

Hors d' Oeuvres

Trays starting at 25 guests (priced per person)

- Grazing Table \$25.00
- Crab & Artichoke Dip with Crostini \$8
- Thai Peanut Chicken Skewers \$7
- Red Wine Demi Beef Tenderloin Sautee \$9
- Mushroom, Gorgonzola, Caramelized Onion Crostini \$6
 - Sweet Thai Chili Prawns \$8
- Fresh Vegetable Crudité with Ranch \$5
 - Wasabi & Ginger Seared Tuna \$8
 - Burger Sliders \$6
 - Bacon & Scallop Skewers \$10
 - Assorted Cheese and Crackers \$5
 - Italian Meat and Cheese Platter \$7
- Insalata Caprese (Tomato, fresh mozzarella, basil) \$6
 - Hummus with Flat Bread \$5
 - Fruit Platter \$7
- Tomato, Kalamata Olive Basil Bruschetta \$5
- Oregon Shrimp Cream Cheese & Dill Crostini \$8
 - Mini Crab Cakes \$9
- Fried or Zesty Plum Tomato Calamari \$6
 - BBQ Pork and Spicy Mustard \$7
 - Sausage Stuffed Mushrooms \$7
 - Mini Meatballs \$6
 - Shrimp Cocktail \$7
- Homemade Peasant Bread & Herbed Butter \$2.00
- Chocolate Fountain \$6 (50 person minimum)

Food for Thought

“Additional Items for Buffets”

- Prime Rib with Creamy Horseradish and Au Jus \$15
 - Beef Tenderloin Roast (Market Price)
- Blackened Shrimp Mac & Cheese with bacon and onion \$10
 - Potatoes au Gratin \$5.00
 - Cheese or Meat Lasagna \$10
 - Crab Stuffed Cod \$12
 - Tillamook Mac N Cheese \$6

Banquet Rooms and Onsite Catering Also Offered

Al Lago Ristorante

*3110 A Sumner Tapps Hwy E * Lake*

Tapps, WA 98391

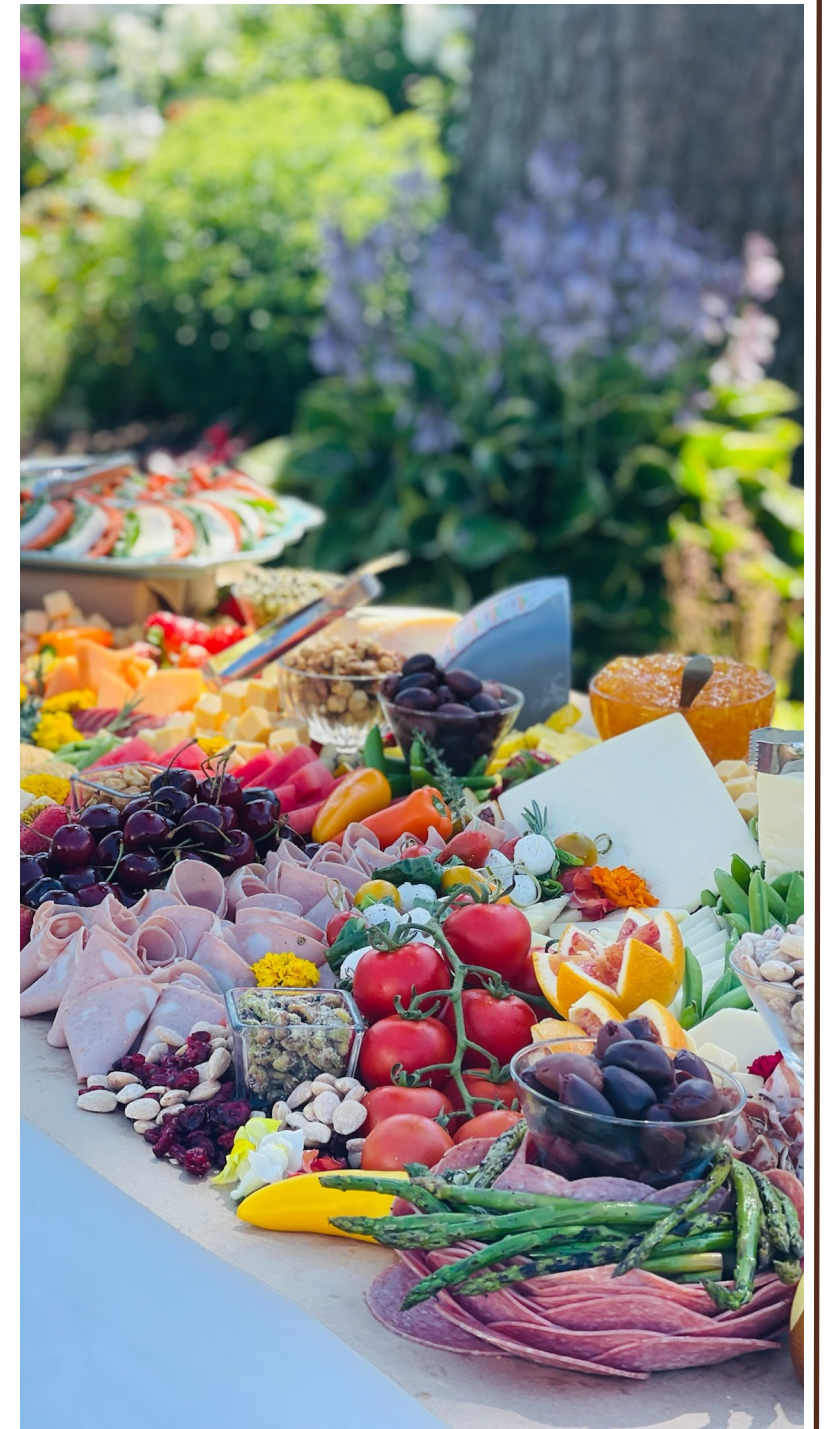
Allagoristorante.com

253-863-8636

Al Lago is located on Lake Tapps with a view of the lake and breathtaking views of the majestic Mt. Rainier. In addition to catering we also feature private rooms for up to 150 guests. A patio with views of the lake is available for parties up to 100.

