

# 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, scalli 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 and Coffee

### **Tiramisu**

garnished with raspberries

### **Cannoli**

### **Panacotta**

with fresh berries and anise cookies



## Sample Wedding Dinner



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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

### **Sautéed Green Beans**

with almonds

### **Baby Carrots**

with a touch of tarragon

### **Potatoes au Gratin**

## Dessert and Coffee

### **Creme Brulé**

garnished with chocolate and berries

### **Chocolate Gateau**

with strawberries and cream

### **Fruit Cobbler**

with fresh cream

# Summer Buffet

## Stationary Appetizer

### **Mediterranean Centerpiece**

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

## Passed Hors D'oeuvre

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

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

### **Spinach Bites**

## Dinner Stations

### **Bread Basket**

Cornbread, 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 vinaigrette

### **Roasted Potato Salad**

with dijon mayonnaise

### **Grilled Seasonal Vegetables**

### **Mixed Grill**

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

## Dessert and 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**