



Buffet Menu

30 PEOPLE MINIMUM

Appetizers: (CHOOSE FOUR)

Cold Antipasto , Mozzarella Carrozza , Rice Balls , Fried Zucchini , Calamari Salad
Stuffed Artichokes , Broccoli with Garlic , Hot Peppers & Potatoes , Mussels Marinara
Stuffed Mushrooms , Fried Calamari , Mozzarella & Roasted Peppers , Mixed Greens Salad
Caesar Salad , Prosciutto & Melon , Beef Meatballs

Pasta: (CHOOSE ONE)

Penne Fresh Tomato & Basil , Penne Vodka Sauce , Stuffed Shells , Spaghetti Garlic & Oil
Ziti Alfredo , Ravioli , Cavatelli & Broccoli , Baked Ziti , Manicotti
Fusilli Special Sauce , Tortellini Bolognese

Entrée: (CHOOSE THREE)

Chicken Giambotta , Chicken Francese , Chicken Savoy , Chicken Cacciatore , Chicken Bella Italia
Fried Chicken , Chicken Marsala , Chicken Parmigiana , Chicken Murphy , Chicken Scarpariello
Roast Pork , Chicken Genovese on Bone , Veal Marsala
Veal & Pepper Cacciatore , Veal Francese , Sausage & Peppers , Eggplant Rollatini , Tilapia Brandy
Boston Scrod Francese , Grouper Livornese

Package Includes

~ UNLIMITED SODA ~

*~Freshly Brewed Coffee & Tea ~Vanilla Ice Cream~~Hot Garlic Bread ~Italian Bread ~Butter
~Choice of Color Napkins~*

Monday - Sunday

Lunch or Dinner

Per Person Pricing Inquire with Banquet Department

PER PERSON*

PLUS STATE SALES TAX & 20% SERVICE

ADDITIONAL BEVERAGES SECTION

Unlimited Soda	NO CHARGE with Booking one of our Banquet Packages
Unlimited Liter Carafe Wine	\$8.50* per person
Unlimited Liter Carafe Wine & Bottles Coors Light & Budweiser Beer	\$11.00* per person
OPEN BAR	\$22.00* per person
Champagne Toast / Cider Toast	\$2.75* / \$1.75* per person

Dessert Section *PER PERSON*

Occasion Sheet Cakes -----\$2.75pp*

Viennese Table-----\$7.95pp*

(Assorted Mini Pastries, Cookies, Seasonal Fresh Fruit, Mini Cakes, Espresso & Cappuccino)

Italian Pastries & Italian Butter Cookies----\$5.95pp*

Espresso and Cappuccino Station-----\$2.75pp*

Seasonal Fresh Fruit—\$3.95pp*