

Dinner Buffet Menu

2018/2019

Package Includes

4 or 5 Hour Room Rental – Your Choice of Napkin & Tablecloth Linen Colors
Fountain Soda – American Coffee & Tea

MEDITERRANEAN TABLE

Upon Arrival, You Will Enjoy A Beautiful Assortment of Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, Housemade & Marinated Antipasto (*Roasted Red Peppers, Mushrooms, Artichoke Hearts & Olives*), Assorted Bruschetta's with Crostini, Crisp Vegetable Crudités with Dip and Sliced Fresh Fruit Platters

Dinner Buffet

SALAD SELECTION

- Select ONE -

Fresh Garden Salad – *Tossed with Garden Vegetables & Housemade Balsamic Vinaigrette*
Caesar Salad – *Romaine Lettuce and Housemade Croutons*
Italian Salad – *Romaine Lettuce, Olives, Peppers, Tomatoes & Onions with Lemon Red Wine Vinaigrette*

TRADITIONAL SELECTION

- Select ONE -

Eggplant Rollatini - Hand Rolled Italian Meatballs - Sausage & Peppers - Soffritto

PASTA SELECTION

- Select ONE -

Penne Marinara - Cavatelli with Broccoli, Tomato Garlic & Olive Oil - Penne Alla Vodka - Farfalle Porcini

ENTRÉES

- Select THREE -

Chicken Francese – *Lightly Egg-Battered and Sautéed Chicken Breast, Lemon White Wine Butter*
Chicken Marsala – *Pan Roasted Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce*
Chicken Picatta – *Lightly Egg-Battered Chicken, Capers, Tomatoes, Artichoke Hearts, White Wine Butter Sauce*
Porketta – *Italian Seasoned Pork with Herbs, Tomato Demi-Glace*
Roasted Beef – *Garlic Herb Pepper Crusted, Mushroom Demi-Glace*
Grilled Salmon – *White Bean Tomato Cassoulette, Salsa Verde*
Stuffed Filet of Sole – *Crabmeat & Spinach Stuffing, White Wine Butter Sauce*

ACCOMPANIMENTS

- Select TWO -

Roasted Mixed Vegetables Green Beans Almondine
Oven Roasted Potatoes Rice Pilaf Garlic Mashed Potatoes

Dessert

- Select ONE -

Sheet Cake Vanilla Ice Cream Sundaes Italian Gelato

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