

Buffet Dinner Package

A minimum of 40 guests is required.
$60 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
- Farro 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
___ Puttanesca - capers, olives, anchovies, tomatoes, pepperoncino

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
___ 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

Dessert Selections - Choose Two:

___ Fresh Fruit ___ Mini Cannoli
___ Cheesecake ___ Tiramisu