

# Festiva's Soho Menu

*Includes: Stationary Display, Salad, Pasta, one Entree, Side Dishes, Dessert|Coffee*

## **Elaborate Stationary Appetizer Display**

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*Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits, etc.*

## **At The Buffet (Select One)**

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### **Salad Selections (Select One)**

*Mixed Baby Greens w/sides of cherry tomatoes, bacon bits, spiced almonds, croutons, w/ choice of two dressings*

*Classic Caesar Salad of cut romaine lettuce with sides of grated Romano cheese, croutons, anchovies, and Caesar dressing*

*Waldorf Salad - apples, celery, onion, walnuts, dried cherries, & cranberry mayonnaise*

*Baby Spinach Salad w/sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, honey-balsamic dressing*

*Tri-Color Salad - radicchio, iceberg, & endive lettuce w/pears, spiced almonds, & gorgonzola*

*Available dressings: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request*

### **Pasta: (Select One)**

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*Penne, Bowtie, Rigatoni, Shells, Linguini  
Gnocchi, Ravioli, or Tortellini - \$3 per person*

### **Pasta Sauces: (Select One)**

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*Creamy Pink Vodka sauce  
Caramelized Garlic, Fresh Tomato & Basil (served at room temperature over warm pasta)  
Homestyle Marinara  
Basil Pesto w/pignoli nuts  
Garlic and Oil - Sautéed w/oregano, s&p  
Red-Wine Bolognese meat sauce  
Butter, salt, and pepper*

### **Entrees A: (Select One)**

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*Classic Chicken Marsala w/brown marsala sauce & sautéed mushrooms*

*Baked Sesame Chicken wrapped in puff pastry*

*Baked Chicken a L'orange*

*Boneless Chicken Cacciatore slow-cooked in a caramelized onion & San Marzano tomato sauce*

*Entrees (Continued) Additional entrée from A @ \$5pp*

*Boneless Chicken Chasseur slow-cooked w/caramelized sweet onions & baby bella mushrooms*

*Traditional Chicken Parmesan w/ tomato basil sauce loaded w/mozzarella cheese*

*Chicken Festiva - Breaded, sautéed w/artichokes, olives, capers, & lemon-butter & white wine sauce*

*House-made Lasagna (ground beef or spinach)*

*Carving of Honey-Baked ham w/pineapple bread pudding*

*Carving of Cranberry-Roasted Turkey Breast w/cranberry au jus*

*Beef Bourguignon (w/buttered noodles as suggested side dish)*

*Homestyle Meatloaf, w/brown or mushroom gravy*

*Baked Tilapia w/ herb crumbs & lemon butter*

*Eggplant Rollatini stuffed w/ricotta, mozzarella, Romano cheeses, & sun-dried tomatoes*

### **Side Dishes (Select Two)**

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*Seasonal Vegetables roasted in olive oil*

*Sugar Snap Peas w/lemon-butter, salt, and pepper*

*Wilted Spinach w/garlic butter & grated cheese*

*Roasted Carrots w/ Bourbon & brown sugar glaze*

*White, yellow, or tomato rice. (plain or with choice of black or red beans)*

*Haricots Verts Almandine - tiny French green beans sautéed with butter and almonds*

*Roasted baby red-skinned potatoes*

*New England Herb Butter-Boiled Potatoes*

*Candied yams*

*Jacket Sweet Potatoes w/ brown sugar-cinnamon*

*Home-made Smashed Yukon Gold Potatoes (choice of preparation:*

*Butter and cream, Herbed goat cheese, Roasted garlic, Wasabi)*

*Baked or Mashed Butternut Squash w/butter & cinnamon*

*Ratatouille Provençal - summer vegetables slow-simmered w/tomatoes & herbs de Provence*

*Broccoli or Cauliflower in a cheese gratinee*

### **Festiva's Dessert**

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*Coffee|Tea|Decaffeinated*

*Assorted Cookies, Brownies OR Sheet cake*