato, fresh mozzarella

SMOKED SALMON CROSTINI \$9

whipped caper cream cheese, euro cucumber, red onion

JUMBO SHRIMP COCKTAIL \$16

Baciami's Famous gin-cocktail sauce

BEEF TENDERLOIN SKEWERS \$14

Sweet soy-balsamic marinade

FRUTTI DI MARE \$14

Shrimp, scallops, New Zealand mussels, calamari, Italian olives, fresh lemon juice, extra virgin olive oil, & garden parsley. Served chilled

BRICK OVEN PIZZA \$6

Delight Your Guests with brick oven pizza & choose your favorite toppings, including: grilled chicken, pepperoni, meatballs, prosciutto, Italian sausage, roasted red peppers, baked eggplant, rabe, dried figs, sliced tomatoes, olives, mushrooms, arugula, pesto, fresh mozzarella, shredded mozzarella, pizza sauce

Buffet Dinner Entrees



ORGANIC FREE-RANGE CHICKEN

SICILIAN CHICKEN \$11

Pan seared chicken breast sautéed with artichoke hearts, roasted peppers, mushrooms and roasted shallots marsala wine sauce

CHICKEN MILANESE \$11

Crispy breaded chicken breast topped with arugula tossed in lemon, olive oil and grape tomatoes, finished with shaved Pecorino Romano

CREAMY CHICKEN PESTO \$11

Pan seared chicken breast finished in a basil pesto cream sauce with mushrooms and grape tomato

CHICKEN PARMIGIANA \$11

Breaded chicken cutlets topped with mozzarella, Parmesan cheese and marinara sauce

STUFFED CHICKEN \$13

Chicken breast stuffed with Prosciutto, mozzarella, & spinach. Tarragon-sherry cream sauce



USDA BLACK ANGUS BEEF

*** PARMESAN CRUSTED FILET MIGNON \$32**

Encrusted with a Parmigiano-Reggiano topped with crispy vidalia onions red wine demi-glace

BRAISED SHORT RIBS \$17

Four hours braised then smothered in a Chianti wine reduction and veal demi-glace

BEEF TENDERLOIN KABOB \$21

Soy-balsamic marinated beef skewer, farm fresh vegetables

DUTCH MILK-FED VEAL

***VEAL MARSALA \$26**

Sautéed veal scallopini medallions in a mushroom and marsala wine veal demi-glace

***VEAL PARMIGIANA \$26**

Breaded veal cutlets topped with mozzarella, parmesan cheese and marinara sauce

***VEAL MILANESE \$26**

Breaded veal cutlets topped with arugula tossed in lemon, olive oil and grape tomatoes, finished with shaved Pecorino Romano

MINI VEAL OSSO BUCO \$29

Braised veal shank in a 6-hour demi tomato ragu root vegetables



OCEAN FRESH SEAFOOD

FAROE ISLAND SALMON \$16

Fresh lemon & citrus beurre blanc long grain rice

ALMOND CRUSTED SALMON \$16

Dill lemon butter sauce long grain rice

PESTO CRUSTED SALMON \$16

Brick oven roasted tomato wedges

TERIYAKI GRILLED SALMON \$16

Toasted sesame seeds & scallions' julienne vegetables

GINGER GLAZED SCALLOPS \$28

Pan seared sea scallops with a honey ginger butter



BERSHIRE PORK

HERB CRUSTED PORK TENDERLOIN \$17

Herb encrusted pork tenderloin served with either:
-port wine demi-glace
-gorgonzola and dried cherry cream sauce

PORK ROULADE \$17

Pork tenderloin filled with caramelized onions, wild mushrooms and finished with spiced apple chutney

PIZZAIOLA PORK MEDALLIONS \$17

Pork tenderloin medallions in a fresh tomato, basil, & oregano sauce

Imported Italian Pastas

BAKED JUMBO RIGATONI LASAGNA \$11

Rigatoni tossed in a rich and hearty meat sauce of veal, beef short rib, Italian sausage, creamy ricotta & parmesan cheese

TRE FORMAGGI RAVIOLI \$8

Ricotta, Parmesan, & fontina cheeses.
Fresh basil pomodoro sauce

ITALIAN SAUSAGE & BROCCOLI RABE \$11

Rigatoni, extra virgin olive oil, roasted garlic, mushrooms, white beans

PENNE MARINARA \$6

San Marzano tomato sauce & farm fresh basil

ORECCHIETTE \$6

Basil pesto, extra virgin olive oil, grape tomato

PESCATORE ALLA PUTTANESCA \$14

Shrimp, scallops, clams, calamari, & fresh catch tossed in penne

WHOLE WHEAT \$8

Chef's pick of grilled fresh farm vegetables with roasted garlic & extra virgin olive oil

STEAKHOUSE PASTA \$14

Cavatappi pasta with beef tenderloin tips in a six hour demi-glace with pearl onions & mushrooms

BAKED TRUFFLE MAC & CHEESE \$8

Fusilli pasta baked with cheddar, mozzarella, and romano cheese with truffle oil and seasoned breadcrumbs.

CAVATELLI AGLIO E OLIO \$8

classic aglio E olio with garlic, olive oil, Kalamata olives, local grown basil, Italian parsley completely customizable

ORECCHIETTE WITH MINI CHICKEN MEATBALLS \$7

Ground chicken, zesty meatballs served in a hearty red sauce topped with fresh mozzarella.

SICILIAN CHICKEN CAVATAPPI \$12

cavatappi pasta with sautéed chicken breast, artichoke heart, roasted red pepper, mushroom, roasted shallot, & extra virgin olive oil

TRI-COLOR TORTELLINI \$9

baby arugula, grape tomato, sharp provolone, pecorino romano, tossed in a white balsamic vinaigrette (served chilled)

Pasta makes everything better!

