

Panetta's

Elite Events

Buffet Food Stations

California Station

Italian Pesto Torte
Stuffed Brie En Croute
Crisp Assorted Crudités Display With 10 Herb Dip
Fresh Fruit Display with Chocolate Fondue
Homemade Spinach and Artichoke Spread
Served with Sliced Sour French Baguettes Toasted Crostini and Crackers

Pasta Station

Imported Penne with Sautéed Garden Vegetables
Tortellini and Prawns in Garlic Cream Sauce
Pine Nut and Pesto Fusilli
Rigatoni Marinara with Spicy Italian Sausage
Served with Toasted Garlic Baguettes

Sauté Station

Steak Diane with Shiitake Mushrooms and Bordelaise Sauce
Jumbo Prawns in Garlic Cream Sauce
Panetta's Famous Chicken Madeira
10 Garden Vegetable Stir Fry
Pine Nut Rice Pilaf

Chef's Carving Station

Whole Roast New York Steak
Barbecued Santa Maria Tri-Tips
Roast Loin of Pork
Roast Breast of Turkey
French Cut Roast Rack of Lamb
Baked Virginia Ham

*Above Served with Gourmet Condiment Selections on Mini Rolls

South of the Border Station

Steak and Chicken Fajita Bar
Sautéed Onion and Peppers
Shredded Lettuce, Cheddar Cheese, Sour Cream, Fresh Cilantro
Panetta's Homemade Salsa
Spicy Red Bean Risotto
Served with Flame Heated Fresh Flour Tortillas

Seafood Station

Poached Jumbo Prawns with Neptune Sauce
Marinated and Grilled Sea Scallops
Cold Poached Salmon with Hollandaise
Seared Ahi Tuna with Wasabi Cream and Pickled Ginger
Fresh Pacific Northwest Oyster Shooters

Far East Station

Panetta's Famous Oriental Chicken Salad
Crispy Fried Won Tons with Ginger Soy Dip
Mini Egg Rolls with Sweet and Sour Sauce
Fresh Vegetable Stir Fry with Prawns
Skewered Breast of Chicken with Spicy Peanut Sauce
Special Fried Rice
Fortune Cookies

Sweet Treats Station

Lemon Bars
Carmel Nut Squares
Pecan Tarts
Fresh Fruit Custard Tarts
Mini Key Lime Tarts
Mini Cheese Cakes
Chocolate Mousse Puffs
Assorted Brownies and Cookies
Fresh Seasonal Fruits
Served with Chocolate Fudge Amoretto Fondue
Freshly Brewed Coffee, Regular and Decaffeinated

Price Per Person Based on Selections Made