

## Dinner Buffet Package 2

\$50.00 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)

### Butlered Hors D'oeuvres for One Hour

- Sesame Chicken Kabob
- Mini Meatballs
- Potato Croquettes

### Antipasto Station

Includes all of the following (One hour)

- |                        |                           |                      |                              |
|------------------------|---------------------------|----------------------|------------------------------|
| • Caesar Salad         | • Eggplant                | • Sopresatta         | • Hummus                     |
| • Roasted Peppers      | • Caponata                | • Seafood Salad      | • Tomato,                    |
| • Mediterranean Olives | • Prosciutto & Parmigiano | • Grilled Vegetables | Cucumber & Feta Cheese Salad |
| • Marinated Artichokes | • Quinoa Salad            |                      |                              |
| • Caprese Salad        | • Sharp Provolone         |                      |                              |

### Pasta Station

(Choose two)

- Rigatoni Pomodoro – Fresh tomatoes, basil and garlic
- Penne alla Vodka – A touch of vodka, cream and marinara
- Paccheri Amatriciana – White wine, bacon, fresh tomatoes, onions and basil
- Penne Primavera – White wine, garlic, seasonal vegetables and a touch of marinara
- Rigatoni Pesto – Basil, parmesan, pine nuts, olive oil and garlic
- Gnocchi Gorgonzola – Housemade gnocchi tossed with gorgonzola cheese
- Tri-Color Tortellini 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, lemon and artichokes
- 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 Napoleon – 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\**