

La Cucina Off-Premise Catering Menu

OFF-PREMISE BUFFET PACKAGE:

Every Buffet Package includes:

One Chicken Dish, One Pasta dish, Your choice of a Tossed Salad or Caesar Salad, Homemade Italian Bread and Butter, Red & White Focaccia, Flatware, Plates, Chafing Dishes, Linens (for buffet tables only) and Dessert. **(see Dessert List)**

You may enhance your Buffet Package with additional selections -
Please review our **pricing page** for more details.

Pasta

Please choose one from the list below

SORRENTO

Creamy mozzarella and parmesan in a tomato basil sauce.

PRIMAVERA

Seasonal vegetables and tomatoes sautéed in olive oil.

TRE-P

Alfredo sauce with peas, prosciutto and parmesan.

ARRABIATE

Sliced hot peppers, mushrooms, tomatoes, olives and prosciutto.

GARLIC & BROCCOLI

Garlic, broccoli and fresh cut tomatoes in a light blush marinara sauce.

BOLOGNESE

Ground meat with onions, tomatoes, basil and wine.

ALLA PANNA

An alfredo cream sauce.

POMODORO

Chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara.

ROMANO

An aurora cream sauce with fresh tomatoes, sun-dried tomatoes and a touch of vodka.

GYPSY

Tomatoes, olives, artichokes, mushrooms and white wine.

PESTO

Ground basil, garlic, olive oil, parmesan and pine nuts.

MEATBALLS or SAUSAGE

Your choice in our tomato sauce.

MUSHROOM

Mushrooms sautéed in a garlic white wine sauce with a touch of marinara.

PENNE VODKA

Sun-dried tomatoes, bacon, and mushrooms sautéed with garlic & olive oil in a Vodka blush cream sauce.

Chicken

Please choose one from the list below

ABRUZZI

Sautéed in a shallot brandy cream sauce with mushrooms and sun-dried tomatoes, topped with asparagus spears and mozzarella cheese.

MARSALA

Sautéed with imported marsala wine and topped with mushrooms and sun-dried tomatoes.

GRIGLIA

Marinated and grilled, served over spinach with garlic and oil, accompanied by a side of fresh grilled vegetables.

SICILIANO

Sautéed in pure olive oil with black olives, fresh oregano, grilled eggplant, garlic and tomatoes.

PICCATA

Lightly sautéed in pure olive oil with mushrooms, white wine, capers and lemon.

MAXIMO

Sautéed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms and sun-dried tomatoes, topped with asparagus and mozzarella cheese.

PARMIGIANA

Topped with marinara and mozzarella cheese.

CACCIATORE

Sautéed with onions, mushrooms, tomatoes and peppers.

Desserts

Your choice of one included in all Off-Premise Buffet Banquets

ASSORTED CHEESECAKE

HOMEMADE TIRAMISU

CANNOLI
(one per person)

Appetizers

ROASTED PEPPERS & FRESH MOZZARELLA

Our own roasted peppers served with fresh mozzarella.
\$3.00 per person

BRUSCHETTA

A blend of plum tomatoes and extra virgin olive oil, served over crisped seasoned Italian bread slices.
\$3.00 per person (2 pieces per person)

ANTIPASTA ITALIANA

Fresh Italian meats and cheeses, served with grilled eggplant, artichokes, roasted peppers, tomatoes, olives and bruschetta. \$5.00 per person

Sides

MEATBALLS

(2 halves per person)
\$1.00 per person

STUFFED MUSHROOMS

(3 mushrooms per person)
\$1.00 per person

SAUSAGE

\$1.00 per person

GRILLED VEGETABLES

\$1.25 per person

ROASTED POTATOES

\$1.25 per person

Beverages

2-liter soda choices are available for
\$1.00 per person

One 2-liter bottle of soda will serve 4 people

Pricing

\$15.95 per person for Buffet Package:
INCLUDES DESSERT, ONE PASTA & ONE CHICKEN SELECTION PER PERSON

.....
SPECIAL ADDITIONS

Enhance your Buffet Package, and add to your meal with the following delicious package additions:

For \$18.95 per person, add one selection below:

RAVIOLI CLASSICO

Served with marinara sauce. (2 per person)

STUFFED SHELLS

With ricotta, topped with melted mozzarella cheese. (2 per person)

EGGPLANT PARMIGIANA

Baked eggplant topped with mozzarella cheese and served in a marinara sauce.

.....
For \$20.95 per person, add one selection below:

LASAGNA

With meat and cheese.

BAKED ZITI

Mixed with ricotta and mozzarella cheese, eggplant and baked, topped with cheese.

SALMON SCAMPI

In a fresh cut tomato, fresh basil and lemon sauce. (4 oz. per person)

.....
For \$22.95 per person, add one selection below.
(Also includes roasted peppers appetizer and bruschetta appetizer!)

GRILLED SALMON

Grilled to perfection, prepared in a lemon olive sauce. (4 oz. per person)

PENNE & CLAMS

Served in your choice of a white wine garlic sauce or a zesty red sauce.

PENNE MODO NOSTRO

Served in a scampi sauce with baby shrimp.

.....

If you would like to customize your banquet by adding more selections, the price of your banquet will be determined by the selections and additions made to the standard banquet options.

All you need to do is book your event. We'll do all the rest!

496 Eisenhower Drive Hanover, Pennsylvania 17331

Give us a call or use our **On-line contact form**

Phone **(717) 633-5700** • Fax **(717) 633-5255**

HOURS: Monday-Thursday 11am-10pm . Friday-Saturday 11am-11pm . Sunday 11am-9pm