

## ***Dinner Buffet Package 1***

**\$42.00 per guest**

**\$20 per child under 10 yrs. old (chicken fingers & french fries or a side of pasta)**

**(plus 8% tax & 20% suggested gratuity)**

**A minimum of 50 guests is required to book entire Sopra Lounge**

**Beverage service included (soft drinks, coffee & tea)**

### ***Antipasto Station***

**Includes all of the following (One hour)**

- **Roasted Peppers**
- **Mediterranean Olives**
- **Marinated Artichokes**
- **Caprese Salad**
- **Eggplant Caponata**
- **Parmigiano**
- **Tomato Bruschetta**
- **Prosciutto**
- **Hummus**
- **Caesar Salad**
- **Ciabatta Bread**

### ***Pasta Station***

**(Choose two)**

- **Pomodoro** – Fresh tomatoes, basil and garlic
- **Alla Vodka** – A touch of vodka, cream and marinara
- **Amatriciana** – White wine, bacon, fresh tomatoes, onions and basil
- **Primavera** – White wine, garlic, seasonal vegetables and a touch of marinara
- **Pesto** – Basil, parmesan, pine nuts, olive oil and garlic
- **Gorgonzola** – Housemade gnocchi tossed with gorgonzola cheese
- **Alla Panna** – Creamy alfredo sauce

### ***Entrée Station***

**(Choose One Chicken, One Veal/Beef and One Seafood Dish)**

- **Chicken Parmigiana** – Topped with marinara and mozzarella cheese
- **Chicken Maximo** – Sherry wine, touch of marinara, fresh chopped tomatoes, mushrooms, sun-dried tomatoes and shallots, topped with asparagus and mozzarella cheese
- **Chicken Verde** – Spinach, shallots, mozzarella cheese in a blush cream sauce
- **Chicken al Limone** – Extra virgin olive oil, white wine and lemon
- **Veal Marsala** – Imported marsala wine, mushrooms and sun-dried tomatoes
- **Braised Short Ribs** – Tender, braised beef short ribs with a red wine reduction
- **Pork Tenderloin** – Roasted, natural jus
- **Beef Tenderloin** – Roasted, natural jus
- **Branzino Livornese** – Garlic, onions, tomatoes, capers, olives and fresh basil
- **Salmon Scampi** – Baked with fresh tomatoes, basil and roasted garlic in a light white wine sauce
- **Herb Crusted Mahi** – Medley of fresh herbs & spices
- **Eggplant Napolean** – Topped with marinara and mozzarella cheese

### ***Dessert Station***

**(Choose two)**

\_\_\_\_\_ Gelato    \_\_\_\_\_ Fresh Fruit    \_\_\_\_\_ Mini Cannoli    \_\_\_\_\_ Cheesecake    \_\_\_\_\_ Tiramisu

\_\_\_\_\_ \$5.00 per guest: **Homemade Assorted Italian Mini Pastries**

**\*Please make sure to include your choice of Liquor Package when submitting your menu\***