



Celebrations Buffet Menu

Selection of 12 Butler Passed Hors D'oeuvres
See Chef's Hors D'oeuvres List for Choices

Pasta Station

Select Two Pasta Dishes

- Mezzo Rigatoni Mediterranean
Grape Tomatoes, Eggplant, Basil,
Roasted Garlic Tomato Broth
- Gnocchi & Meatballs
Potato Gnocchi, Meatballs,
Tomato Ragu
- Orecchiette Toscano
Turkey Sausage,
Broccoli Rabe, White Beans & Roasted
Red Peppers, Crushed Red Pepper,
and Pesto Broth
- Gemelli And Wild Mushrooms
Roasted Wild Mushrooms, Radicchio, Kale
and Rosemary, Truffled Broth
- Cavatelli Portobello Bolognese
Torn Basil Leaves
Mushroom Bolognese Sauce
- Penne a la Vodka
Pink Tomato Vodka Sauce

Dinner Buffet

Bread Display of Olive Bread, Herbed Foccacia, and Tomato Pizetta
Herb Infused Olive Oil, and Marinated Olives

Frissee, Radicchio, and Baby Arugula with Beets,
Caramelized Walnuts with Balsamic Vinaigrette

Caesar Salad with Homemade Croutons

Stuffed Chicken with Roasted Artichokes,
Spinach, Truffled Mushroom, and Roasted Garlic White Wine

Braised Short Ribs Topped with Frizzled Onions

Risotto Cakes on a Bed of Pink Vodka Sauce

Julienne Mixed Vegetables

Dessert Buffet

DESSERTS TO BE DETERMINED

Coffee, Tea, & Decaf

Wedding Cake Available at Additional Cost
China, Flatware, & Glassware Available at Additional Cost

call for price
minimum 50 guests