



Lunch Buffet Package

A minimum of 30 guests is required.

\$38 per guest | \$25 per child (10 years and under).

Beverages included: soft drinks, coffee, and tea.

Appetizer Course - Choose Two:

- Mixed Green Salad
- Caesar Salad
- Fregola Salad
- Hummus & Pita Bread
- Bruschetta tomatoes, basil, garlic

Pasta Selections - Choose Two:

- Pomodoro - fresh tomatoes, basil, garlic
- Vodka - cream, marinara
- Amatriciana - bacon, fresh tomatoes, onions
- Aglio e Olio- fresh tomatoes, arugula, olives
- Pesto - basil, parmesan, pine nuts, garlic
- Alla Panna - creamy alfredo sauce

Entrée Selections - Choose Two:

CHICKEN/VEAL

- Chicken Veal Saltimbocca prosciutto, mozzarella, marsala wine
- Chicken Veal Limone egg-battered, white wine, 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

FISH

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

VEGETARIAN

- Eggplant Parmigiana marinara, mozzarella

*Add vegetables and potatoes, \$3 additional/guest

Dessert Selections - Choose Two:

- Fresh Fruit Mini Cannoli
- Cheesecake Tiramisu