

# Pasta Station with Protein Entrée

### Pasta Station

#### Choose 2 pastas to offer your guest

Your guests will get to choose one of two pastas, then choose one of two condiment/sauce options which our chef will toss and dish for them. The finishing chef will garnish their dish. ~ Penne Rigate - Campanelle - Cavatappi - Rigatoni - Gemelli ~

#### Choose 3 condiment/sauce options

 Tomato basil napoli with ricotta & parmigiano reggiano- Walnut pesto with seasonal veggies
Pepperoncini cream with parsley - Dijon cream with artichokes & capers - Vodka rose with porcini mushrooms - Alfredo cream with cremini mushrooms ~

### Additional Protein Entrée

#### Choose one of the following entrées

~ (Chicken Dishes): Grilled with garden herbs, olive oil and lemon zest - Pepperoncini cream and fresh parsley - Alfredo with porcini mushrooms - Chicken parmesan with our house napoli and fresh mozzarella - Garlic & pesto cream. (Beef Dishes): Grilled tenderloin with mushroom demi - Beef short ribs with veal demi. (Pork Dishes): Porterhouse chops with mushroom gravy - Pork Loin steaks with walnut honey glaze ~

## Served with Vegetable Side, Salad & Bread

#### Vegetable Side Dishes

~ Green beans with applewood bacon and almonds - Grilled Italian vegetables - Roasted garlic & cauliflower mash - Honey glazed carrots - Fresh corn with herbs, butter and light cream -Broccoli florets with butter - Roasted seasonal vegetables - ~

#### House Dinner Salad

Garden greens with julienned carrot, red cabbage, red onion, cucumber & mixed cherry tomato (call us for additional salad options)

~ Dressing Options: Vinaigrettes (white or red balsamic, red wine, citrus, raspberry), Ranch – House Creamy Italian ~

#### **Bakery** options

~ Fresh Herb Focaccia - Crusty Italian - Mixed Artisan ~



Pricing varies upon guest count and optional additions to menu and service. Call us for a free consultation, quot and to set up a tasting. Arizona Event Catering - www.cateringaz.com EVENT CATERING