

Buffet

MENU



ABOUT THE CHEFS

Trained at ALMA in Parma and mentored by Michelin-starred chefs, Chef Max Farina began his U.S. journey as Sous Chef at BiCE San Diego under Chef Mario Cassineri. He later served as Executive Chef for **Cipriani** in Beverly Hills and New York, earning media praise for his refined Italian cuisine. Most recently, he led the opening of *Carama* by **Wolfgang Puck** in Las Vegas. Now based in San Diego, Chef Max is focused on his newest venture: **Zafferano Catering**, bringing elevated Italian catering to private events and special occasions



Originally from Milan, Chef Mario Cassineri brings over 25 years of international culinary experience, blending authentic Italian tradition with modern creativity. By age 23, he was already leading his own kitchen, later becoming Executive Chef and partner at *BiCE Ristorante* in San Diego's Gaslamp District. As former Executive Corporate Chef for the BiCE Group, he opened more than 25 restaurants worldwide and taught at the prestigious culinary school in Costigliole d'Asti. Six years ago, he opened *Ciccio Osteria* in San Diego's Barrio Logan neighborhood, earning the prestigious **Bib Gourmand** award and a place in the **Michelin Guide**—a testament to his passion for excellence and genuine Italian hospitality.

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RECEPTION TRAY PASSED / FINGER FOOD

TABULE DI VERDURE

Couscous, Seasonal Veggies, Evoo
Light Spicy

PROSCIUTTO & MELONE

Prosciutto & Cantaloupe Skewers

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

CHICKEN SKEWERS

Chicken Marinated with Soy Sauce
and Sesame Oil served with Tzatziki
Sauce

ENDIVE

Gorgonzola, Candied Walnuts
Dijon Dressing

SALMON LOLLIPOP

Dry Marinated Salmon, Herb Dill
Wasabi Sauce

FOCACCIA PROSCIUTTO & BURRATA

Homemade Focaccia Bread, Prosciutto
di Parma, Burrata Cheese

GAZPACHO & GAMBERI

Bell Peppers/Cantaloupe Gazpacho with
Sautéed Shrimp

CROSTINO CARCIOFI E TARTUFO

Artichoke Crostini Truffle Infused

TARTARE DI PESCE

Spoon of Fresh Catch Fish Tartare
Smoked Eggplant, Chopped Tomatoes,
Evoo

CROSTINO AI FUNGHI

Crostini Bread with Wild mushrooms
spread, Shaved Parmigiano Reggiano

WATERMELON SALAD

Watermelon, Goat Cheese, Cashew

TONNO E MANGO

Light Spicy Big Eye Tuna Tartare, Mango
Phyllo Shell

BIGNE' AL SALMONE

Cream Puff Filled with Salmon Mousse
Topping with Salmon Caviar

BIGNE' AL PROSCIUTTO

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

ARANCINI

Traditional Sicilian Rice Ball Saffron
Infused, Ham and Mozzarella Cheese
OR Meat Sauce, Peas and Mozzarella

POMODORINI CONFIT

Burrata Cheese, Confit Cherry
Tomatoes, White Truffle Infused

BRUSCHETTA

Traditional With Tomato, Basil, Garlic
OR Beef Carpaccio

APPETIZERS (GLUTEN FREE-VEGAN AVAILABLE)

INSALATA DI POLPO

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

VEGETARIAN BOARD

Assortment of Seasonal Vegetables

CARPACCIO DI MANZO

Thinly Sliced Beef Tenderloin
with Arugula, Tartare Sauce and
Shaved Parmigiano Reggiano

PROSCIUTTO E BURRATA

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

TAGLIERE SALUMI E FORMAGGI

Chef Selection of Italian Imported Cold
Cuts and Cheeses, Homemade
Tomatoes Jam, Local Honey, Fresh and
Dried Fruits

POLENTA E FUNGHI

Sautéed Wild Mushroom, Taleggio Cheese
Fondue

CAPONATA SICILIANA

Eggplant, Olives, Celery, Red
Onion, Capers in a Sweet and Sour Tomato
Sauce

SMALL ARANCINI

Traditional Sicilian Rice Ball Saffron Infused
Ham and Mozzarella Cheese OR Meat Sauce,
Peas and Mozzarella



