

Christiani's Catering

Appetizer Presentations

Our friendly staff will pass these bite-sized delicacies on decorative trays garnished with seasonal edible decor. Passed hors d'oeuvres are a great introduction to the beginning of dinner, while your guests are being taken care of during your bridal photos. If you'd like to choose more, we will gladly price it specifically for your event! The prices for these hors d'oeuvres are

Pick 3 Options - \$10.95 • Pick 4 Options - \$11.95

Stuffed Mushrooms	Italian Meatball Sliders
Serrano Wrapped Melon	Sweet & Sour Chicken Skewers
Prosciutto Wrapped Asparagus	Teriyaki Beef Skewers
Jumbo Shrimp Cocktail	Gazpacho Shooters
Sesame BBQ Spare Ribs	Shrimp Salad Sliders
Bacon Wrapped Scallops	Tomato, Basil & Fresh Mozzarella Crostinis
Stuffed Clams	Shrimp Scampi on Toast
Asian Noodle Salad	Sausage & Pepper Sliders

Individual Stations

Charcuterie Butter Board

Roasted Red Pepper & Almond, Roasted Garlic, Lemon Herb, Maple Walnut Molasses with Sliced Bread & Breadsticks *Free / \$3.95

Chowder Station

Assorted Shooters of Clam Chowder, Roasted Corn Chowder, and Creamy Prosciutto Chowder \$7.95

Bruschetta Bar

Assorted Toppings, Oven Roasted Mushrooms, Roma Tomatoes with Basil Hummus, Crostini *Free / \$5.95

*Choose either option as a free add-on when booking a _2023/2024 wedding with 100 person minimum.

Prima Donna Cheese Table

Artisan Cheeses, Breads, and Dipping Oils with Displays of Olives \$5.95

Shrimp Shooter Flight Station

Shrimp Cocktail, Mango Shrimp, & Shrimp Remoulade \$6.95

Mushroom Trio Station

Crab Cake Mushrooms, Sausage & Provolone Mushrooms, and Breadcrumb Stuffed Mushrooms \$7.95

Please add 22% Service Charge +7% Sales Tax to all pricing. Prices based on 100 person minimum. Prices my vary according to event date and location.

Japas Station

<u> Choose Up To 3 Stations</u> <u>\$21.95-\$28.95</u>

Chowder Bar

New England Clam Chowder

Cheese Burger Chowder

Roast Corn Chowder

Classic Oyster Chowder

Carving Station #1

Italian Garlic Mashed Potatoes

Choose 2 Of The Following

Top Of The Round Roast Beef W/ Au Jus & Horseradish Cream Sauce

Garlic & Rosemary Pork Tenderloin W/ Chianti Demi Glaze

Sliced Breast Of Turkey

Carving Station #2

Whole Roasted Rib Eye W/ Chimichurri Chile Rubbed Pork Loin W/ Ancho Chile Molasses Glaze

Roast Turkey Breast

Italian Garlic Mashed Potatoes

Salad Bar

Fresh Tuscan Salad W/ Summer Melon and Prosciutto

Ginger Sesame Asian Noodle Salad

Classic Caesar Salad

Spring Garden Salad W/ House Vinaigrette

Pasta Station #1

Pasta Da Vinci (Creamy Chicken in a madeira wine)

Pasta Bolognese (Meat Sauce with Wine and Tomato Sauce served over Rigatoni Pasta)

Italian Meatballs & Sweet Sausage

Grated Romano Cheese, Red Pepper Flakes, Italian Rolls & Butter

Pasta Station #2

Chicken Prima Vera with Penne

4 Cheese Ravioli with Basil Marinara

Tortellini with Creamy Pesto Alfredo

Grated Romano Cheese, Red Pepper Flakes, Italian Rolls & Butter

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Japas Station

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Antipasto Bar

Genoa Salami

Italian Prosciutto

Capicola with Marinated Mushrooms Roasted Red Peppers, Assorted Olives and Cherry Tomatoes Aged Asiago/Fontinella and Fresh Mozzarella Cheeses Italian Bread

Grazing Station

Baby Carrots, Celery Sticks, Broccoli Florets Grape Tomatoes and Olives, Sweet Pickles, Bell Pepper Strips French Dill Dip

Lettuce Wraps

Crisp Lettuce Cups Cucumbers, Carrots, Scallions & Limes Thai Peanut Sauce

Pick Two Of The Following

Asian Flank Steak Thai Style Chicken Vietnamese Shrimp

Bruschetta Bar

Oven Roasted Mushrooms Roma Tomatoes with Basil Hummus Crostini

The Prima Donna Table

Parmigiano Reggiano Spanish Manchego Aged Asiago Double Cream French Brie Fontinella Italian Bread and Dipping Oils

Seafood Station

Bacon Wrapped Scallops Grab Spoon with Cajun Remoulade Shrimp Cocktail Shooters with Lemon Our SIGNATURE Clam Chowder Shooters

