



Cucina Catering | Dinner Buffet Options

Appetizers

antipasto salad, crispy chickpeas, ricotta salata, Italian dressing
escarole, warm anchovy dressing, focaccia croutons
local sky farms baby greens, radish, sherry shallot vinaigrette lacinato kale salad,
currants, toasted pine nuts, pecorino toscano, lemon olive oil caramelized figs, burrata,
country ham, arugula
herbed farro, roasted seasonal vegetables, marinated goat cheese
pinzimonio, bagna cauda
spiced roasted carrots, herbed whipped ricotta, toasted seeds

Entrées

bucatini al amatriciana, guanciale, tomato, pecorino romano
linguine alle vongole, little neck clams, white wine, garlic, parsley
rigatoni, sausage, peas, cream, spicy tomato
penne puttanesca, olives, capers, garlic, parsley, tomato sauce
ricotta ravioli, brown butter, sage, toasted hazelnuts
lasagna verde, seasonal vegetables, bechamel, parmesan
herb roasted chicken, potato puree, haricot vert, lemon, capers, jus
slow roasted salmon, fregola, wild mushrooms
red wine braised beef short rib, parmesan polenta, pistachio gremolata

Carving Station Options

grass fed rib eye, chimichurri sauce, crispy fingerlings
seared duck breast, braised lentils, roasted fennel

Desserts

lemon olive oil cake

tiramisu

flourless chocolate torte

butterscotch budino

mixed berries and chantilly cream (seasonal)

Some items are subject to availability and will be appropriately substituted by the Chef