Grazing Table

\$25 per person for a minimum of 25 guests
Add to Sunday—Thursday Buffet \$15 per person
Add to Friday—Saturday Buffet \$20 per person



Roma Catering Buffet

\$16.95 per guest (Sunday—Thursday)

\$20.95 (Friday—Saturday)

Salad (choose one):

-Caesar Salad

-Mixed Green Balsamic Vinaigrette

-Spinach Salad -*raspberry dressing, cranberries, walnuts, gorgonzola*

Pasta (choose one):

-Bowtie Pasta Alfredo

-Linguini Pomodoro (Plum tomato sauce)

-Baked Penne

-Rigatoni Bolognese (meat sauce)

-Rice Pilaf

Entrees (choose one):

-Chicken Marsala (Marsala mushroom sauce)

-Chicken Piccata (White wine caper sauce)

-Chicken Cacciatore (green peppers, onions, mushrooms, red sauce)

-Dijon Herb Crusted Pork Loin

-Applewood Glazed Boneless Ham

-Herb Crusted Baked Cod

Sides (choose one):

-Garlic Mashed Potatoes

-Rosemary Roasted Potatoes

-Sautéed Green Beans

CATEROUT FEES

Full dinner setup -

Plates, linen napkins, silver ware \$7.00 per person

Water Goblets \$2.00 per person

Disposable plates, napkins, and silverware - \$4.00 person

Linen Table Cloths \$15.00 each

Servers & Bartenders

**Charged from the time they leave until they return
to catering facility**

\$25.00 per hour per server \$30.00 per bartender

Bar Setup with Alcohol Provided by caterer—\$800.00 minimum

Bar Setup Fee Alcohol Provided by Guest or Cash Bar—\$400.00

Inquire with Event Coordinator for bar pricing

Non-Alcoholic Beverages \$5.00 per person

Carafe of Coffee \$75.00 each

***catering menus & prices are for off-site catering**

Napoli Catering Buffet

\$22.95 per guest (Sunday—Thursday)

\$27.95 (Friday—Saturday)

Salad (choose one):

-Caesar Salad

- Mixed Green Vinaigrette

-Spinach Salad

raspberry vinaigrette, cranberries, walnuts, gorgonzola

-Steakhouse Salad

Bleu cheese, red onions, gorgonzola, walnuts

-Cold Farfalle Pasta Salad

Pasta (choose two):

-Bowtie Pasta Alfredo

-Linguini Pomodoro (Plum tomato sauce)

-Baked Penne

-Rigatoni Bolognese (meat sauce)

-Fettucini Puttanesca (plum tomato, Kalamata olives)

-Rice Pilaf

-Tortellini Pana (cream sauce, peas, ham)

Entrees (choose one):

-Chicken Marsala (Marsala mushroom sauce)

-Chicken Piccata (White wine caper sauce)

-Chicken Cacciatore (green peppers, onions, red sauce)

-Dijon Herb Crusted Pork Loin

-Rosemary Roasted Turkey Breast

-Beef Burgundy

-Salmon Beurre Blanc

-Applewood Glazed Boneless Ham

-Herb Crusted Baked Cod

Sides (choose one):

-Garlic Mashed Potatoes

-Rosemary Roasted Potatoes

-Sautéed Green Beans

-Sautéed Seasonal Vegetables

-Mac N Cheese

“All Buffets include Bread and Butter”

Venezia Catering Buffet

\$26.95 per guest (Sunday—Thursday)

\$32.95 (Friday—Saturday)

Salad (choose one):

-Caesar Salad

- Mixed Green Vinaigrette

-Spinach Salad

raspberry vinaigrette, cranberries, walnuts, gorgonzola

-Steakhouse Salad

Bleu cheese, red onions, gorgonzola, walnuts

-Cold Farfalle Pasta Salad

Pasta (choose two):

-Bowtie Pasta Alfredo

-Linguini Pomodoro (Plum tomato sauce)

-Baked Penne

-Rigatoni Bolognese (meat sauce)

-Fettucini Puttanesca (plum tomato, Kalamata olives)

-Tortellini Panna (cream sauce, peas, ham)

-Smoked Salmon Farfalle alla Vodka

-Rice Pilaf

Entrees (choose two):

-Chicken Marsala (Marsala mushroom sauce)

-Chicken Piccata (White wine caper sauce)

-Lemon Caper Artichoke Chicken

-Dijon Herb Crusted Pork Loin

-Rosemary Roasted Turkey Breast

-Beef Burgundy

-Salmon Beurre Blanc

-Applewood Glazed Boneless Ham

-Salmon Buerre Blanc

-Roasted Roast Beef with Au Jus and Creamy Horseradish

-Prime Rib or New York Strip Roast (\$10.00 additional per guest)

-Beef Tenderloin (Market Price per guest)

Sides (choose one):

-Garlic Mashed Potatoes

-Rosemary Roasted Potatoes

-Sautéed Green Beans

-Sautéed Seasonal Vegetables

-Mac N Cheese