

# 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**

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**\$49 per person**

Plus, tax and twenty percent service charge

*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*

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## 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

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**\$69 per person**

Plus, tax and twenty percent service charge

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# PISTARRO'S BUFFET ADDITIONS

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## 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*

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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**

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**\$79 per person**

Plus, tax and twenty percent service charge

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# NONNA'S FAMILY STYLE SUPPER

*minimum of 25 guests*

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## 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

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