

## Breakfast & Brunch Buffets

**Continental Breakfast** • 6.95 per guest *based on minimum 25 guests.*

**BREAKFAST PASTRIES** -Assorted Muffins, Danish, and Coffee Cake

**ASSORTED JUICES** -Orange Juice, Apple Juice, and Cranberry Juice

**COFFEE SERVICE** -Coffee, Decaf, and Tea Service

**The Pellegrino Breakfast Buffet** • 9.95 per guest *based on minimum 25 guests.*

**BREAKFAST PASTRIES** -Assorted Muffins, Danish, and Coffee Cake

**BREAKFAST POTATOES** -Seasoned Red Potatoes Grilled to a Golden Brown

**SCRAMBLED EGGS** -Choice of Traditional Scrambled Eggs  
-or Cheese Soufflé *add 1.00 per guest*

**ASSORTED JUICES** -Orange Juice, Apple Juice, and Cranberry Juice

**COFFEE SERVICE** -Coffee, Decaf, and Tea Service

### Brunch Options *based on minimum 50 guests.*

Add any of the following items to compliment your Pellegrino Breakfast Buffet.

**HORMEL BLACK LABEL BACON**

- 2.95 per guest

**BAKED HONEY CURED HAM**

- 2.95 per guest

**OLD FASHIONED SAUSAGE LINKS**

- 2.95 per guest

**TWO MEATS** • 3.95 per guest

**THREE MEATS** • 4.95 per guest

**FRESH SEASONAL FRUIT SALAD**

- 2.50 per guest

**BISCUITS WITH SAUSAGE GRAVY**

- 2.50 per guest

**EGGS BENEDICT** • 3.50 per guest

**SEAFOOD BENEDICT** • 4.95 per guest

*On site range required*

**PASTA SALAD**

Assortment of Mediterranean Vegetables tossed with our Bow Tie Pasta Mix.

Regular or Creamy Style. • 1.95 per guest

**POTATO SALAD**

Pellegrino's Home-style Red Skin Potato Salad. • 1.95 per guest

**TOSSED GARDEN SALAD**

Gourmet Salad Greens served with Assorted Salad Dressings. • 1.95 per guest

**SEAFOOD SALAD**

Bay Shrimp, Krab, and Smoked Salmon

Folded in with our Seashell Pasta and our Honey Dijon Dressing.

- 2.50 per guest

**MINI BELGIAN WAFFLES**

Served with Fresh Glazed Strawberries and Whipped Cream. *Syrup & Butter available.*

- 2.50 per guest

*On site oven required*

**OMELET STATION**

'Made to Order' Omelets created right before your eyes.

- 4.95 per guest

**CARVING STATION**

Chef Carved Roast Beef and Hickory Smoked Ham. Served with Horseradish and Dijon. • 5.95 per guest

Add Smoked Turkey Breast • 6.95 per guest

**SALMON NEWBERG**

Baked Salmon topped with Bay Shrimp and Classic Newberg Sauce. Served with Rice Pilaf. • 4.95 per guest

**ITALIAN HERB CHICKEN**

Sautéed with White Wine, Mushrooms, and Garlic. Served with Creamy Pesto Pasta. • 3.95 per guest

## Box Lunches

*A delivery charge will apply\**

### Choice #1 • 9.99 per guest.

**SANDWICH**-Your Choice of: ROAST BEEF & CHEDDAR, HAM & SWISS, TURKEY BREAST & PROVOLONE, VEGGIE & CREAM CHEESE

**CHIPS** -A Variety of Lay's Potato Chips and Sun Chips

**COOKIE** -A Variety of Chocolate Chip, Peanut Butter, and Oatmeal Raisin

**DRINK** -Assorted Bottled Pepsi and Water Products

### Choice #2 • 10.99 per guest.

**SANDWICH**-Your Choice of: ROAST BEEF & CHEDDAR, HAM & SWISS, TURKEY BREAST & PROVOLONE, VEGGIE & CREAM CHEESE

**CHIPS** -A Variety of Lay's Potato Chips and Sun Chips

**COOKIE** -A Variety of Chocolate Chip, Peanut Butter, and Oatmeal Raisin

**FRUIT** -A crisp Red Delicious Apple

**DRINK** -Assorted Bottled Pepsi and Water Products

### Choice #3 • 11.99 per guest.

**SANDWICH**-Your Choice of: ROAST BEEF & CHEDDAR, HAM & SWISS, TURKEY BREAST & PROVOLONE, VEGGIE & CREAM CHEESE

**PASTA OR POTATO SALAD** -Choose Pellegrino's Homemade Pasta or Potato Salad

**COOKIE** -A Variety of Chocolate Chip, Peanut Butter, and Oatmeal Raisin

**FRUIT** -A Large Crisp Red Delicious Apple

**DRINK** -Assorted Bottled Pepsi and Water Products

## Entrée Salad Selections

### ITALIAN CHEF SALAD

Salad Greens topped with Genoa Salami, Capicola, Pepperoni, Provolone Cheese, and a Variety of Vegetables, served with our Signature Italian Dressing.

