



Festa Italiana Buffet ~ \$50 per person ++

All-Inclusive ~ Minimum 25-200 Guests

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 ++

Antipasti ~

Stationed Appetizers

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

SHRIMP COCKTAIL ~

Fresh Shrimp served with Cocktail Sauce & Lemon Garnish, ADD 5 PP ++



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Entrée Selections~

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

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 MARSLA~ Beef Tenderloin Sautéed with Prosciutto, Mushrooms & Sweet Marsala Wine

Seafood Entrées ~

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

SHRIMP SCAMPI~ Sautéed Shrimp with White Wine and Garlic served with Penne

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

LOCATION AND RESERVATION TIMES ARE SUBJECT TO AVAILABILITY



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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

FRESH BROCCOLI ~ 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

PENNE – Penne Pasta served with Butter and Parsley , Garlic & Olive Oil or Freshly Made Pomodoro Sauce

Bar Services ~ May be Provided

BEER , WINE & FULL LIQUOR AVAILABLE ~ Quoted Separately

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