



Catering Menu

Full Table Service

Sit back and relax as our well trained staff bring Buccacino's to you! We are prepared to provide you with all the tools and service needed to host a wonderful culinary event. Items for all courses may be chosen from our Restaurant Board menu above or from our vast assortment of Cocktail and Buffet Service below.

Review the menus and please contact us so we can help you organize your up coming event.

Buffets

Pasta & Salad Buffet

\$10/person

Fresh & Warm Italian Krusti Buns and Butters

Choose two of the following salads: Traditional Caesar salad, Greek or Spring Greens

Your choice of Three items from our "Pastas"

Italian Buffet

\$15/person

Fresh & Warm Italian Krusti Buns and Butters, Baked Crostini with Bruschetta Tomatoes, Buccacino's Spring Mix Greens with a Balsamic Dijon Vinegarette. Red pepper Jullienne, Roma Tomato, Cucumber, Red Onion Rings and Carrot Match Sticks, Fettuccini with our Garlic Alfredo Sauce and Penne Marinara, Lightly Breaded Chicken Breast Baked with Marinara Sauce and Parmesan cheese, Tender Veal in a rich Marsala Cream Sauce with Basil and Oyster Mushrooms.

Executive Buffet

\$20/person

Fresh and Warm Italian Krusti Buns and Butters,

Baked Crostini with Bruschetta Tomatoes,

Italian Basil Garlic Mushrooms,

Grilled Balsamic Vegetables,

Buccacino's Spring Mix Greens with a Balsamic Dijon Vinegarette Red Pepper Jullienne, Roma Tomato, Cucumber, Red onion Rings and Carrot Match Sticks, Traditional Caesar Salad with Fresh Baked Croutons and Grated Parmesan Cheese, Linguini in a Garlic Pesto Cream Sauce, Penne Arribiatta, Sausage, Red Peppers and Mushrooms in a Roast Garlic Tomato Sauce, Whole Chicken Breast in a Grilled Portabella, Roast Garlic Cream Sauce, Tender Veal in a Traditional Marinera with Cured Panchetta and Red Wine

Buccacino's Buffet

\$25/person

Fresh & Warm Italian Krusti Buns and Butters, Shrimp Napoli in a Roast Garlic White Wine tomato sauce, Italian Basil Garlic Mushrooms

Choose two from the Canapes menu

Grilled Balsamic Vegetables, Barbaresco Salad with Roma Tomatoes, Boconcini Cheese and a Fresh Cinnamon Basil Vinegrette, Traditional Caesar Salad with Fresh Baked Croutons and Grated Parmesan

Choose Two of:

Linguini in a Garlic Pesto Cream Sauce, Penne Arribiatta, Sausage, Red Peppers and mushrooms in a Roast Garlic Tomato Sauce, Fettuccini in a Garlic Alfredo Cream Sauce

Whole Chicken Breast in a Balsamic Reduction of Spanish onions, Sundried Tomatoes, Basil, Oregano and Roast Garlic Tender Veal in a Frangelico Cream Sauce with Rosemary, Mushrooms and Roasted Hazelnuts

*****we look forward to speaking with you!!!**

Catering Menu

Contemporary and Traditional Italian Cocktail Service

On the stick

Prosciutto Wrapped Scallops	\$16/dozen	Peanut Lime Chicken	\$12/dozen
Brandied Scallops	\$16/dozen	Chicken Yakitori	\$14/dozen
BBQ Tandoori Shrimp	\$16/dozen	Sesame Glazed Beef Skewers	\$12/dozen
Black Tiger Srimp with Sugar Peas	\$16/dozen	Ginger Orange Pork Skewers	\$12/dozen
Lemon and Saffron Chicken Brochettes	\$12/dozen	Basil Marinated Mozza with Tomato	\$12/dozen
Coconut Curry Chicken	\$12/dozen	Fennel Marinated Feta and Olive	\$12/dozen
		Grilled Chorizo Sausage with Roast Pepper	\$12/dozen

Minimum order - 4 dozen

Mini Pastries

Wild Mushroom, Garlic and Thyme Bouchees

Tarragon and Mustard Lobster Bouchees

Caesar Salad Croustades

Tomato Concasse
with Crème Fraiche and Chives Croustades

Poached Salmon
with Dill Mayonnaise Croustades

Quail Egg, Caviar and Chervil Croustades

Chicken Tonnato
with Lemon and Capers Croustades

All mini pastries - \$16/dozen
Minimum order - 4 dozen

*Our Chef is consistently producing new recipies,
if you have a favorite please feel free to ask if we can provide it for you.*

