

# **BUFFET PACKAGE #1 - 20 People Minimum**

PIZZA: (plain )	oizza and cold antipasto on each table)			
SALAD:	HOUSE (Balsamic Vinaigrette & Creamy Blue Cheese)			
GARLIC BREAD				
PASTA: (Select	: Two)			
	FARFALLE RUSTICA (Sausage, Roasted Peppers, & Eggplant	in a lite tomato sauce)		
	PENNE IN A PINK VODKA SAUCE	_		
	RIGATONI AMATRICIANA (Italian Bacon w/onions & Fresh To	omato)		
	PENNE BOLOGNESE (Marinara meat sauce)	-		
POLLO: (Selec	t Two)			
	POLLO FRANCESE (Chicken Dipped in Egg & Sautéed in a Wi	hite Wine & Lemon)		
	POLLO PARMIGIANA	_		
	POLLO MARSALA (Chicken sautéed in a Marsala Mushroom	Sauce)		
	POLLO CACCIATORA (Chicken pieces sautéed w/mushrooms	, tomatoes, & onions)		
VEGGIES: (Sel	ect one)			
	MASHED POTATO & MASHED CARROT	_		
	MIX VEGETABLES SAUTÉED IN GARLIC AND OIL WITH RO	DASTED POTATO		
Table with assorted, dessert, cookies and fresh fruit				
	Coffee, Tea, and Soda	\$29.95 per person		
	Plus Wine (house wine)	\$35.95 per person		
	Plus Beer (domestic draft beer) & Wine (house) & Sangria	\$39.95 per person		



## **BUFFET PACKAGE #2**

#### **HOT & COLD ANTIPASTO & GARLIC BREAD**

SALAD: (Selec	t one)	
	House (Balsamic Vinaigrette & Creamy Blue Cheese)	
	Tri Color (Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar)	
PASTA: (Select	t Two)	
	FARFALLE RUSTICA (Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce)	
	PENNE IN A PINK VODKA SAUCE	
	RIGATONI AMATRICIANA (Italian Bacon w/onions & Fresh Tomato)	
	PENNE BOLOGNESE (Marinara Meat Sauce)	
POLLO: (Select one)		
	POLLO FRANCESE (Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)	
	POLLO PARMIGIANA	
	POLLO MARSALA (Chicken Sautéed in a Marsala Mushroom Sauce)	
	POLLO CACCIATORA (Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions)	
VEGGIES: (Sel	ect one)	
	MASHED POTATO & MASHED CARROT	
	MIX VEGETABLES SAUTÉED IN GARLIC AND OIL WITH ROASTED POTATO	
CHEF'S CHOIC	Table with accorded descent and freely finite	

## Table with assorted, dessert, cookies and fresh fruit

Coffee, Tea, and Soda \$34.95 per person
Plus Wine (house wine) \$39.95 per person
Plus Beer (domestic draft beer) & Wine (house) & Sangria \$44.95 per person



## **BUFFET PACKAGE #3**

#### **HOT & COLD ANTIPASTO & GARLIC BREAD**

SALAD: (Select one)		
House (	Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese)	
Tri Colo	r (Arugula, Endive, Radicchio w/extra virgin olive oil & Balsamic vinegar)	
PASTA: (Select one)		
FARFAL	LE RUSTICA (Sausage, Roasted Peppers & Eggplant in a lite tomato sauce)	
PENNE	N A PINK VODKA SAUCE	
RIGATO	NI AMATRICIANA (Italian Bacon w/onions & Fresh Tomato)	
PENNE	BOLOGNESE (Marinara Meat Sauce)	
POLLO: (Select one)		
POLLO I	RANCESE (Chicken Dipped in Egg & Sautéed in a White Wine & Lemon)	
POLLO I	PARMIGIANA	
POLLO I	MARSALA (Chicken Sautéed in a Marsala Mushroom Sauce)	
POLLO (	CACCIATORA (Chicken pieces Sautéed w/Mushrooms, Tomatoes, & Onions)	
CARNE: (Select one)		
PORK (F	Pull Pork, Pork Shoulder, Honey Glasse Ham or Pork Tenderloin)	
ROASTE	D BEEF (Veal Sautéed in a Lemon Batter, White wine & Capers)	
VEAL SA	ALTIMBOCA (Topped with sage, proscuitto, melted mozzarella over spinach)	
PRIME I	RIB CARVING STATION EXTRA \$300.00	
VEGGIES: (Select one)		
MASHE	D POTATO & MASHED CARROT	
MIX VE	GETABLES SAUTÉED IN GARLIC AND OIL WITH ROASTED POTATO	
CHEF'S CHOICE OF FISH (Saint Peter's Fish or Salmon)		

## Table with assorted dessert cookies and fresh fruit

Coffee, Tea, and Soda \$39.95 per person
Plus Wine (house wine) \$44.95 per person
Plus Beer (domestic draft beer) & Wine (house) & Sangria \$49.95 per person



#### **BUFFET PACKAGE #4 - 3 HOUR OPEN BAR INCLUDED**

Cocktail Hour - Hors d'oeuvres: including meatballs, mussels, bruschetta, fried calamari & assorted cheeses, Etc. SALAD: House (Honey Dijon Mustard, Balsamic Vinaigrette, Creamy Blue Cheese) Tri Color (Arugula, Endive, Radicchio w/extra virgin olive oil & balsamic vinegar) **GARLIC BREAD** PASTA: (Select one) FARFALLE RUSTICA (Sausage, Roasted Peppers, & Eggplant in a lite tomato sauce) PENNE IN A PINK VODKA SAUCE RIGATONI AMATRICIANA (Italian Bacon w/onions & Fresh Tomato) PENNE BOLOGNESE **POLLO: (Select one)** POLLO FRANCESE (Dipped in Egg & Sautéed in a White Wine & Lemon) POLLO PARMIGIANA POLLO MARSALA (Sautéed in a Marsala Mushroom Sauce) POLLO CACCIATORA (Chicken pieces Sautéed w/Mushrooms, Tomatoes & Onions) **CARNE:** (Select one) PORK (Pull Pork, Pork Shoulder, Honey Glasse Ham or Pork Tenderloin) ROASTED BEEF (Veal Sautéed in a Lemon Batter, White wine & Capers) VEAL SALTIMBOCA (Topped with sage, proscuitto, melted mozzarella over spinach) PRIME RIB CARVING STATION EXTRA \$300.00 **VEGGIES**: (Select one) MASHED POTATO & MASHED CARROT MIX VEGETABLES SAUTÉED IN GARLIC AND OIL WITH ROASTED POTATO

Table with assorted dessert cookies and fresh fruit - Coffee, Tea, and Soda

3 Hour Open Bar Maximum

CHEF'S CHOICE OF FISH

\$65.00 per person