



La Cucina Hors D'oeuvres



Cheese Board

Small (serves 50) \$ 175 Large (serves 100) \$ 325

Cheddar, Swiss and Pepper Jack cheeses served with
crackers and accompanied by Dijon mustard

Fresh Cut Vegetable Crudit 

Small (serves 50) \$ 175 Large (serves 100) \$ 325

Broccoli, cauliflower, assorted peppers, celery, carrots, cucumbers, and cherry tomatoes
accompanied by house made buttermilk ranch

Antipasto Sampler

Small (serves 50) \$ 350 Large (serves 100) \$ 650

Ham, salami, roasted red peppers, olives, artichokes,
marinated mushrooms, provolone and fontinella wedges served with crackers
and accompanied by Dijon mustard

Bruschetta Pomodoro

50 pcs \$ 175

Mix of chopped Roma tomatoes, red onion, basil leaves, asiago cheese and
extra virgin olive oil served on crostini

Sausage Stuffed Portabellas

50 pcs \$ 250

Mini portabella mushrooms with our home-made sausage stuffing

Shrimp Cocktail

50 pcs \$ 300

Served with lemon & cocktail sauce

Meatballs Marsala

50 pcs \$ 150

Meatballs in a mushroom, sweet marsala sauce.

Mini Quiche

Quiche Lorraine, Sundried Tomato & Mushroom, Cheddar & Spinach and Seafood

50 pcs \$150



Luncheon Buffet Options



11:00 AM – 3:00 PM

Afternoon Delight - \$ 22 pp

Chicken Noodle Soup

Assorted breads and croissants, chicken salad, tuna salad, egg salad, Italian potato salad or pasta salad and a fruit salad.

Deluxe Soup & Salad Bar - \$ 23 pp

Chicken Noodle Soup

Assorted salad greens with a variety of salad toppings, grilled chicken strips, and assorted dressings.

Rolls and Butter.

Brunch - \$ 25 pp

Scrambled eggs, bacon, sausage, home fries, chicken milanaise, chef's vegetable, fruit salad, tossed salad and breakfast sweets.

The Carvery - \$ 33 pp

Chef carved smoked ham and roasted turkey breast,

Roasted red skins, chef's vegetable, tossed salad,

Rolls & Butter.



La Cuccina Dinner Buffet - \$ 33pp



Includes: Choice of two (2) entrees, one (1) starch and one (1) vegetable, La Cuccina house salad (greens, cucumber and tomato) and fresh dinner rolls & butter.

Entrée Choices (Choose two)

- Chicken Piccata - medallions of chicken sautéed with a caper and lemon velouté.
- Chicken Marsala - medallions of chicken sautéed with a mushroom marsala demi-glace.
- Chicken Romano - medallions of chicken in a Romano cheese egg batter with a lemon velouté.
- Chicken Milanese - breast of chicken with seasoned breadcrumbs Romano cheese and fresh lemon.
- Stuffed Chicken Breast - breast of chicken filled with bread stuffing with a chicken velouté (*add \$2.00/pp*).
- Sliced Pork Loin – herb roasted sliced roasted pork loin with a rich pork velouté.
- Pork Loin Georgia - sliced roasted pork loin with a peach-pecan maple butter.
- Sliced Flank Steak - flank steak roasted and sliced and topped with beef velouté (*add \$2.00/pp*).
- Hunter's Flank Steak - flank steak roasted and sliced; topped with tomato, mushroom, pepper, and onion gravy (*add \$3.00/pp*).
- Beef Brisket - slow smoked seasoned brisket, sliced and served with au jus (*add \$3.00/pp*).
- Baked Cod Anglaise – Atlantic cod topped with a buttered breadcrumb mixture and baked.
- Parmesan Crusted Cod - Atlantic cod coated in seasoned breadcrumbs, topped with parmesan cheese, and baked in lemon butter.

Carving Station

Slow Roasted Turkey

In Place of Protein (Add \$3.00pp) In Addition to 2 Proteins (Add \$6pp)

Smoked Glazed Ham

In Place of Protein (Add \$3.00pp) In Addition to 2 Proteins (Add \$6pp)

Slow Roasted Herbed Prime Rib of Beef

In Place of Protein (Add \$6.00pp) In Addition to 2 Proteins (Add \$8pp)

Starch (Choose One)

Roasted Herbal Red Skins

Au Gratin Potatoes

Wild Rice Pilaf

Penne w/ Marinara

Penne w/ Oil & Garlic

Vegetable (Choose One)

Green Beans

Honey Butter Carrots

Vegetable Medley

(Carrots, Yellow Carrots, Broccoli, Cauliflower, Peppers)

Normandy Blend

(Broccoli, Cauliflower, Carrots, Zucchini, Yellow Squash)

Italian Blend

(Cauliflower, Carrots, Zucchini, Italian Green Beans)

All prices are subject to 6% tax and 20% service charge