

Scusi Catering Menu

The prices listed below are per person price of Lunch and Dinner buffet and includes White Chinnet, Plastic 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

