



Music to your mouth

HOLIDAY BUFFET MENU

Served for a minimum of fifty guests
(\$40 per person minimum)

SOUP STATION

Please select three

\$10 PER PERSON

Lobster Bisque

Granny Smith Apple Soup with Celery Root

Lentil and Smoked Duck

Cauliflower and Madras Curry Cream

Roasted Butternut Squash with Sage

GARDEN SALAD STATION

\$10 PER PERSON

A Variety of Seasonal Baby Greens

Served with Parmesan Brioche Croutons, Sun-Dried Tomatoes, Bleu Cheese Crumbles, Feta Crumbles, Tomatoes, Cucumbers, Toasted Pine Nuts, Pitted Niçoise Olives, and Herb-Marinated Artichokes

Balsamic Emulsion, Port Wine Vinaigrette, Creamy Oregano, and Roquefort Dressings

ANTIPASTO DISPLAY

\$14 PER PERSON

A Selection of Grilled Vegetables, Meats, and Cheeses

Asparagus, Zucchini, Yellow Squash, Bell Peppers, Eggplant, Radicchio, Vidalia Onions, Marinated Artichokes, Olives, and Mushrooms

Prosciutto, Mortadella, and Assorted Dried Sausages

Parmesan, Fresh Mozzarella, and Provolone Cheeses

Assorted Homemade Breads, including Focaccia, Olive Bread, Ciabatta, and Crostini

SEAFOOD STATION

Please select three

\$16 PER PERSON

Homemade Crab Cake

Served with Rémoulade, Spicy Tomato Sauce

“Sullivan Farm” Smoked Salmon

Served with Boiled Egg, Red Onion, Capers, Sour Cream

Seasonal Oysters

Served with Cocktail Sauce, Lemon

Prince Edward Island Mussel Gratin

BRUSCHETTA STATION

Please select three

\$10.50 PER PERSON

Roasted Mushroom

Prosciutto

Served with Provolone, Arugula

Roasted Sun-Dried Tomato with Black Olives

Bell Pepper Pipérade

White Beans and Watercress

Served on Crostini

RISOTTO AND POLENTA STATION

Please select three

\$14 PER PERSON

Braised Radicchio and Red Wine Risotto

Roasted Pumpkin Sage Risotto

Wild Mushroom Risotto

Creamy Gorgonzola Polenta

Balsamic-Glazed Portobello with Creamy Polenta

Baked Polenta with Tomato Caper Sauce

ARIA
TRATTORIA

For reservations, please call 202.312.1250 or go to

WWW.ARIATRATTORIA.COM



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HOLIDAY BUFFET MENU

Served for a minimum of fifty guests
(\$40 per person minimum)

MEAT AND FISH STATION

Please select two

\$19 PER PERSON

Herb-Marinated Roasted Pork Loin
with Roasted Potatoes

Rockfish en Papillote
Baked Rockfish wrapped in Parchment with
Fennel, Tomatoes, Black Olives

Fresh Hawaiian Blue Royal Shrimp "au Gratin"
(based on two pieces per person)

Slowly-Braised Lamb Shank
Saffron Risotto, Gramolata Sauce

Grilled New York Steak
Basil Mashed Potatoes, "Salsa Verde"

Balsamic-Glazed Chicken Breast
Spinach, Swiss Chard

DISCOVERY OF ITALIAN CHEESE

\$18 PER PERSON

A selection of Italian Cheeses
Fontina, Pecorino, Fresh Mozzarella, Taleggio,
Parmigiano-Reggiano

Served with an Assortment of Breads and Crackers

SONATA DESSERT BUFFET

(Based on three pieces per person)

\$12 PER PERSON

Assorted Seasonal Tartlets

Praline Cream Puffs

Mini Cannolis dipped in Chocolate

Peppermint Cheesecake

Assorted Holiday Cookies

A CAPPELLA DESSERT BUFFET

(Based on three pieces per person)

\$15 PER PERSON

Lemon Meringue Tartlets

Chocolate Pecan Tartlets with Toffee

Warm Chocolate Croissant Bread Pudding
with Crème Anglaise

Trio of Chocolate Mousse (dark, milk, white)

Frangelico Crème Brûlée

Mini Chocolates and Truffles

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