



*Festa Italiana Buffet ~ \$60 per person ++*

*All-Inclusive ~ Minimum \$2000 food & beverage minimum*

Includes 2 Antipasti Selections

Each additional Antipasti~ \$5 per person ++

House Salad with Balsamic Dressing & Ciabatta Rolls

2 Entrée Selections 2 Side Dishes

Dolci Sweets Table~ Artistically Displayed

Homemade cannoli, tiramisu & Italian sweets

Each additional entrée ~ \$5 per person ++ Each additional side ~ \$3 per person ++

Iced Tea, Water, Soda & Americano Coffee

## *Antipasti ~*

### BRUSCHETTA~

*Combination of Chopped Tomatoes with Fresh Mozzarella served with Crostini*

### CAPRESE DISPLAY~

*Fresh Sliced Mozzarella, Vine Ripe Tomatoes, Roasted Peppers & Basil Leaves ,*

*Served with drizzled E.V.O.O. & Balsamic Glaze*

### HOMEMADE MEATBALLS~

*Family recipe Meatballs simmered with Pomodoro Sauce*

### ANTIPASTO DISPLAY~

*Artistically arranged Thinly Sliced Imported Cured Meats, Cheeses, Olives,*

*Served with Marinated Vegetables & Crostini*

### MINI ARANCINE SICILIANE~

*Cheese Rice Balls filled with Meat Sauce, Peas, & Mozzarella fried & served with Pomodoro Sauce.*

### SHRIMP SCAMPI~

*Large Shrimp Sautéed with Garlic, Parsley, Red Crushed Pepper, White Wine Lemon Butter Sauce, Served with Grilled Crostini. (Additional \$5 per person ++)*



## *Festa Italiana Buffet*

### *Entrée Selections ~*

#### *Chicken 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*

#### *Pork & Beef Entrées ~*

MEATBALLS ~ *Family Recipe Meatballs simmered with Pomodoro Sauce*

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

SLICED PORK LOIN~ *Pork Tenderloin with Madeira Wine Sauce*

BEEF TIPS MARSALA– *Beef tenderloin Sauteed 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*

++ 7% Tax and 20% Service Charge

Prices subject to change., room , rental and additional fees may apply



## *Festa Italiana Buffet*

### *Sides ~*

#### *Starch Side*

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

MASHED TRUFFLE POTATOES~ *With Truffle Oil & Romano Cheese*

ORZO PASTA ~ *Chef's Choice*

#### *Vegetable Side*

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

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

#### *Pasta Side*

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*

#### *Bar Services ~ May be Provided*

BEER , WINE & FULL LIQUOR AVAILABLE ~ *Quoted Separately*

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