

LUNCH PIZZA PARTY

*available from 11:30AM-3:30PM
minimum of 25 guests*

HOR D'OEUVRES

Bruschetta Station

Classic chopped tomatoes with basil

Cannellini bean salad

Whipped pesto ricotta

Freshly grated parmesan cheese

Garlic brushed crostini

Lunch

Casalinga Salad

mixed greens / tomato / red onion cucumber / chianti dressing

Pasta Salad

penne pasta / garden vegetables / parmesan / sun dried tomato / basil

Pistarro's Meatballs

marinara sauce / parmesan cheese

Italian Breaded Chicken Strips

calabrese and pesto aioli

Assorted Pizzas:

Margherita

Pepperoni

Bianca

Veggie supreme

Chocolate Nutella Brownies

\$49 Per Person

Consuming raw or undercooked animal products may increase the risk of foodborne illness, particularly for individuals with certain medical conditions.

PISTARRO'S BUFFET

minimum of 25 guests

HOR D'OEUVRES

Pizza Station

Margherita

Pepperoni

Old School White

Dinner

Caesar Salad

romaine tossed with our caesar dressing, parmesan cheese and garlic croutons

Caprese Salad

sliced vine ripe tomatoes with fresh mozzarella, basil and balsamic syrup

Chicken Piccata

lightly sautéed chicken breast with lemon butter sauce and capers

Penne Pasta Marinara

classic san marzano tomato sauce

Cheese Tortellini Alfredo

garlic-parmesan cream sauce with sun dried tomatoes and peas

Pistarro's Meatballs

Garlic Bread

Parmesan Cheese / Crush Red Pepper

Dessert

Miniature Cannoli

\$69 Per Person

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PISTARRO'S BUFFET ADDITIONS

Hor's Station

Antipasto Station

prosciutto / sopressata salami / mortadella / gorgonzola / provolone cheese / giardiniera vegetables / fig jam / garlic brushed crostini \$12

Maryland Crab Dip

warm jumbo lump crab blended with cheddar cheese, bell peppers and scallions / crisp garden vegetable display / garlic brushed crostini \$14

Salads

Baby Arugula Salad

red onion / mushrooms / limoncello vinaigrette / parm \$6

Roasted Beet Salad

topped with feta cheese and toasted walnuts \$7

Entrees

Poached Atlantic Salmon

lemon butter sauce \$15

Shrimp Scampi

garlic wine butter, tomato, artichoke \$13

Roasted Beef Tenderloin

red wine sauce with mushrooms \$21

Sides

Herb Roasted Potatoes \$3

Mixed Vegetables \$4

Desserts

Chocolate Mousse Cake \$6

Apple-Almond Tart \$6

N.Y. Cheesecake \$5

PLATED DINNER

minimum of 25 guests

All plated dinner menus come with...

Freshly baked Italian bread & olive oil

Choice of:

Garden Salad or **Caesar Salad**

Two sides and **one** dessert

Dinner

Maximum of 3 choices, requires preordering

Chicken Piccata

lemon-caper butter

New York Strip Steak

cabernet demi glace ***

Eggplant Lasagna

tomato sauce and mozzarella

Chicken Marsala

cremini-mushroom sauce

Grilled Salmon

lemon-caper butter

Filet Mignon

cabernet demi glace *** (+\$6)

Chicken Parmesan

tomato sauce, fresh mozzarella

Spinach Agnolotti

alfredo sauce and parmesan cheese

Family Style Sides

Parmesan Mashed Potatoes

Pasta with Garlic & Olive Oil

Herb Roasted Potatoes

Mixed Garden Vegetables

Asparagus toasted hazelnut butter

Broccoli lemon zest & olive oil

Dessert

Tiramisu

Lemoncello Mousse Cake

Chocolate Fudge Cake

Carrot Cake

\$79 Per Person

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NONNA'S FAMILY STYLE SUPPER

minimum of 25 guests

Appetizers

for the table...choose 2

Ayse brussels sprouts

Italian cheese display

Margherita pizza

Calamari fritti

Bianca pizza

Plated Salad

choose 1

Casalinga salad

Baby arugula salad

Caesar salad

Pasta

served family style

Cheese tortellini alfredo

Penne pasta marinara

Pistarro's meatballs

Entrée

served family style

Chicken piccata

Grilled salmon

Mixed seasonal vegetables

With roasted fingerling potatoes

Dessert

choose 1

Classic Tiramisu

Italian chocolate fudge cake

Limoncello mousse cake

\$79 Per Person

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