

CATERING MENU



BUFFET:

APPETIZER:

- * *Salad of Greens with Balsamic Vinaigrette*

HOT BUFFET:

- * *Eggplant rollatini filled with ricotta & parmigiano baked in a light tomato sauce topped with mozzarella cheese*
- * *North atlantic salmon Livornese with capers, black olives in tomato wine sauce*
- * *Italian sausage with peppers and potatoes in a balsamic sauce*
- * *Pasta with tomato basil parmigiano sauce*
- * *Pan seared chicken breast Francese with lemon wine sauce*

COFFEE, TEA, COMPLIMENTARY SODA UPON REQUEST

Lunch Tuesday to Friday only \$19.95 per person

Dinner Tuesday to Sunday only \$25.95 per person

Saturday & Sunday all day lunch or dinner \$25.95 per person

MOST POPULAR COMBINATION OF SIT DOWN & BUFFET

FIRST COURSE ANTIPASTO FAMILY STYLE ON THE TABLE:

- * *Mozzarella and tomato brushetta, eggplant rollatini, focaccia, fried calamari, sausage & peppers with balsamic sauce.*

SECOND COURSE:

- * *Pasta with tomato basil & parmigiano sauce served family style*

THIRD COURSE:

- * *Mixed salad with balsamic dressing*

FOURTH COURSE:

- * *Entrée served on buffet: Chicken Francese, Salmon Livornese, Scaloppine of Pork Sorrentino topped with prosciutto, Eggplant & Mozzarella, Ratatouille of potato and vegetable.*

COFFEE, TEA, COMPLIMENTARY SODA UPON REQUEST

Lunch Tuesday to Friday only \$26.95 per person

Dinner Tuesday to Sunday only \$31.95 per person

Saturday & Sunday all day lunch or dinner \$31.95 per person

MENU SIT DOWN

FIRST COURSE:

- * *Pasta with tomato, basil and parmigiano sauce*

SECOND COURSE:

- * *Mixed greens with balsamic vinaigrette*

THIRD COURSE - CHOICE OF:

- * *Chicken Francese*
- * *Salmon Livornese*
- * *Scaloppine of Pork Sorrentino topped with prosciutto*
- * *Eggplant & Mozzarella*
- * *Veal Parmigiana.*

Entrées served with vegetable of the day.

COFFEE, TEA, COMPLIMENTARY SODA UPON REQUEST

Lunch Tuesday to Friday only \$19.95 per person

Dinner Tuesday to Sunday only \$25.95 per person

Saturday & Sunday all day lunch or dinner \$25.95 per person

DESSERTS FOR ALL PARTIES:

- Bring your own cake & cookies, \$1.00 plate charge;
- Our cake \$4.00/person; Fruit \$3.00/person;
- Mini pastry & cookies \$4.00/person