



January 25, 2012

HOT LUNCH BUFFET



Available from 11:00 AM to 3:00 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.

\$19.99 Per Person \$8.99 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)

- * Bruschetta & Grilled Garlic Crostini
- * Crispy Ricotta Ravioli
- * Mini Italian Meatballs
- * Lambrusco Beef Vegetable Soup
- * Loaded Baked Potato Soup
- * Lobster Bisque with Sweet Corn (Add \$1.50 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)

Flatbread Pizzas

(Select Two)

- * Classico
- * Margherita
- * Italian Sausage & Mushrooms
- * White Pizza

Pasta

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

- * 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 One) (Select Two for Additional \$3 Per Person)

- * Chicken Margherita with Fettuccini
- * Chicken Parmesan with Basil, Provolone, & Marinara with Spaghetti
- * Chicken Marsala & Mushrooms with Fettuccini (Add \$1 Per Person)
 - * Herb-Encrusted Chicken with Fettuccini Alfredo
 - * 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 (Add \$3 Per Person)
- * Roasted Garlic Chopped Steak with Marsala Mushroom Sauce
 - * Beef 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)



HOT LUNCH BUFFET - Continued



Sides

(Select One) (Select Two for Additional \$1 Per Person)

- * 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.