



Luncheon Buffet Menu ~ \$30 per person ++

Pavilion \$2000 Food & Beverage Minimum

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



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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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