ORECCHIETTE

originated from Puglia during the 12th and 13th centuries, is shaped roughly like small ears, hence the name "orecchiette", which means little ears.

CAVATAPPI

was born in 1970s at Barilla in Parma. This pasta is formed in a helical tube shape and is also referred to it as "double elbows".

FUSILLI

"little spindle", is from the southwestern region in Italy, is a corkscrew shape also commonly known as "rotini".

CAVATELLI

originates from the Molise and Puglia area of Italy and dates back to the 1200s. These house-made, small pasta shells are made from semolina

TORTELLINI

from the Italian City of Modena, is a ring-shaped, stuffed pasta that is typically filled with cheese.

Carving Stations

(Minimum of 30 Guests)

OVEN ROASTED TURKEY BREAST \$12

PRIME RIB ROAST \$22

PRIME BEEF TENDERLOIN \$32

BROWN SUGAR BAKED HAM \$14

Accompaniments

MASHED SWEET POTATO \$8

Marshmallows brown sugar

TRADITIONAL IDAHO MASHED POTATO \$7

TWICE BAKED POTATO \$8

sour cream, cheddar jack cheese, scallions, & bacon

ROASTED FINGELING POTATO \$8

Fresh sage & rosemary

HONEY GLAZED CARROTS \$6

farm fresh carrots baked with honey & brown sugar

FARM FRESH VEGETABLES \$6

Chef's selection of local, farm fresh vegetables

WILD STEAKHOUSE MUSHROOMS \$7

Sauteed with fresh rosemary in a veal demi-glace

ROASTED JUMBO ASPARAGUS \$8

Roasted garlic & extra virgin olive oil

BROCCOLI RABE \$8

Sauteed with roasted garlic, roasted red peppers,
& extra virgin olive

The Bakery

(\$1.50 per person, choose two)

CIABATTA LOAF
ASSORTED MINI DINNER ROLLS
FRENCH STICKS
HERB CRUSTED FOCACCIA

Extras

ELEGANT PLASTIC TABLEWARE \$1.25 PP

ROLLED CUTLERY WITH NAPKINS. \$1.25 PP

Staff

2 STAFF MINIMUM 4 HOURS \$400

Rental Needs

CHROME WIRE CHAIFER STAND & STERNOS \$35.00 FOR 5

LINEN TABLE COVERS \$6 PER TABLE

TABLE SKIRTING \$15 PER TABLE

LINEN NAPKINS \$1.50 PP

SILVERWARE, DINNER CHINA, DESSERT CHINA
Price upon request

Figgo Dolci

(Minimum of 30 Guests)

COLORFUL FRENCH MACARON BAR \$12

Select up to two flavors of this delicate French confection: pistachio, orange, lemon, lime, passionfruit, chocolate, raspberry, blackberry, hazelnut or any custom color or flavor combination.

CANDY BAR \$14

Event favor options also available.

Scoop and bag your favorite treats!

Assorted candies displayed in old fashioned apothecary jars.

Flavors may include:

M&M's, licorice, gummy bears, jelly beans, Swedish Fish,

Smarties, Tootsie Rolls, Pixy Stix and many more!

Customized candy bars in coordinating colors available.

CHOCOLATE FOUNTAIN \$16

Rich Belgium milk chocolate, dipping Strawberry's, pretzels, marshmallows, pineapple

COTTON CANDY MACHINE \$12

Blue raspberry, pink vanilla, & strawberry sugar floss

DONUT WALL \$16

Baker-prepared doughnuts, beautifully displayed.

Available in your favorite flavors.

Selections include:

honey dip, maple dip, blueberry crunch, buttermilk, chocolate glazed, chocolate dip, old fashioned sugar, sour cream powdered, marble, old fashioned chocolate dip

CAKE POPS \$14

Flavors:

Chocolate, Lemon, Mocha, Red Velvet,

Cheesecake, Fudge Brownie

Dipped In Milk Chocolate & White Chocolate

Toppings: Chocolate Sprinkles, Rainbow Sprinkles, Crushed Oreo, Crushed Candy Cane, Sugar Beads, Coconut, Almonds, Walnuts

Dolce

TRIPLE CHOCOLATE BROWNIE MOUSSE \$8

Ghiradelli chocolate brownie layered with chocolate mousse

CHOCOLATE COVERED STRAWBERRIES \$13

Long Stem Strawberries dipped in Belgium dark or white Chocolate

MINI GRAND MARNIER BUNDT CAKES \$8

Orange buttermilk cake

PETITE CHERRY CHEESECAKES \$8

NY style cheesecake, graham cracker crust, cherry sauce topping

CHOCOLATE CHIP SANDWICHES \$8

Freshly baked chocolate chip cookies sandwiched with buttercream frosting

MINIATURE REESE'S TREATS \$8

Sweet peanut butter cookies stuffed with mini-Reese's Peanut Butter cups

COFFEE LOVERS MINI CHEESECAKES \$8

Cappuccino cheesecake, espresso cookie crust, vanilla frosting

S'MORES BITES \$6

Marshmallow sandwiched between bite sized graham crackers & dipped with Belgium dark chocolate

TIRAMISU CUPS \$8

Our Signature whipped mascarpone cheese & espresso dipped lady fingers

CHOCOLATE LAVA CAKE BITES \$9

Ghiradelli triple chocolate cake filled with Belgium dark chocolate ganache

MINI CANNOLI \$6

Ricotta cream and chocolate chip

ASSORTED MINI PASTRIES \$14