

# ~Hors D'oeuvres ~

~Cold~  
(Priced per 50 Pieces)

**Mini Caprese Brochettes 125.00**

Sundried tomato, fresh buffalo mozzarella bocconcini, artichoke heart & olive on a skewer drizzled with evoo

**Bruschetta Pomodoro 150.00**

Roma tomatoes, red onion, basil leaves, asiago cheese & evoo chopped on crostini

**Asparagus & Prosciutto 150.00**

Asparagus wrapped with imported prosciutto marinated in an herbal vinaigrette

**Shrimp Cocktail 200.00**

## ~Displays~

**Large Serves 100**

**Small Serves 50**

**Domestic Cheese Board**

Cheddar, Swiss and Pepper Jack cheeses served with crackers accompanied by mustard

**Large 275.00**

**Small 150.00**

**Antipasto Sampler**

Ham, salami, roasted red peppers, olives, artichokes, marinated mushrooms, provolone & fontinella wedges and crackers served with spicy mustard

**Large 375.00**

**Small 200.00**

**Vegetable Crudités**

Carrots, celery, peppers, cucumbers, cauliflower & broccoli florets with creamy buttermilk ranch

**Large 275.00**

**Small 150.00**

**Fresh Fruit**

Strawberries, cantaloupe, honeydew and pineapple accompanied by raspberry yogurt (seasonal)

**Large 300.00**

**Small 175.00**

**Tuscan Charcuterie**

Prosciutto, soppressata, Mortadella, Salami, Capicola, Asiago, Fontinella, Provolone, Giardiniera, Baby Pickles, Assorted Olives, Assorted Nuts, Flatbread Crackers, Focaccia Bread, Frissine, Rustic Bread, Grain Mustard

**Large 500.00**

**Small 325.00**

La Cuccina Catering-Hill Crest Country Club. 3411 Leechburg Road. Lower Burrell, PA. (724) 337-6361 x105

**~Hot~**  
***(Priced per 50 Pieces)***

**Meatballs Marsala 150.00**

Mini meatballs in a rich, sweet marsala wine sauce

**Mini Deep Dish Pizzas 200.00**

Chicago deep dish pizzas with sauce & mozzarella

**Assorted Mini Quiche 200.00**

Lorraine, Garden Vegetable, Broccoli & Three Cheese

**Spanikopita 200.00**

Filo dough triangles with creamy spinach & feta cheese

*Select hors d'oeuvres are available to pass butler style at \$25.00 per item*

**~Assorted Dips ~**  
***(Serves-50 people)***

**Spinach & Artichoke with House Made Tortilla Chips 175.00**

**Mexican Salsa with House Made Tortilla Chips 150.00**

**Buffalo Chicken Dip with House Made Fried Crostini 175.00**

**Cheddar Bacon Ranch with House Made Potato Chips 125.00**

# ~Signature Sit Down Dinner Selections ~

Entrée prices include mixed greens salad, starch & vegetable, rolls & butter.

*Salad Dressing Choices*

House Limoncello, Italian, Ranch, Blue Cheese, White Balsamic, Wild Raspberry

## ~Chicken~

### **Chicken Romano 22.95**

Breast of chicken classically prepared in a Romano cheese, egg batter with a lemon veloute

### **Chicken Marsala 22.95**

Breast of chicken sautéed with mushrooms in a sweet marsala demi glace and a touch of cream

### **Stuffed Chicken American 22.95**

Breast of chicken stuffed with traditional bread stuffing finished with a rich chicken veloute

### **Chicken Milanaise 22.95**

Breast of chicken, seasoned bread crumbs, romano cheese, fresh lemon

### **Chicken Burgundy 23.95**

Breast of chicken layered with mozzarella, mushrooms, onion, bacon, red wine demi glace

## ~Seafood~

### **Grilled Salmon 22.95**

Atlantic salmon grilled to perfection finished with a fresh dill, lemon cream sauce

### **Haddock Picatta 19.95**

Sauteed, caper, lemon butter

### **Stuffed Salmon 24.95**

Atlantic salmon stuffed with our crabmeat imperial, lemon burre blanc

Sauteed, lemon brown butter

### **Lemon Romano Cod 19.95**

Atlantic cod, romano cheese egg batter, herbal, lemon, garlic butter

### **Baked Cod Englaise 19.95**

## ~Beef & Pork~

### **Filet Mignon      6 Oz. 28.95    8 Oz. 31.95**

Tender center cut King of Steaks topped with onion straw

### **Hill Crest Strip Steak 26.95**

Tender New York strip steak seasoned and grilled topped with mushrooms and onions

