



## *Luncheon Buffet Menu ~ \$35 per person ++*

Includes 2 Entree selections, 1 starch & 1 Vegetable  
house salad with balsamic dressing & ciabatta rolls

Each additional entrée - \$5 per person ++

Each additional side- \$3 per person ++

### *Entrée Selections ~*

#### *Pork & Beef*

MEATBALLS ~ *Family Recipe Meatballs simmered with Pomodoro Sauce*

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

#### *Chicken*

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*

#### *Vegetarian*

EGGPLANT PARMIGIANA ~ *Pan Fried Fresh Eggplant baked with Pomodoro Sauce & Mozzarella*

++ 7% Tax and 20% Service Charge

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



## *Luncheon Buffet Menu*

### *Entrée Selections ~*

#### *Pastaria*

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

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

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

#### *Starch ~*

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

ORZO PASTA~ *Chef's Choice of Flavors*

PENNE~ *Choice of Butter & Parsley, Garlic & Oil or Freshly made Pomodoro Red Sauce*

TRUFFLE MASHED POTATOES– *Fresh Mashed Potatoes with Parmesan and Truffle Oil*

#### *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 & AMERICANO COFFEE

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

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