



Menu 3: Pasta Night



Appetizer: Make bruschetta »

OR: tzatziki (Greek yogurt and cucumber dip) »

Main Course: Build-Your-Own pasta or lasagna*

Suggested Menu Options:

- Marinara Sauce
- Meatballs
- Pesto sauce
- Grated parmesan cheese
- Steamed or roasted vegetables (broccoli, carrots, peppers)
- Diced tomatoes
- Fresh spinach
- Cooked pasta (for pasta bar only)
- Ricotta cheese (for lasagna only)
- Shredded mozzarella cheese

- Wonton wrappers (for lasagna only)
- Miniature loaf pans (for lasagna only)

**Tip! For build-your-own lasagna, have each guest place a layer of sauce in the bottom of a miniature loaf pan. Then layer wonton wrappers on top of the sauce (to act as noodles); top with ricotta cheese and your choice of vegetables, meatball pieces, sauce, and mozzarella. Continue layering wonton wrappers, fillings and sauce, ending with a layer of wonton, sauce, and finally mozzarella cheese on top. Bake the individual lasagnas at 400 degrees for 20-30 minutes to heat them through and cook the wonton wrappers.*

Dessert Activity: Build-Your-Own Banana boats »

OR: Fruit Kebabs with Whipped Cream »
