



Where Food Inspires and Events Come to Life

Rustico Italiano Buffet Sample Menu

TRAY PASSED HORS D' OEUVRES

Lamb-Boar Meatball

Oil Brined Black Olives,
Grilled Eggplant,
Red Pepper,
Fresh Herbs,
Preserved Lemon

Salmon Cannoli

Mini Cannoli,
Wild Salmon Mousse,
Dill-Caper Dust

Black Mission Fig

Crostini **V**
Toasted Baguette,
Goat Cheese, Fig Salad,
Red Onion,
Balsamic Glaze

Antipasto Skewer **GF**

Cherry Mozzarella,
Basil, Salami,
Cherry Tomato,
Black Olive, Artichoke,
White Balsamic
Vinaigrette

RUSTICO ITALIANO BUFFET

Proteins **GF**

Herb-Roasted Chicken with Lemon-Oregano Jus
Braised Beef Short Rib with Chianti Reduction
Grilled Salmon with Sun-Dried Tomato Pesto

Sides **V**

Marinated Fruit Stacked Skewer with Aleppo Pepper Syrup
Panzanella Salad with Heirloom Tomatoes
Porcini Risotto
Charred Seasonal Vegetables
Fresh Focaccia

Dessert

Grand Celebration Confection

ENHANCEMENTS

Optional enhancements available to further elevate your dining experience.

Savory Bites **V**

Creamy Polenta Cakes
Eggplant Parmigiana
Sweet Potato & Sage Gnocchi

Desserts **V**

Tiramisu Pâtisserie
Mini Pistachio Cannolis

Beverage Station (Select 2)

Rustico Italiano

Peach Bellini Mocktail
Aperol Spritz Mocktail
Blackberry Mint Italian Soda
Orange & Basil Italian Soda

Inquire if a dish can be made Gluten-Friendly and/or Vegan

GF gluten-friendly **V** vegetarian **VG** vegan