

Buffet Package

PACKAGE INCLUDES

4 or 5 Hour Event Time - Choice of Linen Napkin & Tablecloth Colors
Ballroom Perimeter Uplighting - Fountain Soda - Lavazza American Coffee & Tea

MEDITERRANEAN TABLE

Upon arrival guests will be welcomed with a beautiful arrangement of

Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats,
House-made & Marinated Antipasto (Roasted Red Peppers, Mushrooms, Artichoke Hearts & Olives)
Assorted Bruschetta with Crostini, Crisp Vegetable Crudité with Dip, and Sliced Fresh Fruit Platters

BUFFET

SALAD SELECTION

Fresh Dinner Rolls with Butter

-Select One-

Mixed Baby Greens - Tossed with Garden Vegetables & House-made Balsamic Vinaigrette

Caesar - Romaine Lettuce, Caesar Dressing, Garnished with House-made Garlic Croutons

Italian - Romaine Lettuce, Olives, Peppers, Tomatoes, Onions & Lemon Red Wine Vinaigrette

Signature House Salad - Mixed Greens, Grapes, Cucumbers, Walnuts, Goat Cheese, Tomato, & Balsamic Vinaigrette

TRADITIONAL SELECTION

-Select One-

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

PASTA SELECTION

-Select One-

Penne Marinara - Vegetarian Tomato Sauce Finished with Fresh Basil

Penne alla Vodka - Sautéed Tomato, Prosciutto, Mushrooms, finished with Vodka & a Touch of Cream

Rigatoni Bolognese - Slow Braised Ground Beef with a Touch of Cream

Campanella Fresca - Fresh Tomato, Basil, Olive Oil, Garlic, & Parmesan

ENTREE SELECTION

-Select Three-

Chicken Francese - Egg-Battered and Sautéed Chicken Breast, Lemon White Wine Butter Sauce

Chicken Marsala - Pan Roasted Chicken Breast, Sautéed Mushrooms, Marsala Wine Sauce

Chicken Piccata - Egg-Battered, Capers, Tomatoes, Artichoke Hearts, White Wine Butter Sauce

Chicken Milanese - Crispy Panko Breaded, Garlic, Oil, Rosemary, & Garnished with Fried Long Hot Peppers

Pork Napolitano - Roasted Pork, Hot & Sweet Vinegar Peppers with Rosemary

Porketta - Italian Seasoned Pork with Herbs, Tomato Demi-Glace

Sliced Beef Filet Tips- With Mushroom Demi-Glace

Roasted Salmon - Sautéed Spinach, White Bean, Tomato, 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-

**CHOCOLATE
MOUSSE CAKE**

Cut & Served or
Buffet Style

**ICE CREAM
SUNDAE STATION**

Vanilla & Chocolate Ice Cream
with all the Trimmings

GELATO CART

Chef's Selection of Six
Delectable Imported
Italian Gelato Flavors

2024