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Japas Station

<u> Choose Up To 3 Stations</u> <u>\$21.95-\$28.95</u>

Mexican Station

Zucchini and Goat Cheese Quesadillas Grilled Chicken Street Tacos Tortilla Chips and Salsa

BBQ Station #1

Smoked Moonshine BBQ Beef Brisket

Carolina Coleslaw

Mini Sweet Sliders

Texas Style Mac and Cheese

Around The World

(Sample Menu)

Mexican Station

Asian Station

BBQ Station

\$27.95

Asian Station

Thai Shrimp Cocktail Shooters

Chicken Satay Skewers W/ Peanut Sauce

Sesame Ginger Noodle Salad

BBQ Station #2

Smoked Pork Tenderloin Hickory Smoked Chicken Breast Boston Baked Beans Mini Sweet Sliders

Italian Sampler

(Sample Menu)

Antipasto Bar Salad Bar Pasta Station #1

\$24.95

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lowa Chop House

Buffet Reception

Roast Stuffed low Pork Chops with Pan Gravy USDA Choice Roast Beef Grilled Mixed Vegetables Garlic Mashed Potatoes Caesar Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$24.95 Per Person

Moonshine BBQ

Baked Ham with Pineapple Sauce Moonshine BBQ Brisket of Beef Pasta Salad Corn on the Cob Boston Baked Beans Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$23.95 Per Person

Verona

Boneless Breasts of Chicken Prima Vera Roast Beef with Horseradish Cream Sauce Cheese Stuffed Ravioli with Basil Marinara Penne with Meatballs & Sausage Green Beans with Diced Red Peppers Fresh Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$25.95 Per Person

Buffet Romantica

Shrimp Prima Vera Tossed with Pasta Shells Chicken Piccata Garlic Mashed Potatoes Green Beans with Diced Red Peppers Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$23.95 Per Person

Bella Pasta

Pasta Da Vinci Tortellini with Creamy Pesto Alfredo Four Cheese Stuffed Ravioli with Chianti Marinara Italian Olives & Relish Tray Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$22.95 Per Person

European

Roast Prime Ribs of Beef with Au Jus and Horseradish Cream Sauce Swedish Meatballs Italian Roast Chicken Cheese Stuffed Ravioli with Basil Marinara Green Beans with Diced Red Peppers Glazed Belgian Carrots Rice Pilaf Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$28.95 Per Person

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Grand

USDA Choice Roast Beef Baked Ham with Pineapple Sauce Roast Chicken "Simmered in Wine" Cheese Stuffed Ravioli Italian Roast Potatoes Italian House Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$23.95 Per Person

lowa BBQ #1

BBQ Chicken Baked Ham with Pineapple Sauce Boston Baked Beans Corn on the Cob Pasta Salad Italian House Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$20.95/\$24.95* Per Person *Add Whole Roasted Beef Brisket

Old New England

Roasted Whole Turkey with Gravy and Stuffing Baked Ham with Pineapple Sauce Italian Garlic Mashed Potatoes Buttered Peas Brown Sugar Carrots Cranberry Sauce Italian House Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$20.95 Per Person

Special

Buffet Reception

USDA Choice Roast Beef Roast Chicken "Simmered in Wine" Penne with Meatballs and Sausage Italian Roast Potatoes Italian House Garden Salad Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$21.95 Per Person

lowa BBQ #2

Whole Roasted Beef Brisket BBQ Pork Tenderloin Virginia Style Coleslaw Pasta Salad Boston Baked Beans Breadcrumb Mac & Cheese Fresh Baked Bread & Butter 'ce Water, Coffee, Cream & Sugar \$22.95 Per Person

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Wedding Ussortme

Gourmet Assortment #1

Alaskan King Crab Meat on Ice

Roast Beef-Carved at the Buffet W/ Hot Au Jus and Horseradish Cream Sauce

Shrimp Display W/ Lemons and Cocktail Sauce

Breast of Turkey Sliced Warm from the Oven

Cheese Stuffed Ravioli with Tomato Sauce

Italian Meatballs and Sweet Garlic Sausages

International Cheese Board

Assorted Rolls, Croissants, and Condiments

\$27.95

Gourmet Assortment #2

Top of the Round Roast Beef Baked Iowa Ham and Breast of Turkey Sliced Warm from the Oven and Displayed on Garnished Trays Penne Pasta with Meat Sauce and Romano Cheese Italian Meatballs and Sweet Garlic Sausages

Relish Tray W/ Dill Dip

International Cheese Board

Assorted Rolls and Condiments

\$19.95

Gourmet Assortment #3

Gulf Shrimp Display on Cracked Ice with Lemon and Cocktail Sauce Petite Rolls Stuffed W/ Shrimp, Turkey and Ham Salad Cheese Stuffed Ravioli in Marinara Sauce Bite Sized Sweet Italian Sausages Swedish Meatballs International Cheese Board Relish Tray W/ Dill Dip Gourmet Assorted Crackers \$21.95

