

BLUE MOUNTAIN *Bistro Catering*

THEME DINNERS

RUSTIC ITALIAN BANQUET

START WITH BOUNTIFUL PLATTERS OF ANTIPASTI SUCH AS OUR SICILIAN CAPONATA, ROASTED PEPPERS WITH WHITE ANCHOVIES, SEAFOOD SALAD WITH LOTS OF SHRIMP AND CALAMARI, MARINATED OLIVES, FONTINA AND ASIAGO CHEESES, INSALATA CAPRESE, SLICED SOPPRESATTA, WITH FOCCACIAS AND BRUSCHETTAS



845-340-9800

PRIMA PIATTI - YOUR CHOICE OF ONE OF OUR PASTA DISHES

SECONDI PIATTI

GRILLED RIB-EYE STEAKS WITH LEMON, ROSEMARY AND ARUGULA
BAKED BRONZINI WITH LEMON, OREGANO AND SEA SALT
ROSEMARY ROASTED NEW POTATOES
BROCOLLI RABE WITH ROASTED GARLIC

TORTA DELLA NONNA, TIRAMISU, BISCOTTI AND FRESH SEASONAL FRUIT

SPANISH TAPAS AND PAELLA FIESTA

BEGIN WITH AUTHENTIC PLATTERS OF TORTILLA ESPAGNOLE, GAMBAS AL AJILLO, BACALAO FRITTERS, MANCHEGO AND DRUNKEN GOAT CHEESE AND ENSALADILLA RUSA, ALBONDIGAS (MEATBALLS), SPANISH OLIVES AND ALMONDS

PAELLA WILTH CHICKEN, SHRIMP, AND SPANISH CHORIZO
SWISS CHARD CATALAN
GARBANZOS AND SPINACH SEVILLANA
ENSALADA MIXTA

ALMOND CAKES, FLAN CARAMEL, CHOCOLATE BUNUELOS AND FRESH FRUIT