

Luisa Buffet Reception

Reception

Passed Hors d'Ouevres
Meat Balls and Bruschetta
One piece of each prepared per guest

Italian Cheese and Fruit Display
Ciabatta and Gourmet Crackers

Baby Vegetable Crudités
Creamy Garlic Dressing, Avocado Parmigiano Reggiano Dip

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**The Mediterranean Salad**  
Baby Spinach, Romaine Hearts, Heirloom Tomatoes, Black Olives  
Fresh Mozzarella, Shaved Red Onion  
Basilico Pomodoro Vinaigrette  
Table-Served with Ciabatta

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Buffet Selections

Herb and Garlic Crusted Prime Rib
Slow Roasted in Rock Salt
Chianti Wine Reduction and Creamy Chive Horseradish
Fresh Baked Ciabatta
Carved to Order by a Uniformed Chef

Baby Spinach and Mozzarella Chicken Roulade
Light Remoulade Sauce

Peperoncino and Sicilian Lemon Grilled Shrimp
Fresh Gulf Shrimp, Risotto al Pomodoro

Three Cheese Potato Gratin
Idaho Russets with Mozzarella, Cheddar and Parmigiano Reggiano

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Fresh Seasonal Vegetables

Foccacia Bread with Garlic-Herb Infused Dipping Oil

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**Champagne Toast**

**Coffee and Tea**

*Forty-Nine Dollars*

Please order buffet service for a minimum of sixty guests for a one and one-half hour service  
A service charge of 18% and applicable sales taxes will be added to the menu prices

**Carmelo's Ristorante**  
[www.carmelosrestaurant.com](http://www.carmelosrestaurant.com)

