Annata Catering Options

Thank you for choosing Annata to help host your upcoming event. Please print this file and check off the items you would like and fax back to us at 609.935.0999.

We will price out your selections and contact you immediately so we can review and discuss in mo	e detail.
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Contact Name: Type of Event: Date(s): # of Guests: Phone Number: e-mail Address:	_	approx head count)		9					
	<u>S(</u>	<u>OUPS</u>		ANN					
Γ		Italian Wedding	П	Lobster Bisque					
[=	Jambalaya	Ħ	Chicken (or Beef) Tortilla					
İ	Ħ	Country Sausage & Lentil	Ħ	Mushroom Bisque					
į	Ī	Cream of Tomato	Ī	Butternut Squash					
Ī		Ham & Bean		Pasta Fagioli					
[New England Clam Chowder		Pasatelli					
[Chicken, Vegetable & Orzo							
	SALADS								
[House Salad (red leaf, green leaf, romaine, tomato, cucun	mbe	er, shredded carrot, red onion, roasted re d peppers)					
[Annata Vineyard Salad ta Vineyard Salad (red leaf, green leaf, romaine, crumbled gorgonzola, dried cherries, cucumbers, toasted pine nuts and sliced port wine poached pear, served with raspberry vinaigrette)							
[a balsamic vinaigrette)		bacon, red onion, hard boiled egg and sundried tomatoes, served with					
l		Caesar Salad (romaine, croutons, grated parmigiano reg	gia	no, and caesar dressing)					
	<u> PI</u>	LATTERS and SIDE SALADS							
		Assorted Italian and Other Imported Meats		Pasta Salad					
Į.		Assorted Domestic and Imported Cheeses		Potato Salad					
ļ	╛	Shrimp Cocktail	Щ	Tortellini Salad					
<u>[</u>	╡	Lobster Cocktail	Ц	Avocado & Hearts of Palm Salad					
Į.	4	Jumbo Lump Crab Cocktail	丩	Tomato & Cucumber Salad					
L	4	Antipasto	H	Bruschetta					
I I	=	Grilled Vegetable w/ Hummus, Baba, & Pita Vegetable Crudités	H	Prosciutto wrapped melon Fresh Fruit					
i [=	Roasted Granny Smith Apples, stuffed w/ gorgonzola, raisins &	car						
	н	ORS D'OEUVRES (for cocktail hour or	h	anny hour satting)					
Ī	_								
I.	╡	Mini Jumbo Lump Crab Cakes w/ White Wine Reduct Coconut Shrimp w/ Tropical Fruit Chipotle or Piña Co							
L [=	Buffalo Shrimp topped w/ Danish Blue Cheese	orac	ua Sauce					
ľ	Ħ	Bacon Wrapped Shrimp w/ Chipotle Barbeque Sauce							
Ĭ	ī	Bacon Wrapped Scallops w/ Honey Chipotle Glaze							
j		Clams Casino, Imperial or Rockefeller							
[Oysters Casino or Rockefeller							
Ţ	_	Stuffed Mushrooms w/ Crabmeat or Sausage Filling							
Į	4	Stuffed Baby Eggplant w/ Sausage, Arugula and Fonti							
Į.	╡	Filet Mignon Cheesesteak Sliders Topped w/ Aged Car							
L T	╡	Napa Valley Chicken Salad (w/ or w/o Curry) in Puff I	rasi	try Cups					
I I	╡	Chicken Cordon Bleu Bites Jamaican Jerk Chicken Skewers							
I.	╡	Asian Chicken or Beef Satays (w/ or w/o Pineapple)							
į	Ħ	Pork, Chicken or Shrimp Potstickers w/ Ginger Soy Sauce							
į		Bratwurst, Sauerkraut, Russian Dressing, Swiss Cheese & Gherkin Pickle on Garlic Crustinis							
[Pork Tenderloin on Garlic Crustinis w/ Fennel Marmalade							
[4	Sliced Duck Breast and Warm Red Cabbage Slaw on Polenta Triangles							
<u>[</u>	븍	Wild Mushroom Ragout on Polenta Triangles Caramelized Onion, Sundried Tomato & Caper Tapenade on Polenta Triangles							
l T	╡	Eggplant, Tomato Tapenade on Garlic Crustinis or Gi							
L [╡	Olive Tapenade on Garlic Crustinis or Grilled Pita							
[╡	Bruschetta on Garlic Crustinis							
<u> </u>	Ħ	Risotto Fritti (rice, mushrooms and gorgonzola cheese)						
[Spanakopita (spinach and feta cheese stuffed pastries)							
į	Ī	Mini Quiches							

