

Appetizers:
**Roasted Red Peppers, Imported Olives and Sharp Provolone Cheese**
Warm Italian bread, garlic olive oil and parmesan cheese
​
**Bruschetta**

Served with garlic crostini

**Enhancements:**

*Mini Meatballs in marinara sauce… $50*

*Charcuterie tray with an array of cheeses, meats, fruits, jams, crackers and accompaniments, complete with edible flowers!.... Sm $75 / lg$100.00*

*Dates wrapped in pancetta*

*Stuffed with gorgonzola cheese and drizzled with balsamic reduction… $50.00*

Entrée:

*Served buffet or family style*

*Host Choose a salad:*

**Ceaser Salad**
Romaine lettuce, fresh ground black pepper and house made croutons
tossed with our cheesy Caesar dressing

**Nuts and Berries**
​Spring mix, blue cheese, dried cranberries, purple onion and tomato, tossed with berry balsamic dressing, topped with Anas famous chicken salad

**Arugula & Burrata**

Arugula topped with mozzarella burrata and heirloom tomatoes with olive oil and balsamic reduction

Chicken:

*Host choose one*

\*can be upgraded to veal

**Chicken Picatta (gluten free)**

Sauteed chicken breast in a white wine caper sauce, with lemon zest topped with fresh lemons

**Chicken Parmigiana**

Crispy breaded chicken topped with mozzarella cheese & marinara sauce

**Chicken Val’Dasta (gluten free)**

Pan seared chicken breast topped with prosciutto di Parma, sauteed spinach and mozzarella cheese in a mushroom marsala sauce

Pasta:

*Host Choose One:*

**Rigatoni Abruzzi**

Rigatoni pasta in marinara sauce topped with fresh ricotta and basil… delicious and light!

**Penne Bolognese**

Sauteed ground beef, mushroom, marinara sauce, dash of cream

**Vegetable Lasagna (gluten free & vegetarian)**
Grilled assortment of vegetables layered with sweet potato risotto and roasted marinara, topped with shredded mozzarella, romano and parmesan cheese

**Dessert**

 Tray of our famous grandoms cakes, cannolis, and macaroons

$35.00 per person

$150 deposit

$150 server fee