



Buffet Dinner Menu ~ \$45 per person ++

Pavilion \$2000 Food & Beverage Minimum

Includes 2 Entree selections and 2 side dishes ,
house salad with balsamic dressing & ciabatta rolls
add 1 entrée for ~ \$5 per person ++
add 1 side for \$3 per person ++

Pork & Beef Entrées~

MEATBALLS ~ *Family Recipe Meatballs simmered with Pomodoro Sauce*

SAUSAGE & PEPPERS~ *Homemade Italian Sausage and Fresh Sautéed Peppers*

Chicken Scallopine Entrées ~

CHICKEN PARMIGIANA ~ *Pan fried Chicken Cutlet baked with Pomodoro Sauce & Mozzarella*

CHICKEN PICATTA ~ *Chicken Breast Sautéed with Lemon Butter & Capers*

CHICKEN MARSALA~ *Sautéed with Prosciutto, Mushrooms & Sweet Marsala Wine*

Seafood Entrées~

SALMON TOMMASO~ *Baked Oregonata Style & Topped with Cherry Tomatoes, Capers & Lemon Butter Sauce*

Vegetarian Entrées~

EGGPLANT PARMESAN~ *Pan Fried Fresh Eggplant Baked with Pomodoro Sauce & Mozzarella*

VEGGIE LASAGNA~ *Fresh Pasta Sheets layered with Fresh Vegetables , Pomodoro Sauce, Ricotta & Mozzarella*

PASTA PRIMAVERA~ *Penne Pasta served with Fresh Vegetables and Pomodoro Sauce*



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Side Pasta

PENNE ALLA VODKA ~ *Crispy Pancetta Flambéed with Vodka, Tomato & Cream Sauce*

BAKED ZITI~ *With Ricotta, Mozzarella & Pomodoro Sauce*

ORECCHIETTE~ *With Broccoli Oil & Garlic*

TORTELLINI~ *Served with Prosciutto, Peas, Alfredo Sauce*

Side Starch

VESUVIO POTATOES ~ *Roasted Red Potatoes with Rosemary, Onion, Red Peppers & Olive Oil*

MASHED TRUFFLE ~ *With Truffle Oil & Romano Cheese*

ORZO PASTA~ *Chef's Choice*

Side Vegetable

FRESH GREEN BEANS ~ *With Butter or Garlic & Oil*

FRESH VEGETABLE MEDLEY –*With Butter or Garlic & Oil*

FRESH BROCCOLI~ *With Butter or Garlic & Oil*

Beverages

UNLIMITED ICED TEA, SODA & AMERICANO COFFEE ADD 3 Per Person ++

Antipasto, Dolci & Bar Services may be added—Quoted separately

++ 7% Tax and 20% Service Charge addition-