

TRATTORIA LA FESTA

GROUP DINNERS



Hors D'Oeuvres – Passed

- Grilled roasted garlic and thyme polenta crostini rounds with roasted red pepper, basil and parmesan
- Sautéed shrimp in lemon, garlic, and green olive butter
- Pesto, white bean, tomato and parmesan grilled pizazzettas
- Sun- dried tomato and goat cheese phyllo rolls
- Cold poached shrimp with a cilantro cocktail sauce
- Stilton cheese baked on sourdough toast points
- Roasted tenderloin of beef on toast rounds with a sesame/soy spread
- Chicken and pineapple skewers with a spicy peanut sauce dipping sauce
- Chive ginger crepes with boisin sauce and roasted marinated duck
- Coconut lime shrimp with peanut sauce
- Tenderloin of beef on toast rounds with a soy and scallion mayonnaise
- Almond brie and pear phyllo purses
- Chicken sate skewers with a spicy peanut dipping sauce
- Grilled roasted garlic and thyme polenta crostini rounds with roasted red pepper, basil and parmesan
- Zucchini fritters with tzatziki
- Grilled pizazzetta with slow roasted tomatoes, goat cheese and pesto
- Smoked salmon with shaved radishes and herbed mustard crème fraiche atop pumpernickel toast points
- Steak au poivre crostini with demi glace

Tuscan Hors D'Oeuvres

- Carpaccio of melon, topped with Prosciutto di Parma, shaved Asiago and toasted almond bread sticks
- Antipasto with seasonal tomatoes, roasted peppers with basil, roasted garlic, aged provolone, assorted olives and crostini
- Imported Artisan cheeses
- Brie en croute topped with caramelized figs and onions, pears, golden raisins, roasted garlic and pine nuts wrapped in brioche dough and baked - served with assorted crackers and focaccia
- Artichoke and roasted red pepper tapenade with garlic toasts and zucchini rounds
- Crudite with a roasted garlic and sun- dried tomato mayonnaise
- Grilled eggplant caponata with endive spears and garlic crostini
- Assorted olives - Marinated in lemon, orange, fennel, garlic, ginger, red pepper flakes and olive oil

TRATTORIA LA FESTA

GROUP DINNERS



Food Stations

Italian Station

- Wild mushroom ravioli with a cilantro, chive and veal reduction with parmesan cheese
- Spinach and egg striped cheese- filled turnovers with chopped tomatoes, roasted garlic, basil and oil
- Rigatoni with a provencale tomato sauce, black olives, snow peas and parmesan cheese
- Assorted focaccia and breadsticks with a lemon/ anchovy/black olive butter
- Caesar salad with crispy julienned leeks, freshly shaved parmesan, roasted julienned red peppers and herbed croutons
- Manicotti alla Bolognese – pasta tubes filled with ricotta cheese, topped with meat sauce e mozzarella
- Penne Carbonara – zesty cream sauce with bacon, ham and peas, topped with parmigiano

Asian Station

- Chicken and vegetable stir- fry with Mandarin pancakes
- Mushu vegetables with steamed pancakes, hoisin and scallions
- Crispy wontons with a ginger salsa
- Shrimp with Udon noodles, scallions, baby bok choy and spicy peanut sauce

Seafood Station

- Pan-seared salmon encrusted with cumin, coriander and mustard seed - served on a bed of shaved fennel, celery root and tomato with a fresh fruit Thai salsa
- Swordfish skewers (with zucchini) brushed with a citrus glaze
- Tilapia Livornese – fresh tomato sauce with peperoncini, capers and olives

Accompanying Sides Dishes

- Roasted parsnips with pearl onions and pecans
- Cauliflower cous cous with saffron
- Wilted Asian greens with lime shallot butter
- Braised escarole
- Beer braised collar greens
- Potato and pea cake
- Roasted garlic potatoes
- Eggplant, zucchini, yellow squash, leeks, assorted peppers, artichokes, portobello mushrooms, fennel, onions and asparagus
- Asparagus bundles with lemon and cracked black pepper
- Roasted potatoes with rosemary
- Moroccan vegetable chili
- Sauté of julienned zucchini, red and yellow pepper, summer squash and carrots

TRATTORIA LA FESTA

GROUP DINNERS



Buffet Entree Selections

- - *Peppercorn encrusted roasted tenderloin of beef with a Jack Daniel's reduction*
- - *Roasted tenderloin of pork with a thyme port and wild mushroom reduction served on a bed of wild mushroom ragout*
- - *Prime Rib of Black Angus Beef served with au jus*
- - *Beef tenderloin marinated in molasses and black pepper with smoked bacon, onion, pecan and mushroom compote*
- - *Roasted tenderloin of pork with a thyme port and wild mushroom reduction served on a bed of wild mushroom ragout*
- - *Roasted peppercorn encrusted tenderloin of beef served with a wild mushroom strudel and a Jack Daniel's reduction*
- - *Almond and herb encrusted saddle of lamb with port thyme reduction*
- - *Roasted tenderloin of pork atop quince, walnuts and watercress*
- - *Roasted leg of lamb marinated in lemon and lavender*
- - *Roast Cornish hens with sweet potato- pear puree and cranberry cabernet sauvignon sauce*
- - *Grilled marinated duck breast with port wine – sage sauce*
- - *Crispy Statler breast of chicken with roasted tomato butter*
- - *Basil garlic breast of chicken with grilled balsamic peaches*
- - *Roasted chicken with wild mushroom and leeks*
- - *Seared Diver scallops atop risotto with haricot verts and yellow pepper oil*
- - *Pan seared salmon with tomato salsa and New England corn pudding*
- - *Snapper with orange horseradish crust topped with crawfish slaw*
- - *Seared bluefish with horseradish mustard sauce*
- - *Fillet of salmon with a rough ground mustard, herb and parmesan crust*
- - *Pan seared fillet of Tilapia served with a tomato/fennel relish and basil and balsamic infused oils*