- 9.99 per guest

### SHRIMP LUIGI

Bay Shrimp, Salad Greens, and a Variety of Vegetables over Salad Greens with your Choice of Dressing: Signature Italian, Ranch, Bleu Cheese, Thousand Island, Honey Mustard

- 9.99 per guest

### CLASSIC CAESAR

Crisp Romaine tossed with Caesar Dressing, Croutons, and Parmesan Cheese.

- 6.99 per guest

### CHICKEN CAESAR

Classic Caesar topped with a Grilled Chicken Breast sautéed in Caesar Dressing.

- 9.99 per guest

### SHRIMP CAESAR

Classic Caesar topped with Bay Shrimp.

- 9.99 per guest

## Pellegrino's Sandwich Bar • 11.99 per guest (11am-1pm)\*

### SALADS

A Gourmet Decorated Garden Salad with Assorted Dressings  
Pellegrino's Mixed Bow Tie Pasta Salad

### BREAD

Assorted Breads and Freshly Baked Rolls.

### MEATS & CHEESES

Deli sliced Ham, Turkey, Roast Beef, Cheddar Cheese, and Provolone Cheese.

### CONDIMENTS

Condiment Tray: Sliced Tomatoes, Dill and Sweet Pickles, Red Onion, and Lettuce.  
Condiment Spreads: Mayo, Dijon Mustard, Butter Spread, and Horseradish Sauce.

### ADDITIONAL ITEMS

Add Soup of the Day with Saltines for 2.00 per guest  
Add Our Famous Creamy Clam Chowder for 3.00 per guest

## Home-Style Lunch Buffet • 12.99 per guest (11am-1pm)\*

### SALAD

Your Choice of a Gourmet Decorated Garden Salad with Assorted Dressings or a Traditional Caesar Salad.

### BREAD

Your Choice of Freshly Baked Rolls or French Bread with Garlic Butter. *Substitute* Warm Garlic Bread • .50 per guest or Herbed Cheese Breadsticks • .75 per guest. *On site oven required for breadsticks.*

### SELECT AN ENTREE

Your Choice of: **OVEN ROASTED PORK LOIN**—Served with Chef Joey's Famous Black Currant & Dill Pork Sauce. **CHICKEN BÉARNAISE**—Baked Chicken Breast topped with our Tarragon and White Wine enhanced Hollandaise Sauce. **ROSEMARY ROASTED CHICKEN BREAST**—With Classic Homestyle Gravy. **MEDALLIONS OF BEEF WITH MUSHROOM DEMI-GLACE.**

### SELECT TWO SIDES

Skin on Garlic or Classic Mashed Potatoes, Seasoned Red Potatoes, Rice Pilaf, Fruit Salad, Italian Vegetable Medley, Green Beans Almondine, or Baby Carrots with Snap Peas.

### ADDITIONAL ITEMS

Add an additional side for 1.25 per guest.  
Add an additional entrée for 3.00 per guest.

## Lunch Beverages

### SODA SERVICE

Assorted Bottled Pepsi Products & Bottled Water also available 1.75 per guest

### COFFEE SERVICE

Coffee, Decaf, and Hot Tea Service 1.89 per guest

Current menu prices revised 2/23/08

*\*Prices Based on 25 Guest Minimum*

## Italian Lunch Buffet #1 • 9.95 per guest (11am-1pm)\*

### SALAD

Your Choice of a Gourmet Decorated Garden Salad with Assorted Dressings or a Traditional Caesar Salad.

### BREAD

Sliced French Bread with Garlic Butter, *Substitute* Warm Garlic Bread • 0.50 per guest or Herbed Cheese Breadsticks • 0.75 per guest. *On site oven required for breadsticks.*

### PASTA

1st Pasta Combination: Penne Pasta with Grandma Pellegrino's Time-honored Marinara Sauce.

2nd Pasta Combination: Mixed Bow Tie Pasta with our Creamy Alfredo

### ADDITIONAL ITEMS

Add Italian Cocktail Meatballs Simmered in our Classic Tomato Sauce for 1.99 per guest

Add Tuscan Herb Chicken Breast in our Mushroom Herb Sauce for 2.99 per guest

## Italian Lunch Buffet #2 • 10.95 per guest (11am-1pm)\*

### SALAD

Your Choice of a Gourmet Decorated Garden Salad with Assorted Dressings or a Traditional Caesar Salad.

### BREAD

Sliced French Bread with Garlic Butter, *Substitute* Warm Garlic Bread • .50 per guest or Herbed Cheese Breadsticks • .75 per guest. *On site oven required for breadsticks.*

### CHICKEN CACCIATORE OVER FETTUCINE

Light and Dark Meat Chicken, Bell Peppers, Onions, and Mushrooms simmered in our Delicious Cacciatore Sauce, Served over a Bed of Fettuccine.

