



January 25, 2012



SPECIAL OCCASION DINNER BUFFET

Available from 4:00 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.

\$34.99 Per Person \$13.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

Butlered Hors D'Oeuvres

* See Hors D'Oeuvres Listing (Select Two Signatures or One Premium)

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 * Mini-Lump Crab Cakes with Lemon Aioli

Fresh Fruits & Assorted Cheeses Display

Salads

(Select Two)

- * Caesar Classico with Pesto Croutons, Red Bell Pepper, Parmesan Crisp & Cracked Black Pepper with House Caesar
- * Toscani Chopped with Basil Balsamic Vinaigrette
- * Spinach & Chianti Pear Salad with Candied Walnuts, Mandarin Oranges, Sun-Dried Cranberries, Gorgonzola & Raspberry-Balsamic Vinaigrette
- * Strawberry Walnut Spinach Salad with Mandarin Oranges & Raspberry Vinaigrette
- * Spring Mix Apple, Walnut & Goat Cheese Salad with Citrus Champagne Vinaigrette
- * Tomato & Mozzarella Caprese Salad with Basil, Balsamic Vinaigrette, & Spring Mix with Citrus Champagne Vinaigrette

Entrées

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

- * Home-Made 4-Cheese Lasagna with Marinara Sauce
- * Spaghetti Marinara with Home-Made Meatballs or Italian Sausage
- * Chicken Margherita with Fettuccini
- * Chicken Parmesan with Basil, Provolone, & Marinara with Spaghetti
- * Chicken Marsala & Mushrooms with Fettuccini
- * Pecan-Encrusted Chicken Breast Stuffed with Brie & Served with Mixed Berry Sauce
- * Parmesan-Encrusted Tilapia with Sautéed Spinach & Lemon Vinaigrette
- * Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce
- * Pomegranate Grilled Salmon with Cranberry, Marinated Shallots & Gorgonzola
- * Shrimp Fettuccini Alfredo
- * Broiled Lump Crab Cakes with Lemon Aioli
- * Baked Shrimp Stuffed with Crab Meat with Alfredo Sauce
- * Roasted Garlic Chopped Steak with Marsala Wine, Mushrooms, Shallots & Thyme
- * Beef Tenderloin Tips with Marsala Mushrooms & Fettuccini
- * 8-Oz. Marsala Tender Steak (Prepared Medium) with Marsala Wine, Demi Glace, Mushrooms, Shallots & Thyme
- * 8-Oz. Balsamic Flat-Iron Steak (Prepared Medium) with Pepperoncini-Horseradish Garlic Butter



SPECIAL OCCASION DINNER BUFFET - Continued

* 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter

* 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$4 Per Person)

* 6-Oz. Petite Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$4 Per Person)

* 9-Oz. Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$8 Per Person)

~~~~~ Sides ~~~~~

(Select Two)

* Sautéed Mediterranean Vegetables * Fresh Broccoli with Herb-Seasoned Olive Oil * Green Beans Almondine

* Sautéed Asparagus with Brown Sugar Butter & Parmesan

* Garden Herb Orzo & Wild Rice

* Red-Skin Garlic Mashed Potatoes

* Pecan-Encrusted Mashed Sweet Potatoes

* Spaghetti Marinara

~~~~~ Desserts ~~~~~

* Custom Cake with French Vanilla Ice Cream

OR

(Select Two)

* Bananas Foster Cheesecake * Peanut Butter Caramel Fudge Cheesecake * Strawberry Dulce Cheesecake

* French Vanilla Crème Brûlée

* Dark Chocolate Kahlua Crème Brûlée

* Tiramisu

* Cannoli

* Chocolate Bocce Ball

* Peanut Butter Fudge Cake

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