



Cucina Catering | 2024 Brunch Buffet Menu Options

Appetizers

antipasto salad, crispy chickpeas, ricotta salata, Italian dressing
escarole, warm anchovy dressing, focaccia croutons

Local Sky Farms baby greens, radish, sherry shallot vinaigrette

lacinato kale salad, currants, toasted pine nuts, pecorino romano, lemon olive oil
caramelized figs, burrata, country ham, arugula

herbed farro, roasted seasonal vegetables, marinated goat cheese
pinzimonio, bagna cauda

house made granola, Greek yogurt, fresh fruit

Entrées

bucatini al amatriciana, guanciale, tomato, pecorino romano
rigatoni, sausage, peas, cream, spicy tomato

penne puttanesca, olives, capers, garlic, parsley, tomato sauce

ricotta ravioli, brown butter, sage, toasted hazelnuts

spinach and mushroom strata, fontina cheese, herbs

baked french toast, cardamom mascarpone, warm maple syrup, seasonal
preserves

ham and gruyere frittata, basil pesto

buttermilk biscuits and sausage gravy, crispy sage

slow roasted salmon, fregola, wild mushrooms

Desserts

lemon olive oil cake

tiramisu

flourless chocolate torte

butterscotch budino

mixed berries and Chantilly cream (seasonal)

Some items are subject to availability and will be appropriately substituted by the Chef