

# Sambuca®

## PARTIES & EVENTS

PACKAGE 1 • \$39 PER GUEST

### SALAD CAESAR

With homemade garlic-basil croutons

### YOUR CHOICE OF ENTRÉES

#### BLACKENED FLAT IRON

With bacon-sautéed green beans, au gratin potatoes, marinated tomato relish

#### SPRING CHICKEN

Springer Mountain Farms® chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

#### SHRIMP & CRAB SCAMPI

With lemon butter & linguini

#### MEDITERRANEAN VEGETABLE LASAGNA

Roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara

### DESSERT DESSERT TRIO

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Torte

\* Upgrade to bibb or Gorgonzola salad - \$2 per guest

\* Add ciabatta bread - \$2 per guest

\* Add a cup of soup - \$4 per guest

\* Add appetizer trio - \$6 per guest

Price does not include sales tax, service fees, or suggested gratuities

**SAMBUCCATERING.COM**

# Sambuca®

## PARTIES & EVENTS

PACKAGE 2 • \$49 PER GUEST

### YOUR CHOICE OF SALADS

#### CAESAR

With homemade garlic-basil croutons

#### HOUSE

Tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

### YOUR CHOICE OF ENTRÉES

#### 7oz FILET

With Gorgonzola walnut butter, asparagus, port wine bordelaise

#### SALMON OSCAR

Flame-grilled, with crab & dill-spiked hollandaise, asparagus

#### SPRING CHICKEN

Springer Mountain Farms® chicken, cauliflower purée, crisp brussel sprouts, bacon, herb-caper relish

#### MEDITERRANEAN VEGETABLE LASAGNA

Roma tomatoes, artichoke hearts, spinach, black olives, feta cheese, mozzarella, marinara

#### LOBSTER RAVIOLO

With lobster bisque, watercress, tarragon

### DESSERT

#### DESSERT TRIO

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Torte

\* Upgrade to bibb or Gorgonzola salad - \$2 per guest

\*Add ciabatta bread - \$2 per guest

\*Add a cup of soup - \$4 per guest

\*Add appetizer trio - \$6 per guest

Price does not include sales tax, service fees, or suggested gratuities

**SAMBUCA CATERING.COM**

# Sambuca®

## PARTIES & EVENTS

PACKAGE 3 • \$59 PER GUEST

### YOUR CHOICE OF SOUP OR SALADS

#### CUP OF TORTILLA SOUP

##### BIBB

Orange slices, pistachios, avocado, green goddess dressing

##### GORGONZOLA

Field greens, caramelized walnuts, Gorgonzola dressing

### YOUR CHOICE OF ENTRÉES

#### 10oz FILET

With Gorgonzola walnut butter, asparagus, port wine bordelaise

#### WILD BOAR CHOPS

Double-cut, with poblano white grits, Texas caviar, port wine bordelaise

#### CHILI-RUBBED JUMBO SCALLOPS

With asparagus, risotto, smoked tomato cream sauce

#### GRILLED POLENTA WITH CHICKEN

With slow-roasted tomatoes, shishito peppers, shaved zucchini, salsa verde, grilled Springer Mountain Farms® chicken

#### ASIAN AHI TUNA SALAD

Mixed greens, Asian plum dressing, red & gold bell peppers, crispy wonton strips

### DESSERT

#### DESSERT TRIO

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Torte

*\*Add ciabatta bread - \$2 per guest*

*\*Add a cup of soup - \$4 per guest*

*\*Add appetizer trio - \$6 per guest*

Price does not include sales tax, service fees, or suggested gratuities

**SAMBUCCATERING.COM**

# Sambuca®

## PARTIES & EVENTS

PACKAGE 4 • \$69 PER GUEST

### YOUR CHOICE OF SOUP OR SALADS

#### CUP OF SHRIMP & CRAB BISQUE

#### BIBB

Orange slices, pistachios, avocado, green goddess dressing

#### GORGONZOLA

Field greens, caramelized walnuts, Gorgonzola dressing

### APPETIZER TRIO

### YOUR CHOICE OF ENTRÉES

#### 16oz PRIME RIBEYE

With bacon-sautéed green beans, dilled Havarti potato tots

#### WILD BOAR CHOPS

Double-cut, with poblano white grits, Texas caviar, port wine bordelaise

#### CHILI-RUBBED JUMBO SCALLOPS

With asparagus, risotto, smoked tomato cream sauce

#### GRILLED POLENTA WITH CHICKEN

With slow-roasted tomatoes, shishito peppers, shaved zucchini, salsa verde, grilled

Springer Mountain Farms® chicken

#### MISO SEA BASS

Bok choy & napa cabbage stir fry, caramelized apples, snow peas,  
sesame ginger plum sauce

### DESSERT

#### DESSERT TRIO

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Torte

\*Add ciabatta bread - \$2 per guest

\*Add a cup of soup - \$4 per guest

Price does not include sales tax, service fees, or suggested gratuities

**SAMBUCCATERING.COM**

# Sambuca®

## PARTIES & EVENTS

PACKAGE 5 • \$85 PER GUEST

### YOUR CHOICE OF SOUP & SALAD

CUP OF SHRIMP & CRAB BISQUE OR TORTILLA SOUP

#### **BIBB**

Orange slices, pistachios, avocado, green goddess dressing

#### **GORGONZOLA**

Field greens, caramelized walnuts, Gorgonzola dressing

### APPETIZER TRIO

### YOUR CHOICE OF ENTRÉES

#### **7oz FILET & 8oz LOBSTER TAIL**

Cold water lobster tail, baby carrots, sautéed spinach, garlic butter

#### **20oz PRIME COWBOY RIBEYE**

With beer-battered onion rings, watercress salad and roasted garlic butter

#### **SQUID INK FETTUCINE**

With 8oz cold water lobster tail, scallops, jumbo prawn

#### **GRILLED POLENTA WITH CHICKEN**

With slow-roasted tomatoes, shishito peppers, shaved zucchini, salsa verde, grilled Springer Mountain Farms® chicken

#### **MISO SEA BASS**

Bok choy & napa cabbage stir fry, caramelized apples, snow peas, sesame ginger plum sauce

#### **CHEF'S FEATURE**

### DESSERT

#### **DESSERT TRIO**

White Chocolate Cheesecake, Sticky Toffee Bread Pudding & Chocolate Torte

*\*Add ciabatta bread - \$2 per guest*

Price does not include sales tax, service fees, or suggested gratuities

**SAMBUCCATERING.COM**