## Italian Lunch Buffet #3 • 11.95 per guest (11am-1pm)\*

### SALAD

Your Choice of a Gourmet Decorated Garden Salad with Assorted Dressings or a Traditional Caesar Salad.

### BREAD

Sliced French Bread with Garlic Butter, *Substitute* Warm Garlic Bread • .50 per guest or Herbed Cheese Breadsticks • .75 per guest. *On site oven required for breadsticks.*

### PASTA

Mixed Bow Tie Pasta tossed with our Creamy Alfredo.

### AL FORNO

Mixed Bowtie Pasta tossed with Bell Peppers, Onions, Mushrooms, Marinara Sauce and your Choice of Mild Italian Sausage, Seasoned Ground Beef, or Vegetarian. Baked with Mozzarella Topping.

Current menu prices revised 2/23/08

\*Prices Based on 25 Guest Minimum

## Pellegrino's Appetizers

**DELUXE VEGETABLE ASSORTMENT** An Assortment of Fresh Seasonal Vegetables served with our House-made Tangy Ranch. • 2.99 per guest

**ANTIPASTO PLATTER** Traditional Italian Meats and Cheeses consisting of Capicola, Pepperoni, Genoa Salami, Provolone & Mozzarella Cheeses tastefully arranged around Marinated Mediterranean Vegetables. • 3.99 per guest

**FRESH SEASONAL FRUIT DISPLAY** An Assortment of Fresh Seasonal Fruit • 3.49 per guest

**PRAWN CANAPES** Bite sized Bread Rounds topped with Seasoned Cream Cheese and Gulf of Mexico Prawns. • 2.99 per guest

**DEVILED EGGS** Chef Ramon's Famous Deviled Eggs. • 1.99 per guest

**BRUSCHETTA** Sliced Ciabatta Bread is toasted and served with our Classic Fresh Bruschetta Mixture. • 2.49 per guest

**PELLEGRINO'S CROSTINIS** A smooth blend of Artichoke Hearts, Cream Cheese, Fresh Lemon Juice, and a hint of Garlic, piped on crisp, thin Ciabatta Slices and topped with Fresh Basil & Sun-dried Tomato. • 2.45 per guest

**ITALIAN COCKTAIL MEATBALLS** Cocktail style Meatballs are slow simmered in our Time-honored Tomato Sauce. • 2.99 per guest

**CHICKEN SKEWERS** Tender fillets of Chicken on a Bamboo Skewer, oven roasted and drizzled with Chef Mary's delectable Thai Peanut Sauce • 3.99 per guest

**CHICKEN DRUMMETTES** Your choice of Teriyaki or Buffalo Style Chicken Drummettes roasted to perfection. • 3.99 per guest

**ASSORTED FOCACCIA SQUARES** Focaccia squares alternated with Artichoke Hearts, Olives, Chicken Breast, and Parmesan. *On site oven required.* • 2.99 per guest

**TORTELLINI AL PESTO** Tortellini & Mixed Bow Tie Pasta with Artichoke Hearts, Sliced Black Olives, and our Creamy Sun-dried Tomato Pesto. • 2.99 per guest

**SEAFOOD SPREAD** Bay Shrimp, White Fish, and Crab are combined with Seasoned Cream Cheese and served with an Assortment of Gourmet Crackers. • 2.99 per guest

**CHEF CARVING STATION** Chef carved Roast Beef and Smoked Turkey. Served with Freshly Baked Rolls. Available condiments: Mayo, Dijon, Horseradish. • 5.99 per guest

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**PRAWN COCKTAIL** Chilled Jumbo Prawns served with Lemons and Cocktail Sauce • 1.79 ea

**STUFFED MUSHROOMS** Mushroom Caps stuffed with our Crab & Shrimp Mixture and baked with a hint of Sherry • 1.99 ea

**ASSORTED DOLLAR SANDWICHES** Our freshly baked petite Rolls stuffed with Ham & Cream Cheese, Turkey with Mayo and Spring Greens, Roast Beef with Cheddar & Horseradish Sauce. • 2.99 each

**BACON WRAPPED JUMBO SCALLOPS** Bacon wrapped around Jumbo Scallops drizzled with Hollandaise. • 2.99 ea

Current menu prices revised 2/23/08

*\*Prices Based on 50 Guest Minimum*

## The Light Hors D'oeuvre Buffet • 14.99 per guest

*Prices base on Minimum of 50 Guests*

### **DELUXE VEGETABLE ASSORTMENT**

Baby Carrots, Celery, Black Olives, Baby Corn, Cucumbers, Cauliflower, Broccoli, and Grape Tomatoes are beautifully displayed. Served with our House-made Tangy Ranch Dressing.

