



Private Event Buffet Packages

Buffet package #1 \$40 per guest

- One buffet salad
- Three buffet entrees
- Warm bread and butter
- Non-alcoholic beverages

Buffet package #2 \$46 per guest

- Two buffet appetizers
- One buffet salad
- Three buffet entrees
- Warm bread and butter
- Non-alcoholic beverages

Buffet package #3 \$50 per guest

- Two buffet appetizers
- One buffet salad
- Three buffet entrees
- Two buffet deserts
- Warm bread and butter
- Non-alcoholic beverages

buffet package prices do not include tax or gratuity

Buffet packages only available for parties of 25 or more



Buffet Package Menu Options

Salads

Greek salad

Mixed greens topped with red onions, Roma tomatoes, black olives, and fetta cheese

Caesar salad

Crisp romaine with croutons sprinkled with shaved parmigiano

House salad

Mixed greens topped with red onions, kalamata olives, and Roma tomatoes

Desserts

Plain cheesecake

No topping

Strawberry cheesecake

With strawberry topping

Tiramisu

Topped with coco powder

Seasonal dessert

Rotating desert depending on season

Appetizers

Mozzarella fritti

Fresh breaded fried mozzarella

Caprese salad

Sliced tomatoes with fresh basil, fresh mozzarella, EVOO, topped with balsamic glaze

Brussel sprouts

Fresh Brussel sprout sauteed with bacon and balsamic glaze

Calamari Fritti

Freshly breaded, served with tomato sauce

Bada Bing shrimp

+\$3 per guest

Jumbo beer battered shrimp tossed in our sweet and spicy Bada Bing sauce

Filet bruschetta

+\$5 per guest

Toasted Italian bread topped with Boursin cheese, filet, caramelized onions, and asparagus

Tomato bruschetta

Toasted Italian bread topped with diced tomatoes, basil, fresh mozzarella, EVOO, and drizzled with balsamic glaze

Buffalo wings

Choice of buffalo or Chipotle bbq sauce

Entrées

Penne Alfredo

Add Chicken +\$6.50 per guest

Add Shrimp +\$7.50 per guest

Add Broccoli +\$5.00 per guest

Chicken Parmigiana

Fresh breaded chicken breast topped with tomato sauce and melted mozzarella cheese

Lasagna

Meat lasagna baked with meat sauce and mozzarella cheese

Pollo Marsala

Fresh chicken breast sauteed with mushrooms and rosemary in a marsala wine sauce

Penne Vodka

Penne pasta tossed in our plum tomato cream sauce with a hint of vodka

Pollo Picatta

Fresh chicken breast simmered in a lite lemon sauce with red onions and capers

Manicotti

2 rolls of pasta filled with ricotta cheese and baked with tomato sauce and mozzarella

Baked Penne

Penne pasta baked with mozzarella, choice of meat sauce or tomato sauce

Penne Giuseppe

Penne pasta tossed fresh spinach, sun dried tomatoes, kalamata olives, fetta, and parmigiano cheese

Grilled Salmon

+\$6 per guest

Mild and moist

Lobster Ravioli

+\$6 per guest

Lobster and crab stuffed ravioli served on a bed of vodka sauce