

EVENTS MENU

SERVED BUFFET STYLE

MIN 15 GUESTS, MAX 65 GUESTS

PRICE INCLUDES: CHOICE OF SALAD, 2 ENTREES, 2 SIDES, ROLLS,
COFFEE AND TEA:

\$27.95 PER PERSON PLUS 8% TAX AND 20% SERVICE/ADMIN FEE

Salads

MIXED GREEN OR CAESAR
SALAD

Entrees

CHICKEN PARMIGIANA
Boneless breast of chicken, seasoned,
breaded and topped with mozzarella and
marinara sauce

CHICKEN PICCATA
Chicken breast dusted with flour, pan
seared and finished in a white wine-caper
sauce

BAKED CHICKEN & GIANELLI
SAUSAGE

Seasoned Chicken Breasts and Boneless
Thighs baked with Italian Sausage

OVEN ROASTED TURKEY
Served with Cranberry Sauce or Alabama
White Sauce

ROAST SIRLOIN OF BEEF
Served with Au Jus or Horseradish Crema

BOSTON BAKED SCROD
Served with a light crust of buttered wafer
crackers and finished in a lemon beurre
blanc

GRILLED JUMBO SHRIMP
Marinated Shrimp

BAKED HAM
Finished with a brown sugar-honey glaze

PORK TENDERLOIN
Seared then topped with a blackberry-
jalapeno glaze

STUFFED SHELLS
in homemade red sauce(vegetarian)

LASAGNA
Vegetarian option available

Supplemental Entrees

8OZ FILET MIGNON: MARKET

14 OZ RIBEYE: MARKET

8OZ LOBSTER TAIL : MARKET

SURF AND TURF: MARKET

Sides

MEDITERRANEAN PASTA

PASTA DU JOUR

OVEN ROASTED POTATOES

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

ITALIAN GREEN BEANS

SEASONAL VEGETABLES

Additional Offerings

DESSERTS

HORS D'OEUVRES

*VEGETARIAN AND GLUTEN FREE

OPTIONS AVAILABLE

**PRICE AND MENU SUBJECT TO
CHANGE