**** All Items found on our restaurant board menu at top of page may be adapted to fit
your needs.*

Catering Menu

Platters

Fine Cheese
from around the world

\$4/person

Fresh Vegetable

\$3/person

Fresh Fruit

\$3.50/person

Traditional Italian Meat

\$3/person

Canapes

Salmon Pate with basil dill cream cheese

Genoa Salami with Grainy Dijon and Red Pepper

Smoked Salmon Lox with Chipotle Crème Fraiche

Caslengo Salami with Jarlesburg Cheese

Tuna Pate with Roast Red Pepper Aioli

Artichoke with Goat Cheese Crème Fraiche
Zucchini and Kalamata red Pepper Aioli

Tuna with Sweet Butter

Olive Pate

Marinated P.E.I. Mussells with Chipotle Crème Fraiche

Chipotle Goats Cheese and Spring Onion

Chicken Liver Pate with Sage and Porcini

Cream Cheese with Marsala

Chicken Liver with Proscuito Pate

Asparagus and Jarlsburg

Pepper Pate with Roma Tomato

Celery Barquettes with Stilton and Walnuts

Cognac Pate with smoked Provolone

Cucumber Barquettes with Blue Cheese Mousse and
Crispy Bacon

Garlic Pate with Red Pepper

Proscuito with Dijon Cream

All of the above canapes - \$12/dozen
Minimum order - 4 dozen

All of the above canapes - \$14/dozen
Minimum Order - 4 dozen

Tortilla Rolls

Cajun Chicken, Diced Red &
Green Pepper, Chipotle Mayo

\$8/doz

Smoke Salmon Lox, Cream Cheese,
Green Onion

\$10/doz

Antipasti

Bruschetta, Calabrian Eggplant,
Siena Artichoke Hearts, Kalamata &
Penedella Olives, Sweet Pickled Onions,
Gerkin Pickles and Fresh Baked Crustini

\$2.50/person

Catering Menu

Assorted Deli Mini Sandwiches

Using fresh Focaccia, Ciabatta, Multigrain, Whole Wheat and White Loaves we create, for you, a fine selection of deli sandwiches:

Pruscuito, Provolone	\$20/doz.
Capacola, Provolone	\$18/doz.
Genoe Salami	\$18/doz.
Casilingo Salami	\$18/doz.
Roast Chicken	\$18/doz.

Salmon Lox, Cream Cheese	\$20/doz.
Salmon	\$18/doz.
Tuna	\$18/doz.
Cucumber, Cream Cheese	\$18/doz.
Grilled Pepper, Aioli	\$18/doz.
Egg	\$16/doz.

Pate, Creton & Mousse

Regular	\$1/person	Garlic	\$1/person
Pepper	\$1/person	Cognac	\$1/person

Specialty Items

Baron of Beef with Au Jus Buns and Condiments	Market Price	Baked Brie in Calabrian Loaf with Green Half Grapes	Market Price
Baked Side of Salmon/ Whole Salmon with Lemon Lime Cream Curry	Market Price		

Classic Dips from Around the World

Bagna Caoda
Hot Piedmontese Dip for Raw Vegetables
Chilli Bean Dip
Hummus Bi Tahina
Guacamole
Salsa Romesco Dip

Sun Dried Tomato and Cannellini Bean Dip
Spicy Peanut Dip
Curry Spiced Yogurt with Mango Chutney and Corriander

All classic dips - \$0.50/person

Catering Menu

Classic Soups

Creamy Tomato Roast Garlic
Mushroom Classico with Thyme
Minestrone
Mulagatawny

Hot and Sour
Potato Herb Havarti

All classic soups - \$3.50/person

Classic Desserts

Tiramisu
Sisilian Chocolate Cake
Baked Cheese Cakes
Cool Set Cheese Cakes
Dainties
Italian Pastries

Pricing subject to group size and
personal requirements

*For more information, please call General Manager, John Coward,
or kitchen manager, David Abe.*

Phone: (204) 452-8251

Fax: (204) 452-8602

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