### **FRESH SEASONAL FRUIT DISPLAY**

A Fancy display of Fresh Cantaloupe & Honeydew Melons, Pineapple, Grapes, and Strawberries. *Subject to change based on availability.*

### **ANTIPASTO PLATTER**

Traditional Italian Meats and Cheeses consisting of Capicola, Pepperoni, Genoa Salami, Provolone & Mozzarella Cheeses tastefully arranged around Marinated Mediterranean Vegetables.

### **PELLEGRINO'S CROSTINIS**

A smooth blend of Artichoke Hearts, Cream Cheese, Fresh Lemon Juice, and a hint of Garlic, piped on crisp, thin Ciabatta Slices and topped with Fresh Basil & Sun-dried Tomato.

### **SEAFOOD SPREAD**

Bay Shrimp, White Fish, and Crab are combined with Seasoned Cream Cheese and served with an Assortment of Gourmet Crackers.

### **ITALIAN MEATBALLS**

Cocktail style Meatballs are slow simmered in our Time-honored Tomato Sauce.

## The Heavy Hors D'oeuvre Buffet • 19.99 per guest

*Prices based on Minimum of 100 Guests*

### **DELUXE VEGETABLE ASSORTMENT**

### **ASSORTED FRESH SEASONAL FRUIT DISPLAY**

**PRAWN & CREAM CHEESE CANAPES**—Bread Rounds topped with Seasoned Cream Cheese and Gulf of Mexico Prawns.

**ITALIAN STYLE COCKTAIL MEATBALLS**—Cocktail style Meatballs slow simmered in our time-honored Tomato Sauce.

**MIXED PASTA PESTO**—Rainbow Bowtie Pasta, Mixed Pasta, and Artichoke Hearts tossed with Sun-dried Tomato Pesto.

**CHEF CARVING STATION**—Baron of Beef, Oven Roasted Breast of Turkey, Sliced Dollar Rolls, and Condiments for Sandwich Making: *Mayonnaise, Dijon Mustard and Horseradish.*

### **DESSERT**

Assorted Gourmet Finger Pastry • 4.99 per guest.

## Standard Reception Buffet • 12.99 per guest\*

### DELUXE VEGETABLE ASSORTMENT

Baby Carrots, Celery, Black Olives, Baby Corn, Cucumbers, Cauliflower, Broccoli, and Grape Tomatoes are beautifully displayed. Served with our House-made Tangy Ranch Dressing.

### FRESH SEASONAL FRUIT DISPLAY

A Fancy Display of Fresh Cantaloupe & Honeydew Melons, Pineapple, Grapes, and Strawberries. *Subject to change based on availability.*

### PELLEGRINO'S PASTA SALAD

Cavatappi, Penne, and Bow Tie Pasta are blended with an assortment of vegetables and your choice of our House-Made Italian or our Creamy Herb Dressing.

### HOME-STYLE POTATO SALAD

Red Potatoes, Hard Boiled Egg, and Celery blended with our Home-Style Dressing and Special Seasonings.

### MEATS AND CHEESES

Delicious thinly sliced Deli Meats and Cheeses including: Roast Beef, Hickory Smoked Ham, and Roast Turkey are accompanied by Cheddar and Swiss Cheeses.

### BREAD

Assorted Breads and Freshly Baked Rolls.

### ASSORTED CONDIMENTS

Condiment Tray: Sliced Tomatoes, Dill and Sweet Pickles, Thinly Sliced Red Onion, and Lettuce Leaves.

Condiment Spreads: Mayo, Dijon Mustard, Butter Spread, and Horseradish Sauce.

## Additional Items

### ITALIAN MEATBALLS

Cocktail Style Meatballs are Slow Simmered in our Classic Tomato Sauce. • 2.99 per guest

### CHICKEN DRUMETTES

Your choice of Teriyaki or Buffalo Style Chicken Drumettes Slow Roasted to Perfection.

• 3.99 per guest

## Traditional Holiday Buffet • 12.95 per guest\*

### SALAD BAR

Gourmet Salad Greens, Salad Topping Tray, and Assorted Dressings. Whole Berry Cranberry Sauce to Compliment the Roasted Turkey, and warm Dinner Rolls with Butter.

### WHOLE KERNEL CORN

Buttered, Whole Kernel Corn garnished with diced Red Peppers and Parsley

### MASHED POTATOES

Gourmet Skin on Mashed Potatoes and Old Fashioned Turkey Gravy

### CORN BREAD DRESSING

Our Signature Corn Bread Dressing

### OVEN ROASTED TURKEY

Light and Dark Meat Slow-Roasted to Perfection

### ADDITIONAL ITEMS

Add PINEAPPLE GLAZED PIT HAM & CANDIED YAMS topped with Marshmallows and Cherries for an additional 4.00 per guest. Ham only for 3.00 per guest or Yams only for 2.00 per guest.

## The Pellegrino Holiday Buffet • 19.95 per guest\*

### SALAD BAR

Gourmet Salad Greens, Salad Topping Tray, and Assorted Dressings and Warm Dinner Rolls with Butter.