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<u>VEGETABLES</u>	<u>STARCHES</u>
Roasted Mix Vegetables Zucchini Milanese Sautéed Broccoli Rabe Escarole & White Cannellini Beans Sautéed Asparagus Maple Sweet Corn Green Beans Almondine Creamed or Sautéed Spinach	Whipped Potatoes (regular, roasted garlic, truffle, lobster or Scalloped Potatoes Au Gratin Herbed Roasted Potatoes Mashed Maple Sweet Potatoes Risotto (milanese, Nonna's or gorgonzola and mushroom) Orzo w/ Sundried Tomato, Tarragon & Feta Cheese Cous Cous w/ Roasted Vegetables Red Rice and Pigeon Peas
CARVING STATIONS Prime Rib served w/ Au Jus and Horseradish Sauce Filet Mignon served w/ Veal Demi Glace Flank Steak stuffed w/ Shiitake Mushrooms, Crabme Flank Steak stuffed w/ Caramelized Onions, Roasted Pork Loin stuffed w/ Broccoli Rabe, Roasted Red Pep Pork Loin stuffed w/ Pancetta, Artichokes & Buffalo Herb Crusted Rack or Leg of Lamb w/ Mint Demi G Turkey Breast stuffed w/ Cornbread, Sausage & Sage Southern Style Glazed Ham Creole Mustard & Pistachio Crusted Salmon Pig Roast	Red Peppers & Gorgonzola opers & Sharp Provolone Mozzarella lace
OTHER STATIONS Fajita Risotto Omelette	Pasta Baked Potato Other (please specify)
Fajita Risotto Omelette	Baked Potato
Fajita Risotto Omelette	Baked Potato Other (please specify) Veal
Fajita Risotto Omelette ENTREES Chicken OR	Baked Potato Other (please specify) Veal
Fajita Risotto Omelette ENTREES Chicken OR Marsala (sauteed with fresh mushrooms and marsala v	Baked Potato Other (please specify) Veal
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Fajita Risotto Omelette ENTREES Chicken OR Marsala (sauteed with fresh mushrooms and marsala v Francese (light butter and white wine sauce) Saltimbocca (sauteed in a delica te white wine sauce w) Puttanesca	Baked Potato Other (please specify) Veal wine) ith melted mozzarella cheese and prosciutto)
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<u>P</u>	ASTA SELECTIONS			
	<u>TYPE</u>			
	Penne		Ziti	
	Linguine		Tortellini	
	Fettucine		Cavatelli	
	Farafalle		Rigottoni	
Ī	Ravioli		Manicoti	
Ī	Gnocchi			
_	<u>SAUCE</u>			N
Ш	Pomodoro (tomato sauce and fresh basil)			64
	Vodka Blush (creamy tomato and cheese sauce with a	hint	of vodka)	X
	Alfredo (white cream sauce)			
	Puttanesca (light spicy tomato sauce with black olives,	anc	hovies and capers)	
Ш	Scampi (garlic, white wine, herbs and lemon butter)			ANTNIA
	Bolognese (rich tomato meat sauce)			AININA
	Primavera (fresh vegetables in a savory light cream sa	uce)		WINE BAR
	Fra Diablo (spicy marinara sauce)			
	Brandy Pancetta Cream			
	TOPPINGS FOR PASTA SELECTIONS			
П	Grilled Chicken	П	Shrimp	
Ħ	Pork Medallions	Ħ	Scallops	
Ī	Flank Steak	Ī	Clams	
Ħ	Filet	Ħ	Mussels	
Ħ	Italian Sausage		Jumbo Lump Crab	
Ħ	Hard-boiled egg	Ħ	Lobster	
_	00			
<u>B</u>	EER, WINE & LIQUOR OPTIONS			
	Cash bar			
	Cash bar (liquor only with house wine and domestic	beer	provided)	
	Full open bar (well)			
	Full open bar (call)			
	Full open bar (top shelf)			
	Wine and beer (house selections)			
	Wine and beer (premium selections)			
	Wine Tasting with Custom Selections			
No	nte: As for your wine selections, our staff can pair the wine	es ai	nd make suggestions based on your menu selections.	

PLEASE FAX SELECTIONS TO 609.935.0999. OUR E-MAIL ADDRESS IS INFO@ANNATAWINEBAR.COM

CALL US AT 609.704.9797 IF YOU HAVE ANY QUESTIONS OR WISH TO DICUSS YOUR OPTIONS IN DETAIL.