

# PRIVATE PARTY BUFFET MENU

BASED ON SELECTIONS, STARTING AT \$24PP, PLUS TAX + GRATUITY

Spring Greens Salad, House Vinaigrette

Bakery Rolls

CHOICE OF (1) PASTA COMBINATION:

Cavatelli or Penne

House Marinara · Fra Diavolo · Garlic Scampi with Tomato + Arugula · Aglio E Olio (garlic, anchovies, red peppers, parsley, olive oil)

CHOICE OF (2) MAINS:

Grilled Skirt Steak with Sherry, Tarragon + Bernaise · Horseradish Herbed Butter Roasted Pork Loin ·  
Sautéed Chicken with a Wild Mushroom White Wine Sauce · Lemon Baked Wild Salmon with a Roasted Fennel Sauce ·  
Vegan Polenta, Sauteed Tempeh, Curried Kimchi · Herbed Ricotta Stuffed Eggplant Rollatini

CHOICE OF (1) SIDE:

Vegetable Stir Fry

White Cabbage, Napa Cabbage, Onions, Carrots, Soy Sauce, Sesame Oil, Garlic, Shallots, Salt + Pepper

Lemon Roasted Potatoes

Baked Fingerlings, Lemon, Rosemary, Garlic, Olive Oil, Salt + Pepper

Herbed Roasted Potatoes

Baked Fingerlings, Fresh Herbs, Garlic, Olive Oil, Salt + Pepper

Vegetable Sauté

Snap Peas, Radishes, Carrots, Peppers, Onions, Garlic, Olive Oil, Salt + Pepper · Summer Squash, Zucchini, Eggplant,  
Red Onion, Garlic, Olive Oil, Salt + Pepper

Coconut Rice Pilaf

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WE SPECIALIZE IN CUSTOMIZED MENUS! PLEASE CONTACT DORA AT [DPTEHOLLOW@GMAIL.COM](mailto:DPTEHOLLOW@GMAIL.COM)  
OR CALL/TEXT 917.279.8817 FOR A CUSTOM MENU PROPOSAL.