

QUALITY CATERING

ITALIAN BUFFET

Buffets include 1 selection from the starters and salads section, 1 selection from the salads section, and 1 selection from the entrée section. For each additional item you add, add \$1 to the price. Buffets include foccacia bread, rolls and butter. A dessert station can be added to your buffet, consisting of tiramisu, cannolis, and Italian pastries, add \$3.50 per person. A 15% gratuity will be added.

STARTERS AND SALADS

Seafood Starter Plate (add \$3 per person)

Grilled scallops and shrimp chilled with basil, kalamata aioli and sun dried tomatoes

Beef Tenderloin Carpaccio (add \$3 per person)

With capers, olive oil, herbs, & arugula

Farfalle Salad

With bowtie pasta, balsamic vinaigrette, and fresh vegetables

Antipasto Platter

Prosciutto, cappacola, havarti, salami, and marinated vegetables

Fresh Mozzarella, Roma Tomato, and Fresh Basil Platter

With balsamic glaze

Caesar Salad

Romaine lettuce, parmesan cheese, and garlic croutons

House Garden Greens

With accoutrements on the side, balsamic vinegar and kalamata olive oil

Spinach Salad

Crispy pancetta, toasted pine nuts, gorgonzola cheese, and orange segments

PASTA AND SIDES

Spaghetti Carbonara

With prosciutto, bacon, and cream

Fettuccini Alfredo

With parmesan and fontina cheeses, cream, garlic, and butter

Penne pasta

With basil pesto, kalamata olives, and scallions

Quattro Formaggio Agnolotti

Spinach and egg striped pasta filled with four cheeses in a white wine cream sauce

Grilled Polenta

With cracked black pepper and fresh herbs

Baby Zucchini

Sauteed in butter, garlic, and basil

Tuscan Style Beans

Baked cannellini beans with sage, fennel, and pancetta

ENTREES

Linguini and Shrimp Diablo

Tender shrimp sautéed in butter, cracked black peppercorns, & sauce diablo

19

Seafood Risotto

Shrimp, scallops, calamari, mussels, parmesan cheese, saffron cream

19

Osso Bucco

Braised Lamb Shank with chianti reduction, and gremolata

23

Veal Saltimbocca

Veal leg escalopes, pan seared, with fresh mozzarella, prosciutto, and marsala butter

23

Chicken Parmigiana

Breast of chicken, marinara sauce, caramelized onions, and mozzarella and parmesan cheeses

17

Eggplant Parmesan

A la pomodoro with parmesan, mozzarella, and havarti cheeses, and marinara sauce

16

Filet of Beef Tenderloin

with porcini mushrooms and gorgonzola cheese

25