

TASTE OF ITALY DINNER BUFFET

PRIMI PIATTI *(Please select 2 items)*

Italian Wedding Soup
Minestrone
Panzanella Salad
Caesar Salad
Tossed Italian Salad

Enhance your experience by adding an Antipasto display at \$12 per person

SECONDI

MAIN COURSES *(Please select 3 items)*

Traditional Lasagna
Seafood Scampi, *Scallops and Shrimp with Orchiette Pasta*
Chicken Cacciatore, *Onions, Mushrooms and Peppers*
Chicken Picatta *Sautéed Chicken in Lemon Butter with Fresh Herbs*
Porchetta Umbriaca “Drunken Pork” *Pork Shoulder Marinated in Gin and Juniper with Garlic, Cracked Pepper and Parsley, Braised with Potatoes and Fennel*
Sunday Gravy, *just like Grandma’s with Meatballs and Sausage*
Eggplant Parmigiana *with Four Cheeses*
Cannelloni with Bechamel Sauce, *filled with Spinach and Ricotta*
Cheese Crespelli, *Ricotta Stuffed Pasta with Marinara*
Vegetable Lasagna
Mushroom Ravioli *with Cured Tomato Ragu*

Garlic Bread and Focaccia

Cannoli

Consider upgrading your dessert to luscious Tiramisu for an additional \$2 per person

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$32

Allow our sommelier to suggest Wine pairings to accompany your menu.

Buffet requires a 35 Person Minimum.

This Buffet is priced for a 1½ Hour Serve Time

All Guarantees are Due 3 Business Days Prior to Your Event

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.