

## BUFFET PRIVATE EVENT MENU

**\$44.95 PER PERSON**

20 person minimum (Plus NYS Sales Tax + 18% Gratuity + 4% Admin Fee)

**2 HOUR EVENT TUESDAY-THURSDAY ALL DAY | FRIDAY 12PM-5PM**

### **SALAD** CHOOSE 1

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**CAESAR SALAD**

romaine, crouton crumbles, pecorino & parmigiano reggiano, caesar dressing

**HOUSE SALAD**

mixed greens, tomatoes, cucumbers, carrots, olives, red onion, balsamic vinaigrette

### **PASTA** CHOOSE 1

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**PENNE-** Vodka | Bolognese | Garlic & Oil | Marinara | Pomodoro

### **ENTREES** CHOOSE 2

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**CHICKEN PARMIGIANA**

breaded & fried, pomodoro sauce  
pecorino, fresh mozzarella, basil

**MEATBALL PARMIGIANA**

veal, pork & beef meatballs, pomodoro sauce  
parmigiano, mozzarella, basil

**EGGPLANT PARMIGIANA**

breaded, fried, pomodoro sauce  
parmigiano, mozzarella, basil

**CHICKEN MARSALA**

mushrooms, marsala wine brown sauce

**CHICKEN PRIMAVERA**

grilled chicken, seasonal vegetables  
garlic & evoo

**SHORT RIB**

marsala mushroom sauce  
crispy onion, mashed potato **+10 per person**

**CHICKEN FRANCESE**

egg battered, lemon butter sauce, spinach

**CHICKEN SCARPARELLO**

sausage, peppers & onions, potatoes, rosemary brown sauce

**FILET OF SOLE**

**Francese** - egg-battered, baby spinach, lemon-butter sauce  
**Oreganata** - baby spinach, white wine breadcrumb sauce

**GAMBERI OREGANATA**

shrimp, baby spinach, white wine breadcrumb sauce

**CHICKEN ALLA MILANESE**

breaded & fried, arugula, fennel, red onion, tomatoes  
parmigiano reggiano, balsamic glaze drizzle, evoo

**SAUSAGE & BROCCOLI RABE**

sliced sausage, sicilian olives, garlic & evoo

**SALMON**

Mediterranean season encrusted, mashed potato  
asparagus, lemon-butter sauce **+10 per person**

**INCLUDES** House Made Focaccia Bread, Soda, Coffee, Tea & Assorted Italian Cookies

*Cappuccino & Espresso Available. Menu Pricing*