



Holiday Party Menu Experience Italy Buffet

Antipasti Display

Meat & Cheese Display - Prosciutto & Melon, Capicola, Mortadella and Genoa Salami, Fontina, Sharp Provolone and Ricotta Salata

Grilled Vegetable Platter - Eggplant, Onion, Mushrooms, Zucchini, Peppers, Tomato, Seasoned with Basil Oil and Sea Salt

Eggplant Caponata – Sicilian Relish

Frittata di Pasta – Baked Egg and Cheese with Pasta

Assorted Breads and Garlic Focaccia

Primi Piato-Pasta Station (Select Two)

Orichetti with Sausage, Mushrooms and Broccoli Rabe

Cheese Tortellini with Peas, Ham, and Creamy Cheese Sauce

Penne with Chicken, Mushrooms, Roasted Peppers, Tomato Sauce

Wild Mushroom Ravioli with Golden Mushroom Sauce & Parmegiana Reggiano Cheese

Secondi Piato-Entrees (Select Two)

Chicken Limone-Fresh Chicken Tenders with Lemon, Capers, Parsley, EVOO

Eggplant Parmagiana Layered with Mozzarella, Reggiano, Tomato Sauce, and Basil

Bracciole Stuffed Flank Steak with Raisins, Pine Nuts and Bread, Braised in Red Wine and Rich Veal Stock

Grilled Sirloin Fiorentina Grilled Steak with Fresh herbs, Shaved Reggiano Cheese and White Truffle Oil Drizzle

Sugo di Pomodoro Braised Pork, Meatballs, and Sausages with Wild Mushrooms

Porchetta Umbriaga “Drunken Pork” Fresh Pork spiked with Garlic, Herbs and Black Pepper marinated in Gin and Juniper Berries slow roasted

La Dolce

Italian Pastry Display

Coffee, Tea, Decaf Station

~ \$49 ~

Minimum 50 People

All Guarantees are due 72 hours prior to your event. All food and beverage items listed are subject to a 19% administrative fee and a 5% State Tax. The 19% administrative fee does not represent a tip/service charge for the wait staff. Prices are subject to change without notice. JCI 10/08