### STARCHES

Choose two of the following: GOURMET SKIN ON GARLIC MASHED OR CLASSIC MASHED POTATOES, ITALIAN SEASONED RED POTATOES, WHITE AND WILD RICE PILAF, or PENNE WITH MARINARA SAUCE.

### CHEF'S VEGETABLES

Choose one of the Following: CHEF'S CHOICE SEASONAL VEGETABLES, STEAMED AND TOSSED IN ITALIAN HERBED BUTTER, or BUTTERED BABY CARROTS AND SUGAR SNAP PEAS.

### CHICKEN ENTRÉE

Choose one Chicken Entrée: TUSCAN HERB CHICKEN -Seasoned Chicken Breast Sautéed and Served in Olive Oil, Garlic, White Wine and Mushrooms. CHICKEN BÉARNAISE -Baked Chicken Breast topped with our Tarragon Hollandaise Sauce. ROSEMARY ROASTED BREAST OF CHICKEN

### BEEF ENTRÉE

CHEF CARVED ROAST BEEF -Served with Au Jus and Horseradish.

## Suggested Holiday Desserts

PUMPKIN OR PECAN PIE • 2.99 per guest

APPLE WALNUT PIE WITH DRIZZLED CARAMEL • 3.99 per guest

PUMPKIN OR CRANBERRY-WALNUT CHEESECAKE • 3.99 per guest

See dessert menu for other options.

Current menu prices revised 2/23/08

\*Prices Based on 50 Guest Minimum

# Our Featured Menu

## The Italian Style Buffet • 11.99 per guest\*

### SALAD

Your Choice of Gourmet Greens with Assorted Toppings and Dressings or a Traditional Caesar Salad.

### BREAD

Sliced French Bread with Garlic Butter.  
*Substitute* Warm Garlic Bread for .50 per guest,  
or Herbed Cheese Breadsticks for .75 per guest.  
*On site oven required for breadsticks.*

### PASTA

Mixed Pasta with Rainbow Bowties  
Add Cheese filled Tortellini to Mixed Pasta for .75 per guest

### SAUCES

Choose two of the following Sauces:  
MARINARA, MEAT, ALFREDO,  
SWEET BASIL PESTO, SUN DRIED TOMATO PESTO.

### MEATS

Meatballs • 2.99 per guest  
Tuscan Herbed Chicken • 3.99 per guest  
Chicken Parmigiana • 3.99 per guest  
Classic Lasagna • 4.99 per guest  
Chef Carved Baron of Beef • 5.99 per guest  
Chef Carved Prime Rib of Beef • market price  
Baked Salmon Newberg with Shrimp • 4.99 per guest  
Chicken Cacciatore • 3.99 per guest

### ADDITIONAL ITEMS • 1.50 per guest

Seasoned Red Potatoes  
Wild and White Rice Pilaf  
Garlic Mashed Potatoes  
Italian Vegetable Medley

Current menu prices revised 2/23/08

\*Prices Based on 25 Guest Minimum

## Home-Style Buffet Dinners • 14.95 per guest

May also be served as a Sit Down Meal, add 2.00 per guest. (25 guest minimum)

### SALAD BAR

Your choice of our Gourmet Salad Greens with a Salad Topping Tray and Assorted Dressings or our Traditional Caesar Salad. Served with Freshly Baked Rolls and Butter.

### STARCH

Choose one of the following Starches: SKIN ON GARLIC OR CLASSIC MASHED POTATOES, SEASONED RED POTATOES, or WHITE AND WILD RICE PILAF.

### CHEF'S VEGETABLES

Chef's Seasonal Vegetables Steamed and Tossed with Italian Herbed Butter.

### ENTRÉE

Choose one of the following Entrées: CHICKEN BÉARNAISE -Baked Chicken Breast topped with our Tarragon and White Wine enhanced Hollandaise Sauce. MEDALLIONS OF BEEF – Slow Roasted Medallions of Beef smothered in our Mushroom Demi-Glace. ROAST PORK LOIN –Served with Chef Joey's Famous Black Current & Dill Pork Sauce. ROSEMARY ROASTED CHICKEN BREAST -With Classic Homestyle Gravy

### ADDITIONAL ITEMS

Choose an additional Starch for 1.50 and an additional Entrée for 4.00 more per guest.

## The Great Northwest Market Price

Select one or more entrées

### SALAD BAR

Your choice of our Gourmet Salad Greens with a Salad Topping Tray and Assorted Dressings or our Traditional Caesar Salad. Served with a Variety of Whole Grain and White Dinner Rolls and Butter.

### STARCH

Choose two of the following Starches: SKIN ON GARLIC OR CLASSIC MASHED POTATOES, SEASONED RED POTATOES, or WHITE AND WILD RICE PILAF.

### CHEF'S VEGETABLES

Chef's Seasonal Vegetables Steamed and Tossed with Italian Herbed Butter.

