

# MANGIA SIGNATURE BUFFET



Roasted Prime Rib of Beef Carving Station, horseradish and garlic crusted prime rib, served with creamed horseradish

Grilled Wild Alaskan Salmon, served with lemon-herb compound butter.

Whipped Yukon Potatoes

Seasonal Mangia Signature Vegetable Medley, zucchini, squash, mixed bell peppers, asparagus, red onion marinated in balsamic vinegar and extra virgin olive oil. Roasted or grilled.

Grand Marnier Fruit Salad, assortment of melon balls and diced fruit tossed with Grand Marnier Liquor and fresh mint.

Choose One Salad:

All Seasons Wedding Salad, local greens, baby organic spinach, dried cranberries, feta cheese, toasted walnuts, herbed croutons, huckleberry or raspberry vinaigrette.

Mid Summer Wedding Salad, local greens, strawberries, shaved fennel, gorgonzola, walnuts, raspberry balsamic vinaigrette

Late Summer Wedding Salad, local greens, grilled peaches, crisp pancetta, candied pecans, feta, sherry vinaigrette

Autumn, grilled pear or apples, artisan romaine wedge, gorgonzola, candied walnut, roasted cherry tomato, thick cut hickory smoked bacon drizzled with a red wine vinaigrette.

Citrus Salad, arugula, mandarin orange segments, shaved parmesan, croutons, pine nuts, roasted tomato tossed in a white wine vinaigrette

Fresh Baked Dinner rolls with chilled butter chips.

Served with Craven's Coffee, Ice Tea, Lemonade and Cucumber Water

6% Idaho Sales Tax and 19% Service Charge Subject to Food & Beverage Total\*  
\*100 guest minimum

| [www.mangiacateringco.com](http://www.mangiacateringco.com) |

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