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**Banquet Buffet Menu**

**STATIONARY HORS D’OEUVRE PLATTERS:**

**International Cheese, Cracker and Seasonal Fruit $4pp**

**Vegetable Crudité $3pp Italian Deli Meats & Cheese $5pp**

**PASSED HORS D’OEUVRES:**

**Chicken Satay $3pp**

Pan Seared Boneless Chicken Strips

Served on a Skewer with a Variety of Sauces

**Beef Kabobs $4pp**

Chunks of Marinated Beef Tips, Cherry Tomato,

Onion & Pepper Served on a Skewer

**Fried Ravioli $3pp**

Filled with Herbed Ricotta.

Served with Marinara for Dipping

**Tomato & Basil Bruschetta $4pp**

Thin Sliced Italian Bread Baked with Fresh Mozzarella and Topped with Vine Ripe Tomatoes Tossed in Fresh Garlic,

Basil and Olive Oil

**Stuffed Mushrooms $3pp**

Baby Portobello Filled with Your Choice of

Vegetarian or Sausage Stuffing

**Mozzarella in Corozza $5pp**

Fresh Mozzarella Triangles Lightly Breaded and Fried to Melty Perfection. Served with Marinara for Dipping

**Prosciutto Wrapped Melon $4pp**

Fresh Cantaloupe Chunks Wrapped with

Thinly Sliced Prosciutto

**Clams Casino $5pp**

Hot Fresh Local Littleneck Clams on the Half-shell Stuffed with Seasoned Crumbs and Bacon

**Stuffed Roasted Peppers $4pp**

Roasted Marinated Jumbo Cherry Peppers Stuffed with Prosciutto Wrapped Aged Provolone

**Stuffed Artichoke Hearts $3pp**

Marinated Artichoke Hearts Stuffed with Italian Sausage, Roasted Red Peppers, Kalamata Olives and Seasoned Crumbs

**Mini Meatballs $4pp**

Stewed In our Marinara,

Served with a Dollop of Herbed Ricotta

**Shrimp Cocktail $6pp**

Chilled Tail-on Cooked Jumbo Shrimp

Served with Cocktail Dipping

**Mini Crab Cakes $6pp**

Pan Seared Jumbo Lump Maryland Crabmeat

with Bell Pepper and Chives.

Served with a Dollop of Cayenne Orange Aioli

**Bacon Wrapped Scallops $6pp**

Seared Sea Scallops Wrapped with Hickory Smoked Bacon. Served with Real Vermont Maple Syrup Dipping

**BUFFET ENTREES:**

Choice of 2 entrees & 2 Sides **$24pp**

Choice of 3 Entrees & 2 Sides **$29pp**

***VEAL***

**Parmesan**

Breaded Cutlet, Pan Fried, Topped with Melted Fresh Mozzarella with a Light Marinara Sauce

**Marsala**

Tender Scaloppini and Wild Mushrooms

Sautéed in a Marsala Wine Sauce

**Picatta**

Tender Scaloppini Sautéed in Lemon- Butter Sauce with Capers and Fresh Parsley

**Saltimbocca**

Tender Scaloppini Sautéed in White Wine with Fresh Sage, Prosciutto di Parma, Wild Mushrooms and Fresh Mozzarella

***FISH***

**Baked Stuffed Sole Filet**

Crabmeat Stuffing, Baked with White Wine and Butter

**Blackened Salmon**

Farm Raised Salmon Steak Pan Blackened with Cajun Spice. Served with Dill- Chive Aioli

***PORK***

**Grilled Chop**

Bone in Grilled Chop with Onions, Peruvian Peppers and Cherry Tomatoes Sautéed in White Wine Rosemary-Sage Butter

**Baked Stuffed Tenderloin**

Sweet Potato, Sausage & Apple Bread Stuffing. Served with Hickory Smoked Bacon Gravy

**Garlic & Dijon Crusted Roast Tenderloin**

Topped with Sweet Onions Apples sautéed in a Cider Wine Dijon Reduction

***CHICKEN***

**Marsala**

Boneless Breast Medallions and Wild Mushrooms

Sautéed in a Marsala Wine Sauce

**Paillard**

Boneless Breast Pounded Thin, Pan Sautéed in Lemon-Butter Wine Sauce topped With Sautéed Rabe and Garlic Herbed Tomatoes

**Parmesan**

Breaded Boneless Breast Pan Fried, Topped with Melted Fresh Mozzarella with a Light Marinara Sauce

**Baked Stuffed Chicken Breast**

Skin On Boneless Breast Stuffed Sweet Potato, Sausage & Apple Bread Stuffing. Served with Hickory Smoked Bacon Gravy

***PASTA & TRADITIONAL SPECIALTIES***

**Chicken Florentine**

Grilled Boneless Breast tossed with Fresh Spinach & Farfalle Pasta in a Garlic Parmesan Cream Sauce

**Sausage & Rabe Sautee**

Grilled Italian Sausage with Steamed Broccoli Rabe and Cannellini Beans in Garlic and White Wine with Penne

**Rigatoni Bolognese**

Braised Veal, Pork and Beef in Fresh Tomato Sauce with a touch of Cream

**Shrimp Fra Diavlo**

Jumbo Gulf Shrimp Sautéed with Fresh Basil and Garlic in a Spicy Marinara over Linguini

**Gnocchi alla Sorrentina**

Light Potato Dumplings, Smoked Fresh Mozzarella, Fried Eggplant and Fresh Basil in Pink Vodka Sauce

***BASICS***

**Penne Pink Vodka\*\***

**Farfalle Creamy Pesto\*\***

**Rigatoni Bolognese**

**Baked Ziti**

**Stuffed Shells**

**Eggplant Parmesan**

**Spinach Ravioli in Marinara Pink Vodka or Alfredo**

**Baked Manicotti**

\*\*Add Grilled Chicken **$2pp**

**SIDES:**

**Oven Roasted Zucchini with Red Peppers & Tomato**

**Grilled Asparagus**

**Broccoli Rabe Aglio y Olio**

**Haricot Verte Almondine**

**Ratatouille Parmesan**

**Tarragon Buttered Baby Carrots**

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**Garlic Roasted Red Bliss**

**Baked Idaho**

**Roasted Garlic & Scallion Mashed Bliss**

**Diced Yukon Gold in Parsley Butter with Peas**

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**Wild Rice Blend**

**Garlic Herb Rice**

ALL ENTREES SERVED WITH TOSSED SALAD, DINNER ROLLS with BUTTER, COFFEE, TEA & DESSERT

**BREAKFAST BUFFET:**

**$15pp** INCLUDES:

**Scrambled Eggs**

**French Toast**

**Hickory Smoked Bacon**

**Sausage Patties**

**Home Fries**

**Assorted Fruits & Danish**

**Coffee & Tea**

**CONTINENTAL BREAKFAST:**

**$9pp** INCLUDES:

**Assorted Muffins**

**Danish**

**Bagels with Cream Cheese**

**English Muffins**

**Assorted Fruits**

**Coffee & Tea**