

### **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 \$18
  - Beef Tenderloin Roast (Market Price)
- Blackened Shrimp Mac & Cheese with bacon and onion \$14
  - Potatoes au Gratin \$5.00
  - Cheese or Meat Lasagna \$12
  - Crab Stuffed Cod \$12
  - Tillamook Mac N Cheese \$6

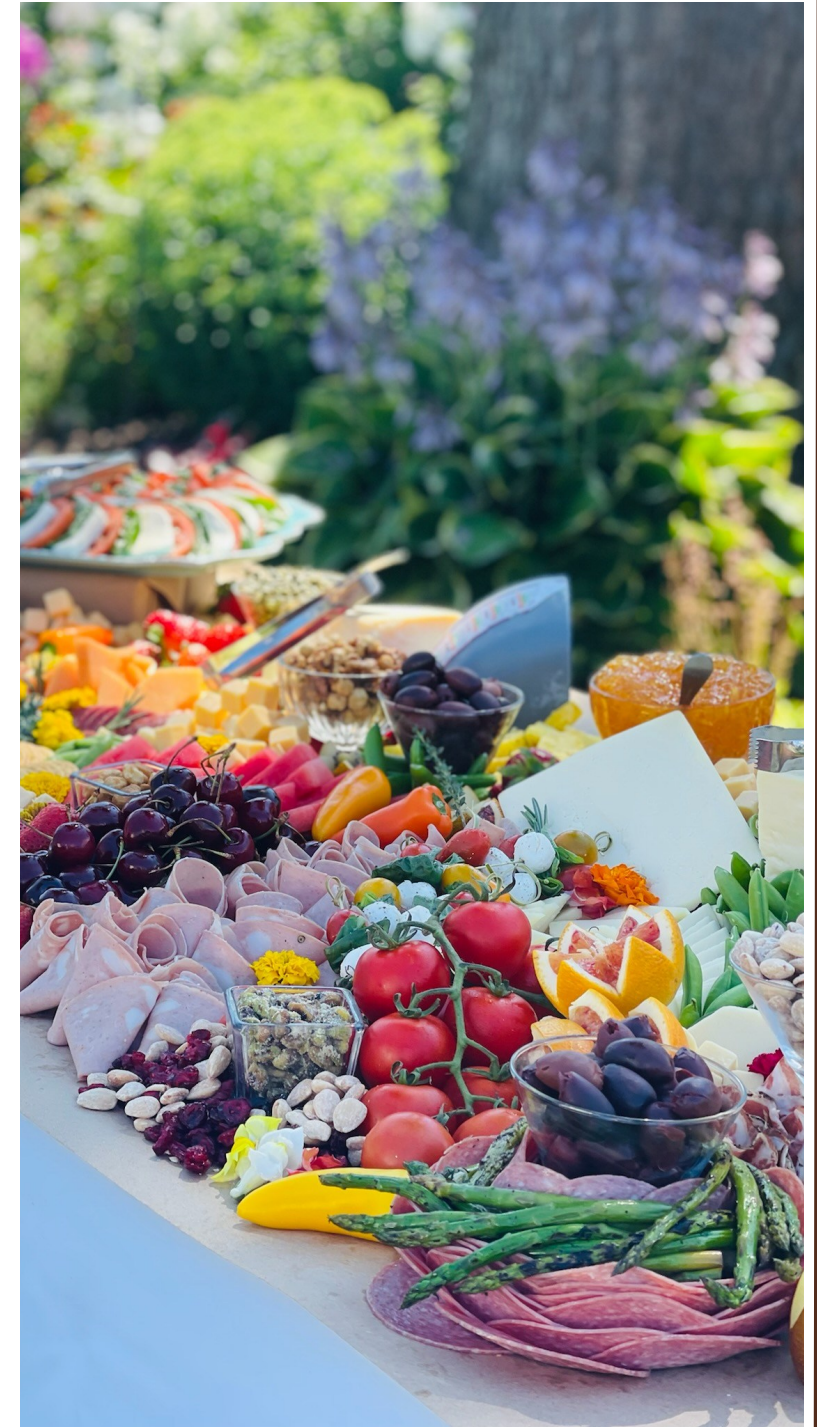
### **Banquet Rooms and Onsite Catering Also Offered**

*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**

**\$19.95 per guest (Sunday—Thursday)**

**\$22.95 (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 \$8.00 per person**

**Water Goblets \$2.50 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**

**\$24.95 per guest (Sunday—Thursday)**

**\$29.95 (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**

**\$29.95 per guest (Sunday—Thursday)**

**\$35.95 (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 Picatta (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