***Scusi Catering Menu***

***The prices listed below are per person price of Lunch and Dinner buffet and includes White Chinet, Plastc silverware and Paper Napkins for outside the restaurant. In the restaurant it includes real plates, silverware and napkins.***

***$250 Space Rental Fee for the Restaurant if renting out the space***

**Northwestern Buffet**

**Slow roasted prime rib seasoned and roasted to perfection**

**Baked salmon filet’s (served with avocado salsa and shrimp dill sauce as a choice topping)**

**Your choice of two; Roasted red potatoes, Cougar Gold Au gratin potatoes or rice pilaf**

**Chef Vegetables**

**Mixed salad greens and vegetables served with two salad dressing choices**

**Artisan roll assortment and whipped sweet butter**

**Iced Tea and Lemonade**

**$ 31 for lunch, $34 for dinner (People tend to eat less at lunch so we do not make as much food)**

**Classic Buffet**

**Chicken Marsala**

***(Tender, golden browned boneless breasts in a***

***Rich mushroom marsala glaze)***

**Slow roasted Tri-Tip (*cooked to medium rare)***

**Your choice of two; roasted red potatoes, au gratin or rice pilaf**

**Chef’s Vegetables**

**Mixed salad greens with Cucumbers and Tomatoes, Two salad dressings.**

**Artisan roll assortment and whipped sweet butter**

**Iced Tea and Lemonade**

**$21 for lunch, $23 for dinner (People tend to eat less at lunch so we do not make as much food)**

**Italian Inspired Buffet**

**Your choice of two:**

**Lasagna with marinara, Lasagna with Bolognese, Chicken Marsala, Breaded chicken parmesan, Manicotti with meat sauce, Tortellini Bolognese, White Chicken Lasagna**

**Penne pasta with garlic cream sauce.**

**Grilled seasonal vegetables topped with parmesan cheese.**

**Caesar Salad Bar or Green Salad Bar with choice of two dressings**

**Garlic Bread**

**Iced Tea and Lemonade**

**$20 for lunch, $22 for dinner (People tend to eat less at lunch, so we do not make as much food)**

**BBQ BUFFET**

**Your choice of two**

**Beef Brisket, Pork Ribs, Chicken Hind Quarters, Pulled Pork**

**Baked Beans**

**Au gratin potatoes**

**Coleslaw**

**Green salad**

**$23 for lunch $25. For dinner (People tend to eat less at lunch, so we do not make as much food)**

**Taco Bar**

**Seasoned Chicken and Beef (Shrimp add $2)  
Spanish Rice**

**Refried Beans**

**Green salad with choice of two dressings**

**Chips & Salsa**

**Lettuce, tomato, cheese, olives, sour cream, onions**

**$17 for lunch, $19 for dinner (People tend to eat less at lunch, so we do not make as much food)**

**Appetizer Buffet**

**Marinated teriyaki chicken satay**

**Meatballs in house made BBQ sauce**

**Potstickers**

**Spinach and artichoke dip**

**Hummus trio with pita bread**

**Fresh fruit**

**Gourmet cheese and crackers**

**Vegetable platter**

**Sliced assorted meats**

**$ 18 per person based on 100 guests**

***Desserts***

*(Prices are for buffet)*

New York Cheesecake with Strawberries $3.25

Chocolate Flourless Torte $3.50

Assorted dessert bars $3.75

Berry Crisp $3.25

***Box Lunch***

***LUNCH TO GO -$14 per person***

Choice of Chicken Caesar Wrap, Turkey Wrap or Turkey Ciabatta sandwich. With Fruit, Pasta Salad, Cookie and Bottled Water.

***Luncheon Buffets…***

**Sandwich and Salad Buffet**

**Assorted breads.**

**Assorted sliced cheeses.**

**Roasted turkey, ham, and roast beef.**

**Lettuce, tomatoes, and condiments.**

**Multiple Salads**

**Lemonade and Iced Tea**

**$ 17 per person based on 50 guests**

**Soup and Salad Buffet**

**Trio of soups (call for selection)**

**Fresh seasonal fruit.**

**Multiple Salads**

**Assorted Rolls**

**Iced Tea & Lemonade**

**$ 15 per person based on 50 guests**

**For Clam Chowder add $1 and Crab & Lobster Bisque add $2 (If available)**