

Dinner Buffet Package 2

A minimum of 50 guests is required.

\$55 per guest

\$25 per child (10 years and under)

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

Dinner Buffet Package 2 Includes:

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

Butlered Hors d'Oeuvres Includes All of the Following for One Hour:

- Sesame Chicken Kabobs
- Mini Meatballs
- Mushroom Arancini

Antipasto Station

Includes All of the Following for One Hour:

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

Pasta Selections - Choose Two:

- Pomodoro – Fresh Tomatoes, Basil, Garlic
- Vodka – Cream, Marinara
- Amatriciana – White Wine, Bacon, Fresh Tomatoes, Onions, Basil
- Primavera – White Wine, Garlic, Seasonal Vegetables, a Touch of Marinara
- Pesto – Basil, Parmesan, Pine Nuts, Olive Oil, Garlic
- Panna – Creamy Alfredo Sauce
- Sorrento – Gnocchi with Fresh Tomato, Mozzarella, Parmesan

Entrée Selections - Choose Three:

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

- Chicken Parmigiana – Marinara, Mozzarella
- Veal Parmigiana – Marinara, Mozzarella
- Chicken Maximo – Sherry Wine, Fresh Tomatoes, Mushrooms, Sun-Dried Tomatoes, Shallots, Asparagus, Mozzarella
- Chicken Verde – Spinach, Shallots, Mozzarella, Blush Cream Sauce
- Herb-Crusted Chicken – Fresh Herbs and Spices
- 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 Fresh Fruit Mini Cannoli Cheesecake Tiramisu
- Homemade Mini Italian Pastries \$3/person additional

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

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