SALADS

PANZANELLA SALAD (VEGAN)

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

CAPRESE SALAD

Fresh Tomatoes, Mozzarella Cheese Basil, EVOO, Balsamic Glaze

MISTA

Mixed Leafy Greens, Roots, Orange Olives, Almond, Goat Cheese Lemon Dressing, (Vegan)

INSALATA SICILIANA

Green Beans, Potatoes, Tomatoes Kalamata Olives Red Onions Oregano Vinaigrette, (Vegan)

BARLEY SALAD

Quinoa, Zucchini, Almond, Baked Ricotta Olives, Cranberry, Lemon Dressing

INSALATA DI FINOCCHI & ARANCE

Shaved Fennel, Orange Supreme Kalamata Olives, Sun dried Tomato Vinegar, EVOO, (Vegan)



PASTA

GNOCCHI AI FUNGHI

Homemade Potatoes Gnocchi with Wild Mushroom Sauce, Demi-Glaze Parmigiano Reggiano

RIGATONI ALLA SALSICCIA

Rigatoni Pasta, Homemade Sausage Ragù

CASARECCE ALLA BOLOGNESE

Casarecce Pasta with Traditional Meat Sauce (Beef, Pork, Veal)

RAVIOLI

Braised Beef, Mixed Mushrooms Creamy Marsala Sauce

RIGATONI ALL'AMATRICIANA

Tomatoes Sauce, Guanciale (Cured Pork Cheek) Pecorino Romano Cheese Black Pepper, EVOO

CASARECCE ALLA NORMA

Homemade Casarecce with Eggplant Marinara Sauce Aged Ricotta Cheese Parmigiano Reggiano, Basil

COZZE & PATATE

Homemade Shells Pasta, Potatoes Mussels, Roasted Cherry Tomatoes

LASAGNA

Oven Baked Layer of Pasta Bolognese, Bechamel Parmigiano Reggiano

SALSICCIA & RAPINI

Orecchiette Pasta, Italian Sausage, Rapini Pesto Sauce, Parmigiano Reggiano

TORTELLINI AL RAGU'

Homemade Meat Tortellini, Bolognese Sauce

SOMBRERI

Sausage, Saffron, Delicate Bell Peppers Sauce Mascarpone Cheese

ORZOTTO

Pearl Barley Risotto, Lobster, Shrimp Tomato Lobster Bisque, Basil Pesto Burrata Cheese

SIDES

ROASTED SEASONAL VEGGIES

STEAMED BROCCOLI

MASHED POTATOES

ROASTED BRUSSELS SPROUTS

ROASTED CAULIFLOWER

ROASTED POTATOES



MEAT & FISH

SALMONE AL LIMONE

Pan Seared Fresh Salmon
with Lemon Capers Sauce
White Wine

POLLO AI FUNGHI

Chicken Breast with Mixed
Wild Mushrooms Sauce

SHORT RIBS

Boneless Braized Short Ribs
Red Wine/Demi Glaze Sauce
Cooked 24h Low Temperature

FILETTO AL CABERNET (Carving)

with Cabernet Demi-glaze
Sauce

MERLUZZO ALLA SICILIANA

Cod Fish, Chopped Tomatoes, Capers
Calamata Olives, Red Onions

BRANZINO

Mediterranean Sea Bass Filet
White Wine, Truffle, Fresh Herbs



DESSERTS (GLUTEN FREE & VEGAN AVAILABLE)

CANNOLI SICILIANI

Pastry Shell Filled
With Ricotta Cheese
Chocolate Chips

TIRAMISU'

Ladyfinger Dipped In Coffee
Mascarpone Cream, Cocoa
Powder

VANILLA PANNACOTTA (Choose Flavor)

Available Toppings: Strawberry
Vanilla Caramel, Gluten Free
Vegan Option

MOUSSE AL CIOCCOLATO

Chocolate Mousse with
Mango Sauce
Gluten Free

CASSATA SICILIANA

Sponge Cake, Ricotta Cream
Chocolate Chips, Marzipan

CROSTATA DI FRUTTA

Crust Pie with Vanilla Custard
Fresh Fruit

CHOCOLATE CAKE

Ugly Chocolate Cake
Gluten Free

ALMOND COOKIES

Gluten-Dairy Free

VEGAN CHOCOLATE PIE

