



Festa Italiana Buffet ~ \$60 per person ++

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*

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



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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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