### SALMON NEWBERG

Pacific Northwest Salmon *when available* is Oven Baked to perfection and topped with Bay Shrimp, then drizzled with Classic Newburg Sauce.

### PRIME RIB OF BEEF

Our Delicious, Slow-Roasted Prime Rib of Beef Chef Carved to temperature and served with Au Jus and Horseradish.

### HALIBUT NEPTUNE

Alaskan Halibut *when available* is Oven Baked to perfection and topped with Bay Shrimp, then drizzled with Classic Hollandaise Sauce.

### SURF & TURF

Select one Seafood to be served along side the Prime Rib.

Current menu prices revised 2/23/08

*\*Prices Based on 25 Guest Minimum*

## Pellegrino's Summer Barbeque

All of our Barbeque items arrive fully cooked and ready to serve. Choose one hot and two cold side dishes from Side Dish Menu to compliment your buffet. If you would like an on-site Chef with a Gas Barbeque, there is a 200.00 minimum charge.

**BBQ PORK RIBS OR BBQ BEEF** • 14.95 per guest

Your choice of BBQ Pork Ribs St. Louis Style or Tender BBQ Beef smothered in our Apricot-Honey Barbeque Sauce.

**ITALIAN SAUSAGE** • 14.95 per guest

Mild Italian Sausage atop Grilled Bell Peppers and Onions Barbequed to Perfection.

**TERIYAKI GLAZED OR BBQ OR COUNTRY FRIED CHICKEN** • 14.95 per guest

Your choice of Country Fried Chicken or Bone in Chicken Pieces or Boneless, Skinless Chicken Breasts Barbequed to Perfection with Teriyaki Glaze or Apricot Honey Barbeque Sauce .

**SLICED TRI-TIP STEAKS** • 16.95 per guest\*

Tender Tri-tips of Beef Barbequed to Perfection then sliced and served with Grilled Bell Peppers and Onions.

**CHICKEN & BEEF TRI-TIPS** • 18.95 per guest\*

Your choice of Bone in Chicken Pieces or Boneless, Skinless Chicken Breasts Barbequed to Perfection. Served with Tender Beef Brisket smothered in our Apricot-Honey Barbeque Sauce.

**RIBS & CHICKEN** • 18.95 per guest

Barbequed Pork Spare Ribs Marinated in our Apricot-Honey Barbeque Sauce. Served with your choice of 1/4 Chicken Section or Boneless, Skinless Chicken Breasts Barbequed to Perfection.

**GRILLED SALMON** • 16.95 per guest\*

Pacific Northwest Salmon *when available* Barbequed to Perfection and served with melted Honey Butter.

**SALMON & TRI-TIPS** • 20.95 per guest\*

Pacific Northwest Salmon *when available* & Tender Tri-tips of Beef with Peppers and Onions.

*All entrees above include warm garlic bread.*

*\*Prices based on current market prices and are subject to change without notice*

**HAMBURGER/HOT DOG BAR** • 10.95 per guest

Flame Broiled 1/3 Pound C.A.B. All Beef Patties and Jumbo Cloverdale All Beef Hot Dogs. Veggie Burgers available upon request. Served with Hamburger & Hot Dog Buns, and Condiments: Lettuce, Sliced Tomatoes and Red Onions, Dill Pickle Chips, American Cheese, Ketchup, Mustard, Mayonnaise, and Sweet Pickle Relish.

Current menu prices revised 2/23/08

*Prices Based on 50 Guest Minimum*

## Pellegrino's Summer Barbeque Side Dishes

These side dishes complement our Summer Barbeque Menu. Select two cold and one hot Side Dish. Additional Side Dishes, • 1.99 per guest

### Cold Side Dishes

#### PASTA SALAD

Cavatappi, Penne, and Bow Tie Pasta are blended with an assortment of vegetables and your choice of our House-Made Italian or our Creamy Herb Dressing.

#### POTATO SALAD

Red Potatoes, Hard Boiled Egg, and Celery blended with our Home-Style Dressing and Special Seasonings.

#### DELUXE VEGETABLE TRAY

Baby Carrots, Celery, Cucumbers, Black Olives, Baby Corn, Cauliflower, Broccoli, and Grape Tomatoes displayed beautifully and served with our House-made Tangy Ranch Dressing.

#### WATERMELON

Slices of sweet, ice cold Watermelon.

#### TOSSED GARDEN SALAD

Served with Assorted Salad Dressings.

#### SEAFOOD PASTA SALAD

Bay Shrimp, Krab, and Smoked Salmon Folded in with our Seashell Pasta and our Honey Dijon Dressing. Add .75 per guest

#### MARINATED CUCUMBER SALAD

Cucumbers, Tomatoes, Green Beans, and Red Onions Marinated in Olive Oil and Balsamic Vinegar and Italian Herbs.

#### CREAMY COLESLAW

Pellegrino's House-made Coleslaw.

