

# Italian Dinner

## Antipasti Centerpiece

Asiago, Provolone, Pesto Bocconcini, Fontina, Soprasetta, olives, roasted red peppers, marinated vegetables, artichoke dip, white bean spread, lavash toasts and crusty breads

## First Course

### **Bread Basket**

Focaccia, assorted rolls, scallion bread served with sweet cream butter and olive oil

### **Misto Insalata**

Fresh greens topped with tomatoes, cucumbers, red onions, olives and Italian dressing

OR

### **Traditional Caesar Salad**

## Second Course

### **Tortellini Primavera**

Three cheese tortellini with fresh vegetables in a parmesan cream sauce

OR

### **Wild Mushroom Risotto**

## Dinner Course

### *CHOICE OF*

#### **Tuscan Salmon**

Light crust, thyme and lemon

#### **Grilled Rosemary Chicken**

#### **Veal Marsala**

with button mushrooms

#### **Vegetable Lasagna**

served with roasted new potatoes with olive oil and herbs

#### **Roasted Seasonal Vegetables**

## Desserts & Coffee

### **Tiramisu**

garnished with raspberries

### **Cannoli**

### **Panacotta**

with fresh berries and anise cookies



*Better Food for a Better Life*

## Sample Wedding Dinner



Providing personalized catering services with a spotlight on creativity, presentation and using the freshest ingredients possible



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# Traditional

## Cocktail Reception

### **Cheese and Vegetable Centerpiece**

Select cheeses and assorted fresh local seasonal vegetables served with lavash toast, lemon hummus, spinach dip

### **Baked Brie en Croute**

on a bed of jam with water crackers

## Passed Hors D'oeuvres

### **Coconut Chicken**

with pineapple hoisin sauce

### **Stuffed Mushrooms**

### **Mini Quiche**

Broccoli & Swiss, bacon & cheddar

## Plated Salad

### **Assorted Bread Basket**

### **Mixed Green Salad**

with goat cheese, sun-dried cranberries, thinly sliced onions, candied walnut and a buttermilk dressing

## Buffet Dinner

### **Filet of Beef**

with horseradish sauce

### **Grilled Chicken**

with lemon sauce and cranberry conserve

### **Vegetarian Roasted Eggplant and Mozzarella Stack**

with tomatoes and basil

### **Sauteed Green Beans**

with almonds

### **Baby Carrots**

with a touch of tarragon

### **Potatoes Au Gratin**

## Desserts & Coffee

### **Creme Brulee**

garnished with chocolate and berries

### **Chocolate Gateau**

with strawberries and cream

### **Fruit Cobbler**

with fresh cream

# Summer Buffet

## Stationary Appetizers

### **Mediterranean Centerpiece**

Assorted vegetables, assorted cheeses, lavash toasts, lemon hummus, cucumber-feta dip and fruit

## Passed Hors D'oeuvres

### **Potato and Cheddar Pizza Squares**

### **New England Style Crab Cakes**

### **Spinach Bites**

## Dinner Stations

### **Bread Basket**

Combread, biscuits and cranberry bread with sweet cream butter

### **Greek Salad**

Fresh greens topped with feta, tomatoes, cucumbers, red onions, olives and a Greek dressing with lemons

### **Orzo Salad**

Toasted orzo and rice salad with apricots and pine nuts and mixed green salad with a balsamic viniagrette

### **Roasted Potato Salad**

with dijon mayonnaise

### **Grilled Seasonal Vegetables**

### **Mixed Grill**

BBQ Boneless Chicken,  
Roasted Pork Loin, Sliced  
London Broil, Cilantro Shrimp  
Skewers

## Desserts & Coffee

### **Home Baked Bars**

featuring a variety of flavors

### **Cookies & Milk**

featuring a variety of cookies along with regular, chocolate and vanilla milk

### **Strawberry Shortcake**

# The Details

**The Better Life Food Weddings brochure is just a sampling of  
our talented staff's repertoire**

Dinner prices range from \$39.95 to \$59.95 per person

All dinners can be served buffet style or plated

Chef Service is charged at \$50 per hour

Service Staff are charged at \$35,  
with a minimum of 4 hours for each.

We do our best to use only the finest local ingredients.

Menu items and prices may depend on market fluctuations  
and seasonality of the menu selections.

We use stylish serving pieces with fresh herb, fruit and vegetable garnish.

China, linens and glassware are according to your requirements  
and are charged separately.

We can provide environmentally sustainable disposable as an  
alternative to china rentals

Bartending Services and Liquor Consignment coordination are  
included in "the planning" at no additional charge

Travel time may incur for unusually long distances.

7% MA meals tax applies to all food costs.

Suggested gratuities are listed on all quotes and invoice

**Before placing your order, please inform your server if a  
person in your party has a food allergy**



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