

Buffet Menu

Welcome Station

Variety of Freshly Cut Vegetables
Served with Garlic Hummus

Imported and Domestic Cheese Board
Parmesan Reggiano, Smoked Gouda, Brie, Sharp Cheddar and Provolone
Crusty French Breads, Crispy Crackers and Assorted Flatbreads

Fresh Fruits and Berries (Seasonal)
Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi and Strawberries

Buffet Station

House Salad or Caesar Salad
Assorted Rolls & Butter

Select (3) Entrees

Beef Short Ribs
Chianti Braised

Steak Pizzaiola
Peppers, Onion, Mushrooms & Marinara Sauce

Chicken Francese
Lightly Battered Chicken Breast with a Lemon, Wine and Butter Sauce

Chicken Sorrentino
Chicken Breast with Sliced Prosciutto, Fresh Mozzarella and Madeira Wine Sauce

Eggplant Siciliano
Baked with Marinara and Parmesan Reggiano

Grilled Salmon
Served in a Beurre Blanc Sauce

Rigatoni Ala Vodka
Light Pink Cream Sauce

Farfalle Primavera
Fresh Garden Vegetables, Garlic and Oil

Chef's Selection of Accompaniments to Include
Seasonal Vegetable
Potatoes or Rice



Dessert

Homemade Cookies & Brownies

OR

Sheet Cake

Soft Drinks, Juices, Coffee, Tea & Decaf Included

Optional Upgrades

Carving Station @ \$10.00 Per Person

Pasta Station @ \$8.00 Per Person

Donut Wall @ \$8.00 Per Person

Wine @ \$12.00 Per Person

Beer @ \$12.00 Per Person

One Signature Cocktail @ \$10.00 Per Person

Open Bar @ \$30.00 Per Person