



# Buffet Dinner Package

A minimum of 40 guests is required.

\$58 per guest | \$30 per child (10 years and under). Beverages Included: soft drinks, coffee and tea.

## Cold Antipasto Station Includes all of the following for 45 minutes:

- Roasted Peppers
- Tomato Bruschetta
- Mediterranean Olives
- Fregola Salad
- Soppressata
- Sharp Provolone
- Ciabatta Bread
- Marinated Artichokes
- Caprese Salad
- Hummus & Pita
- Mixed Green Salad

## Pasta Selections - Choose Two:

- Pomodoro – fresh tomatoes, basil, garlic
- Amatriciana – pancetta, tomatoes, onions
- Pesto – basil, parmesan, pine nuts, olive oil, garlic
- Panna – creamy alfredo sauce
- Vodka – cream, marinara
- Aglio e Olio – tomato, arugula, olives

## Entrée Selections - Choose Three:

(Only one fish and one veal entrée, please. Includes vegetables and potatoes.)

### CHICKEN/VEAL/PORK/BEEF

- Chicken  Veal Saltimbocca prosciutto, mozzarella, marsala wine
- Chicken  Veal Limone egg-battered, white wine, lemon
- Chicken  Veal Milanese breaded and lightly fried, fresh lemon
- Chicken  Veal Marsala marsala wine, mushrooms, sun-dried tomatoes
- Chicken  Veal Piccata capers, mushrooms, white wine
- Chicken  Veal Parmigiana marinara, mozzarella
- Chicken  Veal Maximo fresh tomatoes, asparagus, mushrooms, mozzarella
- Chicken  Veal Alla Crema brandy cream, sun-dried tomatoes, mushrooms
- Stuffed Pork Loin broccoli rabe, roasted peppers, provolone
- Beef Tenderloin roasted, natural jus \$5 additional/guest

### FISH

- Pan-Roasted Salmon fresh tomatoes, white wine
- Salmon Limoncello broiled, positano limoncello sauce, caramelized leeks
- White Fish Livornese garlic, tomatoes, capers, olives, onions
- Herb-Crusted White Fish breaded, fresh herbs, saffron lemon sauce
- White Fish Acqua Pazza clam-lemon broth, parsley, garlic, cherry tomatoes

### VEGETARIAN

- Eggplant Parmigiana marinara, mozzarella

## Dessert Selections - Choose Two:

- Fresh Fruit
- Mini Cannoli
- Cheesecake
- Tiramisu