

Experience Italy

Primi Piatti

Stracciatelli Soup

Antipasto Display

Meats, Cheeses, Frittata di Pasta, Olives and Roasted Peppers

Panzanella Salad

Marinated Vegetables with Extra Virgin Olive Oil Drizzle

Secondi

***Main Courses:** Please select 3 items*

***Eggplant Rollatini** with Caponata Stuffing*

***Chicken Cacciatore** "on the Bone", Onions, Mushrooms and Peppers*

***Porchetta Umbriaca "Drunken Pork":** Pork Shoulder Marinated in Gin and Juniper with Garlic,*

Cracked Pepper and Parsley, Braised with Potatoes and Fennel

***Beef Braciola:** Braised Flank Steak Stuffed with Onions, Raisins and Pine Nuts*

***Braised Veal** and Wild Mushrooms on Creamy Soft Polenta*

***Eggplant Parmigiana** with Four Cheeses*

***Tacchino Marsala:** Fresh Turkey Scaloppini with Mushrooms and Marsala Wine*

***Grilled Sirloin Fiorentina:** Char Grilled and Sliced, Drizzled with Truffle Oil and Reggiano Cheese*

Served with a Roasted Vegetable Medley

***Chicken Picatta,** Sautéed Chicken in Lemon Butter with Fresh Herbs*

*Starch and Fresh Vegetable
(Chef's selection according to entrees)*

Garlic Bread and Focaccia

Italian Dessert Buffet

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Let us assist you with the appropriate Wine selections.

Buffet requires a 50 Person Minimum.

This Buffet is priced for a 1 & 1/2 Hour Serve Time

*All Guarantees are Due 72 Hours Prior to the Event
All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax.*