

# Luncheon Packages

Includes tossed & caesar salads, garlic sticks, iced-tea & coffee

Assorted desserts may be added to any buffet for an additional \$3 per person

minimum of 30 guests required to use each package below

packages include chef's choice of vegetable & potato

## BUFFET PACKAGE A

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\$25 per person ~ please select three entrées listed below

### CRAB RAVIOLI

crab-filled ravioli, white creamy crab sauce

### TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, sautéed seasonal vegetables, white cream sauce, parmigiano cheese

### POLLO PARMIGIANA

medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce

### GROUPEP PIZZAIOLA

dressed with black and green olives, capers, in a light marinara sauce

### POLLO PICCATTA

sautéed breast of chicken breasts, caper lemon butter sauce, baked in cast iron skillet

### FETTUCELLE DOLCE VITA

fettucelle tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce

## BUFFET PACKAGE B

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\$22 per person ~ please select three entrées listed below

### LASAGNA

homemade noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce

### RAVIOLI

cheese filled ravioli, sweet tomato sauce

### MOSTACCIOLI PAESANO

italian sausage, parma prosciutto, parmigiano, tomato sauce, tossed with penne pasta

### MUSHROOM RAVIOLI

house made ravioli, stuffed with mushrooms and cheeses, sautéed mushrooms, cream sauce

### MIXED SICILIAN

combination of fresh fishes, poached, garlic, EVO, lemon sauce, diced pimentos, capers, fresh herbs

### POLLO MARSALA

medallions of chicken, marsala wine, mushrooms

### EGGPLANT PARMIGIANA

homemade, egg battered, mozzarella cheese, sweet tomato sauce

## CUSTOMIZED PACKAGES

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simply view our menus and customize your buffet to your liking and budget

children under 4 are free of charge ~ 4-12 years \$9

cakes or desserts brought from off premise will incur a \$1 per person fee

## SIT DOWN LUNCHEON PACKAGE

dessert may be added to any package for \$3 per person

all packages include soup or salad, main course, bread, butter, iced-tea, soft drinks & coffee

### First Course

please choose one

#### CAESAR SALAD

fresh romaine tossed in a light caesar dressing topped with croutons & parmesan cheese

#### HOUSE

mixed baby greens, assorted fresh vegetables

#### SOUP DU JOUR

chef's special of the day

#### ITALIAN WEDDING SOUP

traditional Italian wedding soup



### Entrée Course

please choose three to five entrées for your options \*denotes entrée served with pasta del giorno

#### \*FILET MIGNON

6oz. black angus filet mignon, grilled medium

\$26

#### FUSILLI SANTA MARIA

homemade fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce

\$22

#### \*PESCE NUDO

fresh fish of the day available to prepared: sicilian style, grilled or lemon butter sauce

\$22

#### \*POLLO MARSALA

medallions of chicken, marsala wine sauce, sautéed local mushrooms

\$20

#### \*POLLO SALTIMBOCCA

medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce

\$20

#### \*POLLO PARMIGIANA

crispy breaded chicken, mozzarella cheese, sweet tomato sauce

\$20

#### GNOCCHI BOLOGNESE

homemade potato dumplings, homemade meat sauce

\$18

#### \*EGGPLANT PARMIGIANA

homemade, egg battered, mozzarella cheese, sweet tomato sauce

\$20

#### CRAB RAVIOLI

homemade ravioli, stuffed with crabmeat, sautéed in a white creamy crab sauce

\$21

#### LASAGNA

homemade noodles, layers of ricotta & mozzarella cheeses, ground beef & sausage, sweet tomato sauce

\$20

#### TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, light cream sauce

\$19

#### MUSHROOM RAVIOLI

housemade, stuffed with local mushrooms & cheeses, white cream sauce with mushrooms

\$18

#### RAVIOLI

homemade cheese filled ravioli, sweet tomato sauce

\$16

#### LASAGNA VERDE

homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, tomato sauce & onion bechamel sauce

\$19