

BUFFET PRIVATE EVENT MENU

\$44.95 PER PERSON

20 person minimum (plus NYS tax & 22% Gratuity)

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

SALAD CHOOSE 1

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

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

ENTREES CHOOSE 2

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