

Minimum of 10 people

## That's Amore

### Hors d'oeuvres

- \* Beef Empanadas with Black Bean Sauce
- \* Hibachi Beef Skewers with Bell Peppers and Monterrey Cheese
- \* Chicken Satay served with Spicy Thai Peanut Sauce

### Dinner Buffet

- \* *Chicken Paisano*- Grilled Chicken with Roasted Red Peppers, Sun-Dried Tomatoes, and Mushrooms in a Rose Sauce over Penne Pasta
- \* *Tortellini Alfredo*- Cheese-Filled Tortellini tossed in Rich and Creamy Alfredo Sauce
- \* *Merone's Garden Salad*- Romaine Lettuce with Cucumbers, Carrots, Tomatoes, Pepperoncini, Olives, and Small Mozzarella Cheese Balls served with our Homemade Balsamic Vinaigrette
- \* *Fresh Bread Display*

### Dessert

- \* White Chocolate and Dark Chocolate Covered Strawberries



Cost: \$24.95 per person



**MERONE'S CATERING**

43720 Trade Center Place Suite 120  
Dulles, VA 20166

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Website: [www.merones.com](http://www.merones.com)

**MERONE'S CATERING**

*We Never Say No*

## Valentine's Day Menu



**Tel: 703-661-1463 ex 3**

**Website: [www.merones.com](http://www.merones.com)**

**Executive Chef: Giuseppe Merone**

Minimum of 10 people

## Passerotto Mio

### Dinner Buffet

- \* Imported and Domestic Cheese and Crackers with Seasonal Sliced Fruit
- \* *Mini Beef Wellington*- Beef Filet wrapped in Puff Pastry then baked to perfection. Served with Béarnaise Sauce
- \* Fresh Tomato and Mozzarella Skewers drizzled with a Zesty Pesto Sauce
- \* Vegetable Crudité with Hummus and Ranch Dip
- \* Cheese Quesadillas with Tri-Colored Peppers. Served with Homemade Salsa
- \* Assorted Valentine's Cookies

**Cost: \$19.95 per person**



## Ti Adoro

### Dessert Buffet

- \* Sliced Fruit Tray
- \* Chocolate Covered Strawberries
- \* Mini Cannolis
- \* Mini Chocolate Cakes
- \* Mini Tiramisu Bites
- \* Red Velvet Cake Roll

**Cost: \$14.95 per person**

Minimum of 10 people

## Ti Voglio Bene

### Hors d'oeuvres

- \* Spinach and Four Cheese filled Mushroom Caps
- \* Prosciutto di Parma wrapped Melon

### Dinner Buffet

- \* *Chicken Florentine* - Tender Chicken Breast stuffed with Sautéed Spinach and Asiago Cheese
- \* Fresh Vegetables cooked in White Wine then tossed with Rotini Pasta. Sprinkled with Fresh Herbs and Parmesan Cheese
- \* *Classic Caesar Salad* - Crisp Romaine Lettuce tossed with Croutons and Parmesan. Served with a Creamy Caesar Dressing
- \* *Mediterranean Tray* - Roasted Red Peppers, Hummus, Stuffed Grape Leaves, Mixed Pickled Olive Salad, Green and Kalamata Olives, and Sun Dried Tomatoes.

**Cost: \$18.95 per person**

### Dessert

- \* Assorted Valentine's Cookies and Mini Cannolis

**Cost: \$2.50 per person**



Minimum of 10 people

## Mi Complete

### Hors d'oeuvres

- \* Filet Mignon Bites served with Spicy Horseradish Sauce
- \* Red Bliss Potato Baskets filled with Caviar and a dollop of Sour Cream



### Dinner Buffet

- \* Whole Poached Norwegian Salmon
- \* Vegetable Lasagna
- \* Seasonal Fresh Sliced Fruit
- \* Spinach Salad with Mandarin Oranges and Sugar Coated Almonds. Served with Balsamic Vinaigrette
- \* Assorted Fresh Dinner Rolls

**Cost: \$19.95 per person**

### Dessert

- \* Assorted Valentine's Cookies and Mini Cannolis

**Cost: \$2.50 per person**

