

Dinner Buffet Package

A minimum of 50 guests is required.

\$49 per guest | \$30 per child (10 years and under)

*Plus 8% sales tax, 10% liquor tax (if applicable), 3% booking fee and 20% suggested gratuity.

Beverages Included: Soft Drinks, Coffee and Tea.

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

Antipasto Station

Includes All of the Following for One Hour:

- Ciabatta Bread
- Caesar Salad
- Caprese Salad
- Seafood Salad
- Tomato Bruschetta
- Hummus
- Sharp Provolone
- Parmigiano
- Prosciutto
- Sopressata
- Assorted Grilled Vegetables
- Roasted Peppers
- Mediterranean Olives
- Marinated Artichokes

Pasta Selections - Choose Two:

- Pomodoro – Fresh Tomatoes, Basil, Garlic
- Vodka – Cream, Marinara
- Amatriciana – White Wine, Bacon, Fresh Tomatoes, Onions, Basil
- Pesto – Basil, Parmesan, Pine Nuts, Olive Oil, Garlic
- Panna – Creamy Alfredo Sauce

Entrée Selections - Choose Three:

Choose One of Each Chicken, Beef or Veal, and Seafood Entrées

- Chicken Parmigiana – Marinara, Mozzarella
- Chicken Saltimbocca – Prosciutto, Mozzarella, Marsala Wine
- Chicken Maximo – Sherry Wine, Fresh Tomatoes, Mushrooms, Sun-Dried Tomatoes, Shallots, Asparagus, Mozzarella
- Chicken al Limone – Battered, White Wine, Lemon
- Veal Marsala – Marsala Wine, Mushrooms, Sun-Dried Tomatoes
- Stuffed Pork Loin – Stuffed with Broccoli Rabe, Provolone
- Beef Tenderloin – Roasted, Natural Jus
- Fresh Catch of the Day Livornese – Garlic, Onions, Tomatoes, Capers, Olives
- Pan-Roasted Salmon – Fresh Tomatoes, White Wine
- Herb-Crusted Mahi – Medley of Fresh Herbs and Spices
- Eggplant Napoleon – Marinara, Mozzarella

Dessert Selections - Choose Two:

- Gelato Cones Fresh Fruit Mini Cannoli Cheesecake Tiramisu
- Homemade Mini Italian Pastries \$5/person additional