

## Dinner Buffet Package 1

A minimum of 50 guests is required.

**\$42 per guest**

**\$20 per child (10 years and under)**

\*Plus 8% sales tax, 10% liquor tax (if applicable) and 20% suggested gratuity.

### Dinner Buffet Package 1 Includes:

- One Hour Antipasto Station - 2 Pasta Selections
- 3 Entrée Selections - Beverages (Soft Drinks, Coffee and Tea)
- 2 Dessert Selections

### Antipasto Station - Includes All (One Hour):

Roasted Peppers

Mediterranean Olives

Marinated Artichokes

Caprese Salad

Eggplant Caponata

Parmigiano

Tomato Bruschetta

Prosciutto

Hummus

Caesar Salad

Ciabatta Bread

Mixed Greens Salad

### Pasta Selections - Choose Two:

- \_\_\_ Pomodoro – Fresh Tomatoes, Basil and Garlic
- \_\_\_ 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
- \_\_\_ Panna – Creamy Alfredo Sauce
- \_\_\_ Sorrento – Fresh Tomato, Mozzarella, Parmesan
- \_\_\_ Upgrade your pasta selection: **Homemade Gnocchi - \$1/person additional**

### Entrée Selections - Choose Three:

(Choose One Chicken, One Beef or Veal and One Seafood Entrée)

- \_\_\_ Chicken Parmigiana – Topped with Marinara and Mozzarella
- \_\_\_ 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
- \_\_\_ Herb-Crusted Chicken – Medley of Fresh Herbs and Spices with Limoncello Sauce
- \_\_\_ Veal Marsala – Imported Marsala Wine, Mushrooms and Sun-Dried Tomatoes
- \_\_\_ Veal Parmigiana – Topped with Marinara and Mozzarella
- \_\_\_ Braised Short Ribs – Red Wine Reduction
- \_\_\_ Stuffed Pork Loin – Stuffed with Broccoli Rabe and Provolone Cheese
- \_\_\_ Fresh Catch of the Day Livornese – Garlic, Onions, Tomatoes, Capers and Olives
- \_\_\_ Pan-Roasted Salmon – Fresh Tomatoes in a Light White Wine Sauce
- \_\_\_ Herb-Crusted Mahi – Medley of Fresh Herbs and Spices with Limoncello Sauce
- \_\_\_ Eggplant Napoleon – Topped with Marinara and Mozzarella Cheese

### Additional Entrée Selection:

- \_\_\_ Beef Tenderloin - Roasted, Natural Jus
- \$3/person additional**

### Dessert Selections - Choose Two:

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

### Additional Dessert Selection:

- \_\_\_ Homemade Assorted Mini Italian Pastries
- \$5/person additional**

\*Please make sure to include your liquor package selections when submitting your menu selections.