

## Italian Buffet

**\$18 per person (add an additional entrée for \$3)**

This menu includes homemade breads, salami and cheese plate, tossed salad with vinaigrette dressing and a non- alcoholic beverage (soft drinks, coffee and tea)

### Side Dishes (choice of two)

**House made Seasonal Vegetable Ravioli**- Served with a San Marzano tomato sauce

**Four Cheese Ravioli**- Choice of fresh tomato basil or meat sauce

**Rigatoni Gorgonzola**- Creamy Gorgonzola cheese sauce, served over penne pasta

**Fresh Tomato Basil**- sautéed with olive oil and garlic, served over bowtie pasta

**Creamy Farfalle Primavera**- Seasonal vegetables sautéed in a Parmesan cream sauce

**Spicy Fusili**- Corkscrew pasta with garlic, sundried tomatoes and broccoli

**Pasta Alforno**- Penne pasta with a meat and cheese sauce

**Whipped Potatoes**- Choice of Buttermilk, herb, garlic or pesto

**Butter Rice Pilaf**- With mushrooms and herbs

**Fresh Seasonal Vegetables**- Sautéed in garlic butter

### Entrees (choice of one)

**Stuffed Chicken Florentine**- Chicken breast with spinach and cheese, in a mushroom wine sauce

**Chicken Mediterranean**- Chicken breast with tomatoes, capers, artichokes and olives

**Chicken Fontanini Rollantini**- Chicken breast stuffed with sausage and cheese, served with a mushroom wine sauce

**Chicken Scallopini**- Boneless breast sautéed with mushrooms and herbs, in a white wine tomato sauce

**Roasted Chicken**- With garlic and herbs (bone-in)

**Roasted Tri Tip**- Served with sautéed mushrooms

**Roasted Lamb**- With garlic and rosemary

**Peppercorn Roasted Pork Loin**- Served with a citrus glaze

**OssoBucco**- Slow braised veal shank

## Family Style

\$24 per person

This menu includes homemade breads, salami and cheese plate, fried calamari, tossed salad with vinaigrette dressing, spumoni ice cream and a non- alcoholic beverage (soft drinks, coffee and tea)

### Side Dishes (choice of two)

**House made Seasonal Vegetable Ravioli**- Served with a San Marzano tomato sauce

**Four Cheese Ravioli**- Choice of fresh tomato basil or meat sauce

**Rigatoni Gorgonzola**- Creamy Gorgonzola cheese sauce, served over penne pasta

**Fresh Tomato Basil**- sautéed with olive oil and garlic, served over bowtie pasta

**Creamy Farfalle Primavera**- Seasonal vegetables sautéed in a Parmesan cream sauce

**Spicy Fusili**- Corkscrew pasta with garlic, sundried tomatoes and broccoli

**Pasta Alforno**- Penne pasta with a meat and cheese sauce

**Whipped Potatoes**- Choice of Buttermilk, herb, garlic or pesto

**Butter Rice Pilaf**- With mushrooms and herbs

**Fresh Seasonal Vegetables**- Sautéed in garlic butter

### Entrees (choice of one)

**Stuffed Chicken Florentine**- Chicken breast with spinach and cheese, in a mushroom wine sauce

**Chicken Mediterranean**- Chicken breast with tomatoes, capers, artichokes and olives

**Chicken Fontanini Rollantini**- Chicken breast stuffed with sausage and cheese, served with a mushroom wine sauce

**Chicken Scallopini**- Boneless breast sautéed with mushrooms and herbs, in a white wine tomato sauce

**Roasted Chicken**- With garlic and herbs (bone-in)

**Roasted Tri Tip**- Served with sautéed mushrooms

**Roasted Lamb**- With garlic and rosemary

**Peppercorn Roasted Pork Loin**- Served with a citrus glaze

**OssoBucco**- Slow braised veal shank

## The Italian Feast

\$32 per person

This menu includes homemade breads, tossed salad with vinaigrette dressing and a non-alcoholic beverage (soft drinks, coffee and tea)

### Appetizers (choice of two)

**Fried Calamari**- Tubes and tentacles lightly fried

**Frito Misto**- seasonal vegetables and shrimp lightly fried

**Stuffed Mushrooms**- Choice of seafood or spinach and cheese

**Tuscan Antipasto**- Fennel salami, mortadella, roasted peppers, grilled zucchini, asiago and provolone cheese. Served with fresh pesto and grilled bread

**Gourmet Pizzettes**- Choice of vegetarian or meat

### Side Dishes (choice of two)

**House made Sausage Ravioli**- Served with a San Marzano tomato sauce

**Fresh Crab Ravioli**- Served with a creamy pink vodka sauce

**Seafood Cannelloni**- Served with a lemon basil creamy sauce

**Penne Gorgonzola**- Fresh green vegetables and tomatoes, in a creamy gorgonzola cheese sauce

**Gnocchi**- Fresh potato pasta, choice of marinara, meat sauce, four cheese sauce or pesto

**Italian Risotto**- Choice of Porcini mushroom, spinach, sweet tomato or butternut squash

### Entrée (choice of two)

**CAB Prime Rib**- Slowly cooked with Italian herbs

**Grilled CAB Ribeye or Filet**- with sautéed mushrooms or topped with gorgonzola cheese and a red wine demi sauce

**Loin Lamb Chops**- Grilled and served with a mint gravy sauce

**Fresh Fish Selection**- Baked in a tomato wine sauce or grilled and served with a lemon caper wine sauce

**Poussin (local and fresh)** - Stuffed young chicken, roasted with wine and herbs