

Setting up an authentic Italian dinner is simple:



Gather good people around great food, add a little wine if you like, and enjoy!

If you plan on offering appetizers prior to serving dinner:

Set out any appetizers on a separate small table, with plates and cocktail napkins for guests to enjoy before the meal – later you can place a dessert tray here.

Set a buffet table for the food (or serve family style in the center of your dining table if you have room)

For a buffet:

- Set dinner plates on one end, follow with Sicilian Style Tomato Pie, Sautéed Greens and Tuscan Roasted Potatoes.
- Next place Chicken Cutlet Platter and Parmesan Cream Sauce and Seasoned Tomato Sauce in separate bowls, next to the cutlets.
- Place the tossed Caesar Salad with small bowls. A pepper grinder is a nice touch.
- Finish with napkins and silverware, these can also be set up on the dining table.

Reheating the food:

- Pre-heat oven to 400°F
 - Remove lids on pans of Tuscan Roasted Potatoes and Sautéed Greens, cover with aluminum foil– bake for 20 minutes.
 - Remove lids from Chicken Cutlet Platter and Tomato Pie Platter – place in oven with the potatoes and greens. Bake an additional 15 minutes.
 - Heat Parmesan Cream Sauce and Seasoned Tomato Sauce, per package directions and add to your own serving bowls.
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- Toss Caesar Salad with desired amount of dressing.
 - Set out dinner on your table, pour the wine and *Ciao Italian Style!* Salut!