



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

Sun Dried Tomato Basil
Cream Cheese Crostini

Whipped Goat Cheese and
Blueberry Balsamic Crostini

Brie and Pomegranate
Crostini

Stuffed Mushrooms

Feta Cheese Bites

Charcutier Board (counts as
two appetizers)

Bruschetta or Peach
Bruschetta

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 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

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

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

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

DINNER FOR BREAKFAST:

\$22.50 p/p

Scrambled Eggs

Chicken Fried Steak

Sausage Gravy

Biscuits

**Waffle Station - with fresh
fruit toppings – whipped
cream – three different
types of Syrup**

Bacon

Ham

Fresh Fruit

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