



Lunch Buffet Package

A minimum of 30 guests is required.

\$40 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
- ☐ Farro Salad (cherry tomatoes, zucchini, carrots, squash, arugula)
- ☐ 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
- ☐ Fish of the Day Livornese garlic, tomatoes, capers, olives, onions
- ☐ Herb-Crusted Fish of the Day 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 |