

Buffet

MENU



ABOUT THE CHEF

Chef Max obtained his culinary art degree from Alma institute in Parma, Italy. He worked as Sous Chef for Starred Michelin Chefs in Italy and USA. In San Diego, he worked as sous chef at Bice Ristorante with Chef Mario Cassineri. With several years working in the fine dining and hotel industry and candid passion for cooking, Chef Max is capable of delivering creative catering. Our senior catering sales manager will work with you to create the perfect selection for your most important meal.

For more information email to info@zafferanocatering.com
or you can call at 619-496-9325.



APPETIZERS

TABULE

Couscous, Seasonal Veggies, Evoo, Light Spicy

CAPRESE BY THE GLASS

Heirloom Cherry Tomatoes, Fresh Mozzarella Cheese, Evoo, Balsamic Glaze

VERDURE AL CIOCCOLATO

Zucchini, Bell Peppers, Eggplant with a Touch of Dark Chocolate and Toasted Pinuts

PANE & OLIVE

Black Olives Crostini, Prosciutto di Parma, Garlic, Evoo

CROSTINO CARCIOFI E TARTUFO

Artichoke Crostini Truffle Infused

SALMON LOLLIPOP

Dry Marineted Salmon, Herb Dill, Wasabi Sauce

FOCACCIA PROSCIUTTO & BURRATA

Homemade Focaccia Bread, Prosciutto di Parma, Burrata Cheese

GAZPACHO & GAMBERI

Bell Peppers/Cantalupe Gazpacho with Sauteed Shrimp

UNTRADITIONAL SICILIAN CAPONATA (VEGAN)

Zucchini, Bell Peppers, Eggplant with a Touch of Dark Chocolate

BACCALA' MANTECATO

Cod Fish, Potatoes, Caramelized Lemon Zest

BIGNE AL PROSCIUTTO

Cream Puff Filled with Goat Cheese Mousse, Prosciutto di Parma, Pistachio

PROSCIUTTO E BURRATA

Prosciutto di Parma, Burrata Cheese, Arugula Salad, Evoo, Balsamic Glaze

PIZZA & MORTADELLA

Homemade Focaccia Bread with Mortadella, Philadelphia Cheese, Pistachios and Lemon Zest

ANTIPASTO ITALIANO

Chef Selection of Italian Imported Cold Cuts and Cheeses, Homemade Tomatoes Jam Local Honey, Fruits, Olives, Pickled Giardiniera, Homemade Focaccia Bread

INSALATA DI POLPO

Octopus Salad with Roasted Heirloom Potatoes, Carrots Celery, Parsley, Kalamata Olives, EVOO

SALADS

PANZANELLA SALAD (VEGAN)

Traditional Tuscan Salad with Cherry Tomatoes, Cucumber, Red Onions, Basil Ciabatta Bread Croutons, EVOO, Vinegar

SIMPLE SALAD (VEGETARIAN)

Organic Baby Spinach, Goat Cheese, Strawberries, Walnuts, Balsamic Vinaigrette

INSALATA SICILIANA

Green Beans, Potatoes, Tomatoes, Kalamata Olives Red Onions, Oregano, Vinegar, EVOO

QUINOA SALAD

Tomatoes, Zucchini, Carrots, Garbanzo Beans, Kale, Parsley, Lemon Juice, EVOO

FREGOLA & CALAMARI

(Salad Style) Traditional Sardinian Fregola Pasta with Calamari Cherry Tomatoes, Kalamata Olives, Parsley, Garlic, EVOO

MAIN COURSE

GNOCCHI AL PESTO

Homemade Potatoes Dumpling Pasta with Zucchini Pesto Sauce Imported Italian Parmesan Cheese

RIGATONI ALLA SALSICCIA

Rigatoni Pasta, Homemade Sausage Sauce

DESSERTS

CANNOLI SICILIANI

TIRAMISU

PANNA COTTA - available flavors: Strawberry, vanilla, caramel,

MOUSSE AL CIOCCOLATO

Chocolate mousse with mango sauce

PASTA ALLA PUTTANESCA (VEGETARIAN)

Tomatoes and Garlic are Simmered with Anchovies Capers, Olives and Red Pepper Flakes

PASTA ALLA NORMA (VEGETARIAN)

Homemade Strozzapreti Pasta with Eggplant, Marinara Sauce Aged Ricotta Cheese, Imported Italian Parmesan, Basil

SALSICCIA & RAPINI

(Ask for Vegetarian Option) Orecchiette Pasta, Italian Sausage, Rapini Pesto Sauce, Imported Italian Parmesan

POLLO AI FUNGHI

Chicken Roulad, Prosciutto di Parma, Mozzarella Cheese, Porcini Mushrooms Sauce

SALMONE PICCATA

Pan seared fresh Atlantic salmon with lemon capers sauce

SHORT RIBS

Boneless Brazed Short Ribs, Cooked 24h Low Temperature Red Wine/ Demi-Glaze Sauce

TORTELLINI AL RAGU

Homemade Meat Italian Tortellini with Bolognese Sauce

