

Divine Catering Buffet Menu

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Dinner

served Family Style or Buffet Style

Salad

Mixed Green Garden Salad w/choice of dressing
Classic Caesar Salad
Arugula w/fresh mozzarella and pignolle nuts lemon vinagrette
Harvest Salad

Pasta

Penne alla Vodka

Pencil point pasta in a light tomato & cream sauce

Tortellini Alfredo

Sautéed in a white cream sauce & parmesan cheese

Farfalle Florentine

Bow tie pasta w/Sautéed spinach in a feta cream sauce

Penne Primavera

Pencil point pasta with mixed vegetables (Choice of white or pink cream or garlic and oil)

Cavatelli & Broccoli

Fresh Cavatelli, sautéed to perfection with broccoli in a rich garlic sauce

Eggplant Rollatini

Eggplant stuffed with three cheeses and sauteed spinach topped with tomato sauce & mozzarella

Broccoli Rabe & Sausage

Mini Rigatoni, broccoli rabe, sausage, cannellini beans in garlic & oil

Farfalle Giuseppe

Bow tie pasta with asparagus, zucchini and mozzarella in a pink cream sauce

Meat

Tuscan Chicken

Boneless chicken topped with Plum tomato bruschetta, white beans, ricotta salta and basil leaves

Chicken Francese

Boneless chicken dipped in egg, sautéed in lemon, white wine and butter

Chicken Marsala

Boneless breaded breast of chicken sautéed with mushrooms & Marsala wine

Chicken Portofino

Strips of chicken breast sautéed with ham, mushrooms & sherry cream sauce

Chicken Teriyaki

Sautéed tenders of chicken in a teriyaki sauce with broccoli

Chicken alla Romano

Sautéed breast of chicken with artichoke hearts, sun-dried tomatoes, garlic, oil & white wine

Chicken Scarpeillo

Strips of chicken breast sauteed in garlic, butter, white wine served with sausage, potato and pepperoncini peppers

Stuffed Italian Chicken Cordon Bleu

Chicken breast stuffed with prosciutto, mozzarella and sautéed spinach topped with shiitake mushrooms in a brown sauce

Beef Tenderloin

Roast Tenderloin of Primed Aged Beef served with Mushrooms in a Port Wine reduction

Rack of Lamb

Mustard and Herb crusted baby lamb chop

Beef Bourguignon

Chunks of beef slow cooked w/Mushrooms, carrots bacon and red wine sauce

Beef and Broccoli

Strips of beef sautéed in brown sauce with broccoli florets

Pork Chops

Thick cut pork chops breaded and fried topped with sweet vinegar peppers in a butter sauce

Seafood

Broiled Salmon

Fresh filet of salmon broiled to perfection

Broiled Salmon Oregonata

Lightly herb crusted

Broiled Sole Oregonata

Lightly herb crusted

Filet of Sole Francese

Sole dipped in egg, sautéed in a lemon butter wine sauce

Shrimp Francese

Shrimp dipped in egg, sautéed in butter, lemon & wine sauce

Shrimp Scampi

Broiled with lemon, white wine, garlic & oil over a bed of spaghetti

Shrimp Portofino

Shrimp sautéed with ham, mushrooms & sherry cream sauce

Broiled Lobster Tails

Cold water lobster tails lightly dusted with seasoned bread crumbs and herbs broiled to perfection

Dessert Options

Donut Bar, Ice Cream Bar, Homemade Zeppole, Chocolate Mousse served in Mini Glasses, Tiramisu served in Mini Glasses, Homemade Cupcakes, Cake Pops, Chocolate Chip Cookies, Brownies,

Specialty Cakes

Customized Candy bar

Cotton Candy Machine

Old Style Popcorn Cart

Chocolate Fountain

Please inquire about any other items of interest