### **Strip Steak 25.95**

Tender New York strip steak seasoned and grilled finished with a rich demi glace

### **Stuffed Pork Chop 23.95**

Frenched pork chop, traditional bread stuffing, rich pork veloute

### **Pork Mignon 22.95**

Center cut boneless pork filet, grilled, mushroom, onion demi glace

*~Starch~*

Fingerling Potatoes (up charge)  
Herbed Red Skins

Garlic Romano Mashed  
Risotto (up charge)

Garlic Mascarpone Mashed  
Twice Baked Potato (up charge)

*~Vegetable~*

Tuscan Blend  
Green Beans & Red Peppers

Green Beans  
Buttered Carrots

Green Beans & Mushrooms  
Maple Dill Carrots

**Gluten Free Sit Down Options**

Lemon Pepper Chicken, Dry Rubbed Flank Steak, Paprika Shrimp Sauté, Peppered Salmon  
Baked Red Skins, Lemon Garlic Green Beans  
Priced Separately

**Vegan & Vegetarian Options**

Tofu & Assorted Vegetables in Peanut Sauce, Quinoa with Edamame  
Curried Vegetable Kabobs, Pasta Primavera, Mushroom Ravioli

# ~Elegant Dinner Buffet Selections ~

Choose 2 entrees & 1 Pasta, 1 Starch and 1 Vegetable

Buffets include served mixed greens salad, rolls and butter and are a 50 person minimum.

## **La Cuccina Gran Buffet 27.95**

### **Roasted Chicken**

Six cut chicken baked with our secret spices

### **Breaded Chicken**

Six cut chicken dredged with Italian bread crumbs

### **Stuffed Chicken American**

Chicken breast filled with traditional bread stuffing with a chicken veloute

### **Chicken Piccata**

Medallions of chicken sautéed with a caper, lemon veloute

### **Chicken Marsala**

Medallions of chicken sautéed with a mushroom demi glace

### **Chicken Romano**

Medallions of chicken classically prepared in a Romano cheese egg batter with a lemon veloute

### **Chicken Francaise**

Chicken coated with seasoned bread crumbs. lemon and romano cheese

### **Sliced Pork Loin**

Sliced roasted pork loin with a rich pork veloute

### **Sliced Flank Steak**

Flank steak roasted and sliced topped with beef veloute

### **Sliced Steak Portobello**

New York strip loin sliced, with Portobello mushrooms in a rich demi glace

### **Steak Italiano**

New York strip loin sliced, with a sun dried tomato, spinach and onion demi glace

### **Steak Braciolo**

Tender steak filled with a coarse garlic bread stuffing finished with a red sauce

### **Steak Forestier**

Tender flank steak filled with bread stuffing with a mushroom beef veloute

### **Braised Pot Roast**

Pot roast, assorted vegetables, pan sauce

### **Baked Cod Englaise**

Atlantic cod filet topped with a buttered bread crumb mixture and baked

### **Breaded Cod**

Atlantic cod, seasoned bread crumbs

### **Salmon Limoncello**

Filet of Atlantic salmon topped with a lemon and dill cream sauce

### **Salmon Teriyaki**

Filet of Atlantic salmon teriyaki marinated and grilled, teriyaki reduction

**Pasta**

Penne with choice of Marinara, Meat Sauce (up charge),  
Vodka (up charge), Oil & Garlic, Alfredo (up charge)

**Starch**

Fingerling Potatoes (up charge), Herbed Red Skins,  
Twice Baked (up charge), Risotto (up charge), Rice Pilaf

**Vegetable**

Fresh Green Beans, Green Beans & Peppers, Green Beans & Portabellas,  
Maple Dill Carrots, Buttered Carrots, Tuscan Blend

**~Strolling Premier Pasta Station ~**

***(25 Person Minimum)***

***Includes rolls & butter Mixed Greens Salad & Assorted Salad Dressings***

**6.95 Per Person Extra**

***If added to the Grand Buffet***

Penne pasta with Alfredo, Marinara, Vodka, Olive Oil and Garlic sauces  
Accompaniments of sausage, baby shrimp, chicken, mushrooms, baby spinach, sun-  
dried tomatoes, assorted peppers and onions

**16.95 Per Person**

***If having the Premier Pasta Station alone***

Penne pasta with Alfredo, Marinara, Vodka, Olive Oil and Garlic sauces  
Accompaniments of sausage, baby shrimp, chicken, mushrooms, baby spinach, sun-  
dried tomatoes, assorted peppers and onions

***All Buffet & Sit-Down Selections include Water Service,  
Iced Tea Station & Coffee Service***

***If you don't see something that fits your taste or want to create your  
own menu, the chef will price accordingly.***

**Tax & Gratuity Extra**