

Festiva's Statue of Liberty Menu

Elaborate Stationary Appetizer Display

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### *Crudité & Dip.*

*Assorted Gourmet Cheese and Crackers, Seasonal Fruit, Mini Pickles,  
Olives, Marinated Artichokes, Hummus|Pita, Stuffed Grape Leaves, Hearts of Palm,  
Bruschetta |Toast, Caponata (Roasted eggplant|Tomato Spread and Cucumbers with Tzatziki Sauce*

## *Passed Hors D'oeuvres (Select 4)*

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Mini Quiche in Phyllo Crust (Florentine or Lorraine)

Mini Mexican Tapas – a Variety Served with Peach Mango Salsa

Pigs in a Blanket – traditional, all beef (Kosher), Chicken Egg Rolls, Potato Puffs (Kosher)

Pizza Bagels (plain and pepperoni),

Roasted Baby Bella Mushroom Caps – Stuffed with Mushrooms and Mozzarella

Mozzarella Sticks, Mozzarella & Cherry Tomato Skewers with Pesto Dipping Sauce

Potato Puffs

At the Buffet

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### *Salads (Select One)*

*Mixed Baby Greens w|Sides of Cherry Tomatoes, Bacon Bits, Spiced Almonds, Croutons,*

*Choice of two Dressings on Buffet or one for Pre-Plated Salad*

*Classic Caesar Salad of Cut Romaine Lettuce w| Slices of Grated Romano Cheese, Croutons & Caesar Dressing*

*Baby Spinach Salad w|Sides of Croutons, Bacon Bits, Crumbled Hard-Boiled Egg, Red Onion and Honey-Balsamic Dressing*

*Tri-Color Salad of Radicchio, Iceberg & Endive Lettuce with Pears, Spiced Almonds and Gorgonzola Cheese*

*Available Dressings: Oil & Vinegar, Honey Balsamic, Ranch, Thousand Island,*

*Blue Cheeses, Classic Caesar, Garlic Caesar, or French. Fat-Free or Specialty Dressing May Be Available On Request*

### *Choice of Pasta (Select One)*

*Penne, Bow Ties, Rigatoni, Shells or Ziti*

*Tortellini is Available for an Additional \$3 Per Person*

### *Sauces (Select One)*

*Creamy Pink Vodka Sauce,*

*Caramelized Garlic, Fresh Tomato & Basil (served room temperature over warm pasta),*

*Homestyle Marinara,*

*Basil Pesto with Pignoli Nuts,*

*Garlic & Oil (Slow Sautéed with Oregano, Salt & Pepper),*

*Red Wine Bolognese Meat Sauce,*

*Butter, Salt & Pepper,*

*Meatballs or Sausage, Roasted or in Marinara Sauce available for \$3 Per Person*

## ***Entrées A: (Select 2 from A or B)***

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Additional Entrée From A is \$5 Per Person

Classic Chicken Marsala with Brown Marsala Sauce and Sautéed Mushrooms

Baked Chicken a L'Orange

Boneless Chicken Cacciatore Slow-Cooked in Caramelized & San Marzano Tomato Sauce

Boneless Chicken Chasseur Slow-Cooked w/ Caramelized Sweet Onions & Baby Bella Mushrooms

Traditional Chicken Parmesan with Tomato Basil Sauce Loaded with Mozzarella Cheese

Chicken Festiva- House Specialty Chicken Lightly Breaded and Sautéed with Artichokes,

Sundried Tomatoes, Olives, Capers in Lemon-butter and White Wine Sauce

House-made Lasagna (Ground Beef or Spinach)

Carving of Honey Baked Ham

Carving of Cranberry-Roasted Turkey Breast

Beef Bourguignon (with Buttered Noodles as suggested Side Dish)

Baked Tilapia with Herb Crumbs and Lemon butter

Eggplant Rollatini stuffed w/ Ricotta, Mozzarella, Romano Cheese and Sundried Tomato

Additional Entrees B a \$10 Per Person:

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*Marinated Pork Loin with Bourbon-honey Glaze and Sliced Peaches*

*Whole Spice-cruste'd Eye Round Roast Beef*

*Sauerbraten Beef Roast Marinated in Red Wine Vinegar, Garlic, Onions, and Juniper Berries*

*(Suggested Sides of Sweet/Sour Red Cabbage and Spaetzle)*

*Baked Salmon with Lemon-dill, White Wine & Butter*

*Boneless Chicken Breast Wrapped Around Asparagus Spears in a Creamy Mushroom Gravy Gratinée*

*Spice Crusted London Broil*

## ***Side Dishes (Select 2)***

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Seasonal Vegetables Roasted in Olive Oil

Roasted Carrots with a Bourbon and 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 & Almonds)

Roasted Baby Red-Skinned Potatoes

New England-style Herb and Butter-Boiled Potatoes

Candied Yams

Home-made Smashed Yukon Gold Potatoes (Choice of Preparation: Butter & Cream,

Herbed Goat Cheese, Roasted Garlic or Wasabi)

Baked or Mashed Butternut Squash with Butter and Cinnamon (Seasonal)

Ratatouille Provençal – Summer Vegetables Slow Simmered w/ Tomatoes, & Herb de Provence

Broccoli or cauliflower with oil, garlic and hot pepper flakes

Festiva's Dessert: Coffee, Tea, Assorted Pastries