



Entertaining at Annies

Passed

Priced per person with 12 person minimum

Apricot Chicken Skewers with Black Sesame Seeds	\$5
Crab Cakes with Chipotle Remoulade	\$5
Skewered Grilled Shrimp with Mango Tequila Aioli	\$7
Annies Natural Beef Sliders	\$5
Margherita pizzeti from our Pizza Oven	\$5
Wild Rice Pancakes with Smoked Salmon & Dill Crème Fraiche	\$5
Fontina & Saffron Risotto balls	\$4
Sundried Tomato and Calamata Olive Tapenade on Crostini	\$3
Pork and Cherry Empanadas	\$4
Bite Sized BLTS	\$4
Shrimp Cocktail Martinis	\$8



Displayed

Priced per person with 12 person minimum

Artisan Cheeses	\$6
Domestic and Imported Cheeses, Crackers & Artisan Breads garnished with Fresh Fruits & Herbs	
Crudités	\$4
Baskets of Garden Vegetables Served with Blue Cheese Dipping Sauce	
Fresh Fruit	\$5
Selection of Fresh Seasonal Sliced fruits and Berries Artfully Displayed and served with a Berry Dipping Sauce	
Sea Salt Roasted Vegetables	\$5
Roasted Vegetables with a Splash of Balsamic Served with a Lemon-Basil Aioli	
Smoked Salmon	\$8
Smoked Salmon garnished with Capers, Eggs, Tomatoes, Red Onions, and Crackers	
Artisan Breads with Tapenades	\$4
Artisan Breads served with Olive Tapenades or Tomato Basil Tapenade	
Antipasto Charcuterie and Cheeses	\$9
Assortment of Cheeses, Olives, and Italian Meats with Tapenade and Crostini	



Buffet

Priced per person with 20 person minimum
Served with Choice of 3 side dishes or Salads

\$25 Select 2 Entrées

\$30 Select 3 Entrees

\$35 Select 4 Entrees

Chicken Marsala with Roasted Mushrooms, onions and fresh Sage

Apricot Glazed Sesame Chicken with broccoli and jasmine rice

Italian Pot Roast with Root Vegetable

Roasted Turkey Breast and with Cornbread Sage Dressing

Spiral Ham with chutney and Biscuits

*Green and White Lasagna

Sesame and Herb Crusted Trout with Lemon Aioli

Fettuccine with Smoked Salmon and leeks in a Gorgonzola Crème Sauce

Stuffed Pork with Dried Cherry Sauce

*Eggplant Rollatini with Polenta and Three Cheese in a tomato basil Sauce

*Denotes Vegetarian option

Side Dishes

Corn pudding, Sweet Potato Gratin, Roasted Root Vegetable Stacks, Buttery Mashed Potatoes, Rice with walnuts and dried Cranberries, Squash Casserole, Roasted Beets, Green Beans with Roasted Shallots, Warm ratoullie, Tomato Brie Soup or Squash Apple Bisque

Salads

Pear and Caramelized Walnut, Classic Caesar, Baby Greens Vinaigrette, Panzenella, Curried Orzo with Apples, Raisins, and Almonds

Action Stations

\$30 per attendant per station

Fajitas'	\$15
Build your own Chicken, beef or Vegetable served with fresh tortillas, salsa, guacamole, cheese and sour cream	
Pizza	\$14
Create your own Pizza and we will bake it in our Pizza oven	
Salads	\$16
Baskets of Greens, vegetables, fruits, grilled salmon, chicken and beef	
Dessert Bar	\$10
Select anything from our pastry case and we will finish it off in our Pizza oven and bring it to your table. Fun for groups	



Sweets

Cranberry Apple Pie	\$6
Lemon tarts	\$6
Walnut Bars	\$4
Chocolate volcano Brownie	\$4
Black or White Chocolate Chip cookies	\$3
Holiday Cupcakes	\$5
Holiday Confection Platter	\$4
Assorted bite sized holiday desserts	



Dinner Menu

Seated Dinners

3 Course: \$40 per person

Includes salads, entrée and dessert

4 Course: \$45 per person

Includes appetizers, salads, entrees and desserts

Appetizers for Sharing

Select up to 3 plates as your first course. Each plate serves 4 people

Fried Calamari with Siracha Dressing

Calamari Salad

Fried calamari mixed with arugula and topped with siracha dressing...an upcoming feature in *Food and Wine Magazine*

Stone Oven Pizza

Margherita, Italian Sausage, Roasted Vegetable or Prosciutto

Crab Cakes

With lemon aioli

Mussels

Served in a rich Chorizo broth and Crusty French Bread

Truffle Fries

Hand cut fries with Chipotle Aioli

Uptown Mac and Cheese

Rich and gooey and finished in our Pizza Oven

Cheese and Tapenade Platter

Cheeses, Chutney and Tapenades served with warm breads and fresh fruit

Salads

Pear Salad with Gorgonzola

Fresh Pears, Gorgonzola, Caramelized Walnuts and baby greens toss in house vinaigrette

Caesar Salad

Classic dressing with hearts of romaine, croutons, shaved parmesan and lemon

Baby Greens

Field greens with Dijon vinaigrette

Farmer's Market Slaw

Greens with apples, fennel, endive and buttermilk dressing



Entrees

Please select 3 from this menu

Flat Iron Steak, mashed potatoes and creamed spinach

Grilled Salmon, farmer's market organic vegetables, arugula in a lemon burre blanc

Annie's Green and White Lasagna

Natural Chicken pan roasted served over spaetzle and winter vegetables

Lemon and Herb Risotto with Grilled Shrimp

Italian Pot Roast, mashed potatoes and root vegetables

Eggplant Rollatini with polenta and three cheeses

Desserts

Please select two from this list

Fresh Fruit Crostada

Chocolate Carmel Sea Salt Tart

Crème Brulee

Cranberry Cherry Crumble



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