### Hot Side Dishes

#### PENNE A LA FORNO

Baked Penne tossed with Marinara Sauce, topped with Parmesan and Mozzarella Cheeses and served piping hot.

#### FRESH CORN ON THE COB

Corn Cobettes Served with Butter.

#### BAKED BEANS

Slow Molasses Baked Beans with Bacon.

### Desserts

*Desserts are priced as follows:*

#### ASSORTED FRESH BAKED COOKIES

Peanut Butter, Chocolate Chip, Oatmeal Raisin • 1.99 per guest

**FUDGE BROWNIES** - Delicious, Rich, Dark Chocolate Brownies • 2.49 per guest

**STRAWBERRY SHORTCAKE** -Shortcake Biscuits Topped with Fresh Glazed Strawberries and Whip Cream • 2.99 per guest

#### ASSORTED GOURMET FINGER PASTRY

An Elegant Display of Grandma Pellegrino's Tangy Lemon, Chewy Macaroon, and Crumb Crust Bars, Double Chocolate Fudge Brownies, and Bite Size Cream Puffs dusted with Powdered Sugar. • 4.99 per guest

Current menu prices revised 2/23/08

*\*Prices Based on 50 Guest Minimum*

## Pellegrino's Desserts

### COOKIE TRAY

Assortment of Freshly Baked Cookies. • 1.99 per guest

### BROWNIE TRAY

Delicious, Rich Dark Chocolate Brownies. • 2.49 per guest

### CANNOLI

Ricotta Cheese, Sweetened Whipped Cream, Almond Flavoring, and Chocolate Flakes are Blended Together and Filled into a Flaky Pastry Shell. • 3.99 per guest

### TIRAMISU

Pellegrino's House-made Tiramisu. Whipped Cream, Mascarpone Cheese, and Coffee Liqueur are layered between Espresso Soaked Italian Lady Fingers. Garnished with Ground Dark Chocolate. • 4.99 per guest

### SICILIAN CASSATA CAKE

Ricotta Cheese, Chocolate Shavings, and Amaretto Whipped Cream are Layered Between Freshly Baked Angel Food Cake and Topped with a Berry Glaze. • 3.99 per guest

### GOURMET FINGER PASTRY TRAY

An Elegant Display of Grandma Pellegrino's Tangy Lemon, Chewy Macaroon, and Crumb Crust Bars, Double Chocolate Fudge Brownies, and Bite Size Cream Puffs dusted with Powdered Sugar. • 4.99 per guest

### STRAWBERRY SHORTCAKE

Topped with real Strawberries and Whipped Cream. Perfect for Barbeques. • 2.99 per guest

**GELATO** *Must have freezer space available at catering site.*

A rich Italian Ice Cream locally produced at Olympic Mountain Ice Cream: Spumoni, Madagascar Vanilla, Lemon Sorbet, or Flavor of Your Choice. • 4.99 per guest

### CARAMEL APPLE GRANNY

Buttery Caramel and Toffee Custard Folded with Fresh Granny Smith Apples Piled high on a shortbread crust, smothered with a gooey Caramel Sauce. • 4.99 per guest

### CLASSIC NEW YORK CHEESECAKE

Classic 'Back East' Baked Cheesecake Served Plain or with a Cherry Glaze. • 3.99 per guest

### CHOCOLATE MOUSSE CAKE

Rich, Chocolate Mousse filled in a Chocolate Cookie Crust topped with Whipped Cream, a Maraschino Cherry and Drizzled with Chocolate Sauce. • 3.99 per guest

### APPLE STRUDEL *October only*

Sugared Apples are stuffed inside Puff Pastry with a Layer of Cream Cheese Filling and baked to perfection. Finished off with Apricot Glaze. • 3.95 per guest

### PIES

LEMON MERENGUE PIE • 2.99 per guest, APPLE PIE • 3.49 per guest, APPLE WALNUT PIE WITH DRIZZLED CARAMEL • 3.99 per guest, CHERRY OR BERRY PIE • 4.99 per guest

Current menu prices revised 2/23/08

*\*Prices Based on 25 Guest Minimum*

# Pellegrino's Beverages

## Non-Alcoholic Beverages

### COFFEE, DECAF AND TEA

Dominic's Coffee Served with Half & Half, Sugar, and Splenda • 1.89 per guest

### PUNCH SERVICE

Logan Berry Punch • 1.50 per guest Piña Colada Punch • 1.75 per guest

### ICE TEA AND LEMONADE

Brewed Ice Tea and Delicious Lemonade Served with Sugar, Splenda, and Lemons • 1.50 per guest

### BOTTLED SODAS & WATERS

Assorted Bottled Pepsi & Water Products • 1.75 per guest

### SAN PELLEGRINO PRODUCTS

Sparkling Mineral Water, Aranciata *natural orange*, Limonata *natural lemon*, & Chinoto *bittersweet citrus*. All are carbonated. • 1.95 per guest

