**Annie’s Gourmet Lunch Buffet:**

**Assorted rolls, artisan breads, butter, and olive tapenade**

**Choice of Salad:**

**Caesar**

**Chopped romaine, shaved parmesan, topped with homemade garlic croutons**

**Organic Mixed Greens**

**Topped with sliced beets, candied walnuts, dried cranberries,**

**and fried onion crispers, tossed in fig balsamic dressing**

**Tortellini**

**Pasta rounds with black beans, artichoke hearts cherry tomatoes and shredded cheddar, tossed in vidalia onion dressing**

**Trottole**

**Pasta spirals with roasted red peppers, kidney beans, cucumber, and mozzarella,**

**tossed in balsamic glaze**



**Choice of Two Entrees:**

**Chicken**

**Parmigiana- Breaded breast and sautéed, topped with three cheeses and baked**

**Marsala- Breasts sautéed in marsala wine and sliced white mushrooms**

**Mediterranean- Breasts sauteed in olive oil and fresh garlic,**

**topped with artichoke hearts and sun-dried tomatoes**

**Piccata- Breasts sauteed in white wine and lemon, topped with capers**

**Caprese- Breast rolled with Roma tomato, basil, and sliced mozzarella**

**Eggplant Parmigiana Fettucini Alfredo Sausage and Peppers**

**Baked Penne Lasagne Meatballs Parmigiana**

**Spaghetti with Meat Sauce Tortellini with Alfredo or Marinara**

**Choice of side**

**Garlic Whipped Mashed Potatoes Roasted Baby Red Potatoes**

 **Penne Marinara Mushroom Risotto**

 **Sauteed Asparagus Baby Carrots Squash Blend Roasted Brussels Sprouts**

**Dessert: Choice of One**

**Assorted Cookies or Mini Cannoli**

**$35 Per Guest Plus Tax and Delivery \*\* Setup Charge Required for Full-Service Events**