

### **BUFFET MENU**

WE WILL CATER TO ALL YOUR NEEDS. THE FOLLOWING IS JUST A SAMPLE LIST.

OUR CHEF WILL ASSIST YOU WITH ANY OTHER CHOICE YOU DESIRE. PRICED ACCORDINGLY.

## **SALADS**

GREEK SALAD vine ripened tomatoes, cucumber, kalamata olives, feta cheese

CAESAR'S SALAD

SPINACH WITH STRAWBERRIES AND ALMONDS, sherry vinaigrette

RADICCHIO, ENDIVE AND ARUGOLA WITH SHAVED PARMESAN, red wine vinaigrette

## **COLD PLATTERS**

MIX CHARCUTERIE served with focaccia and house breadsticks

MIX CHEESES served with water crackers, honey, grapes, walnuts, quince paste

MIX CRUDITIES seved with aioli, olive tapenade, focaccia

SMOKED SALMON with onions cream cheese and dill

GRILLED VEGETABLES, e.v. olive oil, herbs

ROASTED RED BEETS, red onion and Gorgonzola crumbles

**CAPRESE SALAD** 

MUSHROOM SALAD with shaved parmesan and apple slices

MIXED SEAFOOD SALAD with lemon and garlic vinaigrette, herbs

FARRO SALAD WITH MUSHROOMS AND VEGATABLES

CANELLINI BEAN SALAD with tuna, red onions and herbs

#### **PASTA**

PASTA PRIMAVERA

BAKED LASAGNA with Bolognese sauce or pestp

BAKED VEGETABLE or MEAT CANELLONI

PENNE ALLA VODKA

RIGATONI ALLA BUTTERA

PENNE PRIMAVERA

PORCINI MUSHROOM with butter sage sauce and sliced truffles

RICOTTA AND SPINACH RAVIOLI with fresh tomato sauce

PANSOTTI ALLA GENOVESE with creamy walnut sauce

TRADITIONAL MEAT RAVIOLI with tomato and porcini mushroom sauce

# **MAIN COURSES**

KOBE MEAT BALLS with tomato sauce and ricotta

SLICED NY SIRLON STEAK with choice of sauces

SLICED LEG OF LAMB with choice of sauces

SLICED PORK ROAST with choice of sauces

#### EGGPLANT PARMIGIANA

CHICKEN SCALOPPINE OF YOUR CHOICE (lemon, herbs, Marsala, mushroom, etc.)

ROASTED SALMON FILLET, Sicilian style with olives, cherry tomatoes, capers and herbs

COLD SALMON with basil mayonnaise

BAKED BRANZINO FILLETS, citrus sauce and aromatic bread crumbs FRIED CALAMARI choice of dips (red marinara, tzatziki, hot mayo etc)

## **DESSERT**

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TRADITIONAL TIRAMISU'

FLOURLESS CHOCOLATE CAKE

ITALIAN BISCOTTI FRUIT TARTS

RICOTTA CHEESCAKE