## Alcoholic Beverages

### BOTTLED BEER

Coors Light, MGD, Miller Lite • 3.50 per bottle

### BOTTLED BEER

Alaskan Amber, Pyramid Hefeweizen, Corona, Blue Moon, Mirror Pond and Kaliber *non-alcoholic* • 4.00 per bottle

**DRAFT BEER** *Can be provided only to catered events controlled by our bartenders. Some venues do not allow draft beers set up indoors. Please check with your venue manager.*

Ask about our current selection of draft beer. From Domestic to Specialty Draft Beers.  
• 250.00 to 300.00 per keg

### HOUSE WINES by the Glass

Redwood Creek Chardonnay, Parducci White Zinfandel, Citra Merlot. • 4.00 per glass

### SPECIALTY WINES by the Bottle

Wycliff Sparkling Wine. • 13.00 per bottle  
*Ask about our Wide Selection of Bottled Wines.*

### FULL SPIRIT BAR

Features beer, wine, and spirits. We supply all the glassware, ice, mixers, and garnishes. Ask about our Top Shelf Selections. We can accommodate any request. Our Spirit Bar also includes one of our licensed bartenders. \$150.00 set up Fee

*Are you providing your own alcohol? Pellegrino's offers Bartenders at \$30.00 per hour with a minimum of 4 hours.*

## Additional Pellegrino Services

### Paper & Plastic ware

All of our Buffet and Sit Down Selections include Heavy-duty Chinette Paper Plates, Heavy-duty Flatware, and White Paper Napkins.

### China Options

You are welcome to upgrade your event with linen, china plates and silverware. If you have rented a facility that has it's own china, we charge a 1.50 per guest handling fee. The prices for linens and china are below. Delivery fees may apply.

#### STANDARD PLACE SETTINGS

4.00 per guest. Includes: Dinner Plate, Dessert Plate, Coffee Mug, Water Goblet, Dinner Fork, Dinner Knife, T-spoon, and a Dessert Fork.

#### ADDITIONAL ITEMS

.75 per piece: Champagne Glass, Champagne Flute, 12 oz Pilsner, 16 oz Pint, & 8 or 11 oz Wine Glass  
.35 per piece: Salad Fork, Salad Plate

### Linen Options

Prices include the Guest Seating and the Buffet. Not included are any Guestbook, Beverage, Gift, Bar, or Cake Tables. These are priced based on colors, style, and type of linen needed.

#### NAPKINS ONLY

.75 per guest. This is for events that happen at a facility that provides basic linens but no napkins

#### STANDARD LINEN

2.00 per guest. This includes Standard White Linen for guest seating and your choice of napkin

#### UPGRADED LINEN

2.50 per guest. This includes the Linen for seating, your choice of napkin, and a colored overlay

### Staff Services

#### FULL SERVICE

18% service charge. Our professional staff will stay through the entire event to ensure a spectacular event

#### DELIVERY OR DROP OFF

5% delivery charge, *30.00 minimum*. If full service is not what you are looking for then just have us deliver and set it up. We will come back after the event and pick up any equipment.

#### SET UP & BREAK DOWN CHARGES

Contract Pellegrino's to set-up & break-down all tables, chairs, etc. Price based on venue.

#### BARTENDERS

Are you providing your own alcohol? Pellegrino's offers Bartenders at \$30.00 per hour with a minimum of 4 hours.

## Pellegrino's Fundraising

*100 guest guaranteed minimum*

This menu was created to help non-profit organizations who want to use it for fundraising. It is understood that the organization will do the majority of the work by utilizing volunteers. Pellegrino's will furnish a minimum of one staff member to help co-ordinate the volunteers and oversee the event helping wherever necessary. This is a "bare bones" event utilizing paper plates, plastic cutlery, and paper napkins. You are welcome to upgrade your event with linen, china plates and silverware. The prices for linens and china are on the "Additional Services" page. If you have rented a facility that has it's own china, we charge a 1.50 per guest handling fee. Delivery fees may apply.

### **Italian Pasta Feed** -7.99 per guest

#### **SALAD**

Gourmet Salad Greens are tossed with our House-made Italian Dressing.

#### **BREAD**

Fresh Sliced French Bread served with Garlic Butter.

#### **PASTAS**

Long grain SPAGHETTI and FETTUCCHINE Pastas.

#### **SAUCES**

**MARINARA** -Vegetarian tomato sauce slow-simmered with just the right hint of herbs and spices. **ALFREDO** -Our Classic Garlic, Cheese, and Cream Sauce.

#### **ADDITIONAL ITEMS**

Substitute **MARINARA** with Grandma Pellegrino's time-honored **TOMATO, MEAT SAUCE** slow-simmered with Ground Beef and Italian Sausage for 1.00 more per guest.

Add our Classic Italian Cocktail Meatballs for an additional 1.99 per guest.