



La Cucina Hors D'oeuvres



Cheese Board

Small (serves 50) \$ 150 Large (serves 100) \$ 300
Cheddar, Swiss and Pepper Jack cheeses served with
crackers and accompanied by Dijon mustard

Fresh Cut Vegetable Crudit 

Small (serves 50) \$ 150 Large (serves 100) \$ 300
Broccoli, cauliflower, assorted peppers, celery, carrots, cucumbers, and cherry tomatoes
accompanied by house made buttermilk ranch

Antipasto Sampler

Small (serves 50) \$ 300 Large (serves 100) \$ 575
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

Spanakopita

50 pcs \$ 250
Filo dough triangles with creamy spinach and feta cheese

Meatballs Marsala

50 pcs \$ 150
Meatballs in a mushroom, sweet marsala sauce.



Luncheon Buffet Options



11:00 AM – 3:00 PM

Stroll thru Tuscany - \$ 25 pp

An array of assorted meats and imported cheeses.

Roasted red peppers, artichokes, olives, marinated mushrooms, and assorted crackers. White pizza on Mazziotti Bakery pizza crust with tomatoes, mozzarella, and fresh herbs.

Assorted grilled vegetables drizzled with white balsamic dressing.

Antipasto skewers and Caesar salad.

Afternoon Delight - \$ 21 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 - \$ 22 pp

Italian Wedding Soup

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

Assorted rolls and crackers.

Brunch - \$ 25 pp

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

The Carvery - \$ 32 pp

Chef carved smoked ham and roasted turkey breast,

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

assorted sauces and mini rolls.



La Cuccina Grand Dinner Buffet - \$ 32pp



Includes: Choice of two (2) entrees, one (1) starch and one (1) vegetable La Cuccina house salad (greens, cucumber and tomato) and fresh Mazziotti Bakery dinner rolls with 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 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 - 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 a tomato, mushroom, pepper, and onion gravy (*add \$2.00/pp*).
- Beef Brisket - slow smoked seasoned brisket, sliced and served with au jus (*add \$2.00/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.
- Tilapia Piccata – sweet-farmed tilapia sauteed with a lemon and caper butter.

Starch (Choose One)

Red Skin Mashed
Roasted Herbal Red Skins
Greek Rice Pilaf
Wild Rice Pilaf
Penne w/ Marinara
Penne w/ Oil & Garlic

Vegetable (Choose One)

Green Beans
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