



# *The Art of Cuisine*

Personal Chef Service & Culinary Instructor

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## *Example Italian Party Menu*



Sit down dinner for 10 people will cost \$500

Buffet Style & Includes server

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### **Appetizer Station:**

- **Garlic Shrimp Bruschetta** (Not some will be without shrimp for those people that can't eat shrimp)
- **Savory Italian Mini Meatballs** (With award winning sauce)
- **Impressive Fresh Fruit & Gourmet Cheese platter** (See attached photo but for 20 it will be a little smaller) It makes a great statement to the party

### **Dinner Rolls**

- Whipped Butter
- Whipped Garlic Butter

### **Soup or Salad** (also available is Homemade Minestrone Soup):

- **Gourmet Salad**
  - Creamy Garlic Ranch Dressing and
  - Italian Herb Shallot Vinaigrette

### **Entrée:**

- **Chicken Marsala with Mushrooms**- Sautéed chicken breasts in a savory sauce of mushrooms, garlic and marsala wine
- **Vegetarian Manicotti Formaggio** - Ricotta, spinach, mozzarella, parmesan cheese and herbs, baked in pasta rolls with marinara sauce.
- **Sautéed Seasoned Mixed Vegetables**

### **Desserts:**

- **Elegant Chocolate Cups with Chocolate Mousse**  
Or also available can be
- **Elegant Chocolate Fountain** with Fruit, cookies and cake.

Other favorites are Award Winning Eggplant Parmesan with Chicken Bolognese, Lasagna Rollatini with Chicken, Homemade Meat Ravioli, Chicken Fettuccine Alfredo, Shrimp Primavera, and Homemade Meat Manicotti. For Appetizers some favorites are Formaggio Stuffed Mushroom, Award winning Spinach Artichoke Dip, Dazing Cherry Tomato (with Salmon, or Cheese or Salami).