



# Buffet Menu I

## Caesar Salad

*Crisp romaine lettuce dressed with home-made caesar dressing topped with parmesan cheese and home-baked croutons*

## Pasta

*(Choice of two pasta)*

## Ravioli

*Home-made cheese ravioli in a Four Cheese Sauce*

## Penne

*Penne in a Light Pink Sauce*

## Main Course

## Chicken in White Wine

*Breast of Chicken pan sautéed with asparagus and mushrooms in a white wine sauce*

## Steamship

*Hand Carved top round with a light brown sauce*

## Vegetables

## Grilled Vegetables

*Zucchini, squash and carrots marinated with olive oil and Italian spices*

## Roasted Potatoes

*Roasted potatoes seasoned with rosemary and Italian spices*

## Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu II

Spring Mix Salad

*Combination of spring lettuce dressed with fresh tomatoes, balsamic vinegar and olive oil*

### Pasta

*(Choice of two pasta)*

Penne

*Penne in a light pink sauce*

Ravioli

*Spinach and cheese ravioli served in a white salmon cream sauce*

### Main Course

Chicken in White Wine

*Breast of Chicken pan sautéed with asparagus and mushrooms in a white wine sauce*

Veal Marinara

*Veal sautéed with mushrooms, onions, and peppers in a marinara sauce*

### Vegetables

Roasted Potatoes

*Roasted potatoes seasoned with rosemary and Italian spices*

Stringbeans Almondine

*Stringbeans sautéed with almonds, olive oil, garlic and Italian spices*

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu III

Spring Mix Salad

*Combination of spring lettuce dressed with fresh tomatoes, balsamic vinegar and olive oil*

### Pasta

*(Choice of two pasta)*

Farfalle Boscaiola

*Bow tie pasta with wild mushroom and sausage in a light brown sauce*

Seashells

*Seashell pasta with spinach and cannellini beans in an olive oil and garlic sauce*

### Main Course

Salmon

*Grilled Salmon marinated with Italian herbs and finished with an olive oil and lemon sauce*

Chicken Marsala

*Breast of chicken pan sautéed with wild mushroom in a marsala wine*

### Vegetables

Stringbean Almondine

*Stringbeans sautéed with almonds, olive oil, garlic and Italian spices*

Rice Pilaf

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu IV

Arugula Salad

*Italian lettuce with Bermuda onions, fresh tomatoes and goat cheese with Italian dressing*

### Pasta

*(Choice of two pasta)*

Tortellini 3p

*Tortellini with prosciutto and peas in an Alfredo Sauce*

Penne

*Penne pasta in a light pink sauce*

### Main Course

Shrimp and Scallops

*Shrimp and scallops sautéed in a brandy and white wine sauce*

Chicken Francaise

*Chicken in an egg dip, sautéed in a brandy and white wine sauce*

### Vegetables

Asparagus

*Asparagus sautéed in olive and garlic and Italian spices*

Rice Pilaf

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu V

### Tri-Color Salad

*Combination of arugula, radicchio and endive dressed with balsamic vinegar and olive oil*

### Pasta

*(Choice of two pasta)*

### Penne

*Penne pasta with broccoli rabe and shitake mushrooms in an oil and garlic sauce*

### Ravioli

*Homemade cheese ravioli in a four cheese sauce*

### Main Course

### Filet Mignon

*Filet Mignon seared to perfection and served with a brandy wild mushroom sauce*

### Grilled Chicken

*Breast of Chicken grilled and marinated with olive oil, garlic and pesto in a lemon sauce*

### Vegetables

### Roasted Potatoes

*Roasted potatoes with fresh herbs and olive oil*

### Mixed Vegetables

### Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu VI

Spinach Salad

*Spinach salad topped with mushrooms, eggs and bacon*

### Pasta

*(Choice of two pasta)*

Penne

*Penne pasta with Salmon in a white cream sauce*

Ravioli

*Homemade cheese ravioli in a fresh tomato basil sauce*

### Main Course

Chicken Piccata

*Breast of chicken pan sautéed in a white wine and finished in a lemon butter sauce*

Leg of Veal

*Leg of veal roasted in its own juices and finished in a brandy demi glaze sauce*

### Vegetables

Roasted Potatoes

*Roasted potatoes with fresh herbs and olive oil*

Asparagus

*Asparagus sautéed in olive oil, garlic and parmesan cheese*

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware

ADDITIONAL: Staff



## Buffet Menu VII

Spring Mix Salad  
*Combination of baby lettuce in a champagne vinaigrette dressing*

**Pasta**  
*(Choice of two pasta)*

Rigatoni Puttanesca  
*Rigatoni with black and green olives and capers in a fresh plum tomato sauce*

Linguini  
*Linguini pasta in a pesto sauce*

**Main Course**

Prime Rib  
*Prime Rib roasted in its own juices*

Chicken in White Wine  
*Breast of Chicken pan sauteed with asparagus and mushrooms in a white wine sauce*

**Vegetables**

Mixed Vegetables  
*Combination of broccoli, cauliflower and Italian vegetables*

Potato Au Gratin  
*Scallop potatoes with parmesan cheese in a light cream sauce*

Fresh Rolls and Butter

Coffee, assorted Italian pastries and cakes

INCLUDED: Linen and Dinnerware  
ADDITIONAL: Staff