

## Buffet

### **BUTLER STYLE PASSED HORS D'OEUVRES**

**-Spicy Meatballs** / marinara glaze   **-BBQ Sausage** / carolina glaze   **-Sesame Chicken** / ginger soy  
**-Franks in a Blanket** / honey mustard   **-Housemade Pizza** 'margharita'   **-Tostones** 'n'  
Guacamole  
**-Queso Quesadilla** / salsa glaze   **-Antipasto Roll** / balsamic

**-OR-**

### **TUSCAN ANTIPASTO TABLE**

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper  
Parma Prosciutto / Salami / Soppressata / Mortadella  
Cheese Board: Swiss / Cheddar / Fontina  
Fusilli Salad / Fresh Mozzarella  
Olive Medley / Bruschetta

## YOUR BUFFET STARTS WITH

**Fresh Garden salad** market greens / Cucumbers / Tomato / Balsamic  
**Hot Dinner Rolls** / butter

## BUFFET

### **SEAFOOD** / *select one*

**Filet of Sole Marechiaro** / Tomato, Vino Bianco, Herbs  
**Frutti Di Mare** / Clams, Shrimp, Calamari, Pilaf  
**Fish 'n' Chips** / beer batter Cod, shoestring fries  
**Sea Bass Oreganata** / Citrus Lemon-Basil Glaze

### **CHICKEN - PORK** / *select one*

**Chicken Picata** / Citrus Lemon & Thyme Sauce  
**Chicken Marsala** / Mushroom & Rosemary  
**Sausage & Peppers** / Marinara, Onions & Parsley  
**Slow Braised Pork** / Chianti, Sage, Dried Cranberries

### **PASTA** / *select one*

**Penne Alla Vodka** / Roast Shallots, Cream & Tomato  
**Cavatelli Panna** / Peas, Prosciutto & Cipolla  
**Rigatoni Pomodoro** / Fresh Basil, Tomatoes & Olive Oil  
**Baked Eggplant Rotolo** / Ricotta, Mozzarella & Pomodoro

### **CARVING STATION** / *select two*

Grilled **Pork Loin** / Slow Roasted **Turkey Breast**  
Smoked **Country Ham** / Italian **Roast Beef**  
Grilled **Tri Tip Steak** / NY Style **Corned Beef**  
\*\*\* **gravies / sauces / condiments**

Herb Roasted **Potatoes** & Seasonal **Veggie** Medley // *with all buffets*

### **DESSERT** / *select one*

SPECIAL OCCASION CAKE or HOUSE BAKED COOKIES or ICE CREAM SUNDAES

### **COFFEE & TEA**

