



## Pel-Appino Catering, LLC

208.965.4267

Catherine Pellegrini,  
Executive Chef

YOU CAN CHOOSE THE  
FOLLOWING ITEMS FROM  
THE CHOICES BELOW.

### Three (3) Appetizers:

Pear Gorgonzola Flat Bread

Peach Basil and Mozzarella  
Flat Bread

Ricotta with Lemon Basil and  
honey Flat Bread

Bruschetta or Peach  
Bruschetta

Sun Dried Tomato Basil  
Cream Cheese Crostini

Whipped Goat Cheese and  
Blueberry Balsamic Crostini

Brie and Pomegranate  
Crostini

Stuffed Mushrooms

Feta Cheese Bites

Charcutier Grazing Board

(counts as all three  
appetizers)

### One (1) Starch:

Lemon Brussel Sprouts with  
Pasta and truffle oil

Scallop Potatoes

Sweet Potato Scalloped  
Potatoes

Risotto Primavera

Sweet Potato Risotto

Polenta

Parmesan Mash Potatoes

Wild Rice with Almonds

Roasted Baby Potatoes

Herb de Provence Potatoes

Black Truffle Parmesan  
Cheese Potatoes

### Two (2) Vegetables:

Roasted Carrots in Spicy  
Tahini Sauce

Rainbow Carrots with White  
Wine Honey Glaze

Sautéed Brussel Sprouts with  
Walnuts and Honey

Broccolini or Asparagus with  
Lemongrass Beurre Blanc

Sautéed Zucchini and Yellow  
Squash with Sundried  
Tomato Alfredo Sauce

Seasoned Cauliflower Steaks

Arugula Feta Salad with  
Pomegranate Dressing

Plain Caesar or Spring Salad  
with a variety of dressings

**Two (2) Proteins:**

Chicken Pel-Appino

Chicken Alfredo

Honey – Lavender Chicken

Chicken Caprese

Lemon Herb Chicken

Chicken with Sautéed Pears  
and Brie Cheese

Chicken Giovanna

Tuscan Chicken

Gorgonzola Tri-Tip

Tri-Tip with Sage and Butter  
Sauce (can be substituted for  
Rosemary)

Marinated Tri-Tip with  
Balsamic and Rosemary

Marinated Tri-Tip with  
Peppers and Balsamic Glaze

Sambal Marinated Tri-Tip  
with Fresh Fruit Tapenade

Lasagna (can be made as  
vegetarian)

Manicotti

\*\*\* 7-8oz Salmon an  
additional \$15.00 a person

\*\*\*7 – 8oz Sirloin Steak an  
additional \$20.00 a person

\*\*\*7 – 8 oz Rib Eye an  
additional \$25.00 a person

**Our Prices:**

**\$34.00 per person for Buffet  
Style**

**\$37.00 per person for Family  
Style**

**\$42.00 per person for Plated  
Service**

**LATE NIGHT SNACKS:**

Hot Chocolate Station \$2.50  
per person

Pretzel Bar with all the  
fixings \$4.00 per person

Mac n Cheese Bar with all  
the fixings. \$5.50 per person

Grilled Cheese Bar with  
Tomato Soup \$6.50 per  
person

Flatbread Pizza Bar –  
Pepperoni/Sausage/Cheese  
\$8.00 per person

**You can request a coffee bar  
for an additional fee of  
\$100.00**

**\*\*A 20% gratuity will be  
added to the total food price  
for your event\*\***

