



January 25, 2012

DINNER BUFFET



Available from 3:00 PM to 9:00 PM with 25 Guest Minimum.
Served with Our Signature Fresh Bread, Olive Oil, and Herbs.
Includes Fresh Brewed Regular and Decaf Coffees, Hot Tea, and Iced Tea.

\$23.99 Per Person \$9.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

Appetizer or Cup of Soup

(Select One) (Select Two for Additional \$2 Per Person)

- * Lambrusco Beef Vegetable Soup * Loaded Baked Potato Soup
- * Lobster Bisque with Sweet Corn (Add \$1.50 Per Person)
- * Bruschetta & Grilled Garlic Crostini * Crispy Ricotta Ravioli * Mini Italian Meatballs
- * Crab Stuffed Mushrooms (Add \$3 Per Person)
- * Mini-Lump Crab Cakes with Lemon Aioli (Add \$3 Per Person)

Salad

(Select One)

- * Caesar Classico * Toscani Chopped with Basil Balsamic Vinaigrette
- * Spinach & Chianti Pear (Add \$2 Per Person) * Strawberry Walnut Spinach (Add \$2 Per Person)

Pasta

(Select One)

- * Home-Made 4-Cheese Lasagna * Macaroni & Cheese a la VIVA With Stewed Tomatoes * Shrimp Scampi with Fettuccini (Add \$4 Per Person)
- * Spaghetti Marinara (Plain, Italian Sausage, or Meatballs) * Penne ala Vodka (Add Chicken \$3 Per Person) (Add Shrimp \$5 Per Person) * Fettuccini Alfredo (Add Chicken \$3 Per Person) (Add Shrimp \$5 Per Person)

Entrées

(Select Two) (Select Three for Additional \$3 Per Person)

- * Chicken Margherita with Fettuccini
- * Chicken Parmesan with Basil, Provolone & Marinara with Spaghetti
 - * Chicken Marsala & Mushrooms with Fettuccini
 - * Herb-Encrusted Chicken with Fettuccini Alfredo
- * Pecan-Encrusted Chicken Breast Stuffed with Brie & Served with Mixed Berry Sauce (Add \$2 Per Person)
 - * Parmesan-Encrusted Tilapia
 - * Sweet Potato-Encrusted Salmon (Add \$3 Per Person)
 - * Pomegranate Grilled Salmon (Add \$3 Per Person)
 - * Broiled Lump Crab Cakes with Lemon Aioli (Add \$3 Per Person)
- * Baked Shrimp Stuffed with Crab Meat with Lemon Aioli (Add \$3 Per Person)
 - * Roasted Garlic Chopped Steak with Marsala Mushroom Sauce
 - * Beef Tenderloin Tips with Marsala Mushrooms & Fettuccini
 - * Marsala Tender Steak (Prepared Medium) with Marsala Mushroom Sauce
- * Balsamic Flat-Iron Steak (Prepared Medium) with Pepperoncini-Horseradish Garlic Butter (Add \$2 Per Person)
 - * 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$4 Per Person)
 - * 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$6 Per Person)
 - * 6-Oz. Petite Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$6 Per Person)
 - * 9-Oz. Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$10 Per Person)



DINNER BUFFET - Continued



Sides

(Select Two)

- * Sautéed Mediterranean Vegetables
- * Fresh Broccoli with Herb-Seasoned Olive Oil
- * Green Beans Almondine
- * Sautéed Asparagus with Brown Sugar Butter & Parmesan (Add \$1 Per Person)
- * Garden Herb Orzo & Wild Rice
- * Red-Skin Garlic Mashed Potatoes
- * Pecan-Encrusted Mashed Sweet Potatoes
- * Spaghetti Marinara

Desserts

(Select Two) (Select Three for Additional \$1.50 Per Person)

- * Bananas Foster Cheesecake
- * Peanut Butter Caramel Fudge Cheesecake
- * Strawberry Dulce Cheesecake
- * French Vanilla Crème Brûlée
- * Dark Chocolate Kahlua Crème Brûlée
- * Tiramisu
- * Cannoli
- * Peanut Butter Fudge Cake

Consuming raw or undercooked meats, poultry, seafood, or eggs
may increase your risk of a food-borne illness.