Salads & Assorted Breads
Select 1.

**Baby Greens**
mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

**Classic Caesar**
romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

**Fresh Mozzarella, Tomato and Basil**
sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

**Gorgonzola Salad**
fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

**Quinoa and Buckwheat Salad**
quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

**Spinach and Bibb Salad**
baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

**Traditional Garden**
crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

**The Tuscan Table**
Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables

**Caprese Display**
fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

**Cold Antipasto Display**
marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

**Grilled Vegetables**
local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic then grilled

**Gourmet International Cheeses**
array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

**Chef’s Carving Table**
Select 1.

**Angus Sirloin**
roasted and served with a choice of two sauces: au jus and horseradish

**Braised Veal Shoulder**
veal shoulder braised Mediterranean style with white wine, tomatoes, basil and thyme

**Country Ham**
maple-glazed and presented with spicy honey mustard

**Pork Loin**
brown sugar and bourbon-roasted with applesauce

**Turkey Breast**
slow-roasted and served with cranberry relish

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Before placing your order, please inform your server if a person in your party has a food allergy.
Buffet Selections
Custom created to meet any menu requirements. Select 2.

Beef Buffet Selection

Beef & Broccoli
teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce

Braised Short Ribs
beef short ribs braised in red wine and a finely diced mirepoix

Ropa Vieja
cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice

Sirloin Tips Marchand du Vin
beef slowly braised in red wine, shallots, and mushrooms

Chicken Buffet Selection

Chicken Francese
buttery lemon-wine sauce envelops lightly battered chicken

Hawaiian Chicken
tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

Chicken Saltimbocca
breast of chicken with prosciutto, sage and spinach, served in marsala wine sauce

Chicken Scarpariello
chicken breast braised with Italian sausage, peppers and a spicy white wine sauce

Pesto Chicken
lightly sautéed chicken with sliced tomato and fresh mozzarella

Roast Chicken
oven-roasted chicken breast with cremini mushrooms

Sautéed Chicken
red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

Sesame Chicken
boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

Pork Buffet Selection

BBQ Ribs
slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

Hoisin Pork
roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic

Italian Sausage & Peppers
sweet Italian sausage with peppers, onions, tomatoes and basil

Polish Kielbasa
old-world style braised with sauerkraut, white wine and caraway seeds

Seafood Buffet Selection

Cashew-Crusted Tilapia
farmer-raised tilapia crusted with crushed cashews in a light lemon butter sauce

Jambalaya
chicken, shrimp, and sausage tossed with creole-style rice

Paella
show-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning

Mahi Mahi
seared and topped with mango salsa

Mussels Luciano
mussels steamed with fresh garlic, white wine and extra virgin olive oil

Roast Salmon
lightly seared salmon prepared with herbs and a hint of lemon

Local Sustainable Seafood
seasonal seafood selection

Veal Buffet Selection

Veal Marsala
flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace

Veal Meatballs
veal meatballs in a marsala wine and tomato demi-glace

Veal Piccata
tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

Vegetarian Buffet Selection

Select 1.

Garlic Mashed Potatoes
mashed Idaho potatoes with roasted garlic and butter

Mushroom Risotto
arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmagiana and butter

Red Bliss Roasted Potatoes
quartered and roasted with fresh rosemary

Roasted Root Vegetables
carrots, turnips, and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables
lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil

Basmati and Orzo Pilaf
asparagus, basmati rice, cranberry beans and orzo

Eggplant Rollatini
breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

Gnocchi Stew
gnocchi, cannellini bean, chard and crushed tomato
Vegetarian Buffet Selection (continued)

Pearl Couscous & Red Grains
whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

Potato and Spinach Baeckoffe
french casserole with potatoes, purple top turnips, spinach, and gruyère cheese

Ratatouille
zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

Tofu Stir Fry (Vegan and Gluten Free)
pan-seared tofu with snow peas, water chestnuts and tamari

Gourmet Pasta Selections
Pasta selections to enhance your menu. Select 1.

Penne Alla Vodka
penne in a sweet tomato sauce and finished with vodka and cream

Ravioli Al Pomodoro
ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

Rigatoni Bolognese
rigatoni served with a classic meat sauce blend of veal, pork and beef

Stuffed Shells
classic pasta shells stuffed with mascarpone, ricotta and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil and fresh basil

Tortellini Alfredo
cheese-filled rainbow tortellini tossed in a buttery parmesan cream sauce

Whole Wheat Penne Pasta Al Pesto
fresh basil, pine nuts and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

Dessert
Assortment of Italian Cookies and Pastries

Includes
Assorted soft drinks, juices, freshly brewed coffee, and tea. Beer/Wine or top shelf open bar available.

Signature Specialty Stations Enhancements
Make your menu unforgettable. Upgrade items/ Additional Charge

Asian Wok Station
white rice, fried rice, sesame chicken, beef and broccoli, fortune cookies, friend wonton noodles, crab rangoon

Assorted Grilled Cheesed With Tomato Soup Shot
cheddar, fontina, Americana and Havarti cheeses, served on white, wheat, marbled rye and egg breads with shots of tomato soup

Bacon Bar
chicken-fried, chocolate-dipped, maple-glazed candied, Applewood smoked bacon, BLT sliders, cheddar & bacon biscuits, pretzel rolls with bacon jam, bacon popcorn, pineapple/potato/asparagus/water chestnut wrapped bacon

Ramen & Dumpling Station
ramen noodles, broth, hard-boiled egg, soy, miso, chicken, shrimp, bean sprout, pork kimchi dumpling, spinach dumpling, ponzu, teriyaki, Japanese dressing

Fresh Mozzarella Station
hand-made fresh mozzarella with tomato, basil, sun-dried tomato, olive tapenade and eggplant toppings and assorted crostini

Mashed Potato Martini Bar
crushed red, sweet, and Idaho potatoes, along with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, chives and sour cream

Chicken & Waffle Station
popcorn chicken with mashed potatoes, waffle cones, BBQ sauce, spicy BBQ sauce, honey mustard, maple syrup and gravy

Savory Crepe Station
scallops, shrimp and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a Dijon sauce and eggplant, zucchini, bell peppers, tomatoes, garlic and herbs

Slider Station
miniature hamburgers, chicken sliders, and pulled pork served with assorted cheeses, pickle chips, lettuce, tomatoes and onions with ketchup and mustard

Taco Station
marinated beef, seasoned chicken, soft or crisp taco shells with fresh tomatoes, shredded lettuce, guacamole, tomato salsa, cheddar cheese, sour cream, black beans and corn