Gourmet Assortment #4

Asian Chicken Skewers Bite Sized Italian Sausages Miniature Cheese Stuffed Ravioli in Marinara Sauce Stuffed Mushroom Trio International Cheese Board Relish Tray W/ Dill Dip Gourmet Assorted Crackers \$24.95

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Family Style 1

Family Sty

Chicken Francesca Penne with Tomato Sauce Pesto Alfredo with Cheese Tortellini Greek Salad with Feta Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$24.95 Per Person

Family Style 3

Sam Adams Drunken Steak Chianti Demi Glaze Garlic Mashed Potatoes Green Beans with Diced Red Peppers Caesar Salad with Parmesan Cheese & Croutons Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$24.95 Per Person

Family Style 5

Cornbread Stuffed Chicken Breast Italian Roast Potatoes Green Beans with Diced Red Peppers Fresh Garden Salad with Aged Balsamic Vinegar Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$21.95 Per Person

Family Style 2

Cappelletti with Creamy Pesto Sauce Penne with Italian Meatballs & Sweet Garlic Sausage Green Beans with Diced Red Peppers Fresh Garden Salad with House Vinaigrette Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$22.95 Per Person

Family Style 4

Roast Native Turkey with Giblet Gravy Garlic Mashed Potatoes Green Beans with Diced Red Peppers Cranberry Sauce Butternut Squash & Cornbread stuffing Fresh Garden Salad with Vinaigrette Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$22.95 Per Person

Family Style 6

Pasta Da Vinci (Sautéed Chicken, mushrooms, onions in a cream madeira wine sauce) Penne With Meatballs and Sweet Sausage Glazed Carrots Fresh Garden Salad with Vinaigrette Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$21.95 Per Person

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Family Style 7

Italian Roast Chicken Simmered in Wine Italian Roast Potatoes Green Beans with Diced Red Peppers Fresh Garden Salad with Vinaigrette Ice Water, Coffee, Cream & Sugar \$22.95 Per Person *Gluten Free

Family Style 8

Steak Bourguignon (6oz Sirloin Steak Marinated in Red Wine with a Burgundy and Thyme Demi Glaze) Italian Garlic Mashed Potatoes Green Beans with Diced Red Peppers Fresh Garden Salad with Vinaigrette Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$25.95 Per Person

Family Style 9

Roasted Whole Turkey with Gravy Italian Stuffing Baked Ham with Pineapple Sauce Italian Garlic Mashed Potatoes Buttered Peas Brown Sugar Carrots Cranberry Sauce Fresh Baked Bread & Butter Ice Water, Coffee, Cream & Sugar \$20.95 Per Person

<u>Meals also available in buffet form</u>

Family Styl

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All Options Include Your Choice of Salad, Potato, Vegetable, Fresh Rolls, Butter, Ice Water, Coffee, Cream, and Suga

Steak Bourguignon (6oz Sirloin Marinated in Red Wine with Burgundy & Demi Glaze) \$25.95 Gluten Free

> **Chicken Piccata** (Breast of Chicken Sautéed in Lemon Caper Sauce) \$22.95

Chicken Francesca (Sautéed in a Lemon Caper Sauce Topped with Herb Crusted Shrimp Scampi, \$25.95

6oz. Filet Mignon with Chianti Mushroom Sauce *Market Price

Duet of Jumbo Crab Stuffed Shrimp with Drawn Butter and 5oz. Filet Mignon with Chianti Mushroom Sauce *Market Price

6oz. Oven Roasted Salmon Filet with Cucumber Cream Sauce \$26.95

> **Drunken Steak** (6oz Sirloin Marinated in Sam Adams with a Chianti Demi Glaze) \$25.95

Herb Stuffed Pork Chops with Pan Juice Demi Glaze \$24.95

Cornbread Stuffed Breast of Chicken with Marsala Wine Sauce \$22.95

Duet of 6oz. Filet Mignon with Chianti Mushroom Sauce and Stuffed Breast of Chicken Marsala with Marsala Sauce *Market Price

> Baked Eggplant Parmesan with Basil Marinara \$22.95 *Gluten Free

Ricotta Stuffed Manicotti with Basil Marinara Sauce \$22.95

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Salad

Preset Summer Tuscan Salad with Melon, Tomato and Prosciutto

Preset Fresh Garden Salad with Aged Balsamic Vinaigrette

Preset Caesar Salad with Aged Parmesan Cheese and Croutons

Potato

Garlic Mashed Potatoes

Baked Potatoes

Butter Roasted Red Potatoes

Italian Roasted Potatoes with Rosemary

Vegetable

Fresh Green Bean Almandine Fresh Glazed Carrots Oven Roasted Vegetables* Fresh Asparagus* *Add \$3

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