

Dinner Buffets

Designed for 30 or more guests

All Buffets include Ice Tea, Soda, and Water

Substitutions may be made but may affect the final pricing

***Bruschetta (not included) *Add as appetizer for an additional \$1.00 per person**

The Palermo \$30 (PLUS TAX + SERVICE CHARGE)

Garden Salad

Entrees

Italian Meatballs

Choice of Pasta: Penne Siciliano (No Meat), Baked Ziti, Tortellini
Pesto, Beef Ravioli with Marinara

Chicken Breast with your **Choice of Sauce:**
Picatta, Marsala, Casa, or Pompeii

Chef Choice Vegetables

Dessert

Chef's Choice

The Tuscan \$32 (PLUS TAX + SERVICE CHARGE)

Garden Salad

Entrees:

Penne Siciliano (No Meat)
Chicken Pompeii
Roast Beef with Au Jus
Garlic Potatoes

Dessert

Chef Choice Dessert

The Veneto \$37 (PLUS TAX + SERVICE CHARGE)

Garden Salad

Entrees:

Sirloin Portofino

Garlic Potatoes

Choice of Pasta: Penne Siciliano (No Meat), Baked Ziti, Tortellini
Pesto, Beef Ravioli with Marinara

Chicken Breast with your **Choice of Sauce:**

Picatta, Marsala, Casa, or Pompeii

Dessert

Chef Choice Special Desserts - for parties above 35 guests

The Sicilian \$45 (PLUS TAX + SERVICE CHARGE)

Garden Salad

Entrees:

Grilled Whole Beef Tenderloin Filet Pinot Noir

Garlic Potatoes

Choice of Pasta: Penne Siciliano (No Meat), Baked Ziti, Tortellini
Pesto, Beef Ravioli with Marinara

Chicken Breast with your **Choice of Sauce:**

Picatta, Marsala, Casa, or Pompeii

Dessert

Chef Choice Special Desserts - for parties above 35 guests

The Milano \$52 (PLUS TAX + SERVICE CHARGE)

Hors d'oeuvres

Chef Choice of (2) Appetizers
(included with dinner menu)

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Garden Salad

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Entrees

Grilled Whole Beef Tenderloin Filet Pinot Noir

Salmon with Choice of Bourbon Glaze or Lemon Butter Garlic Sauce

Chef Choice Vegetables

Chicken Breast with your **Choice of Sauce:**

Picatta, Marsala, Casa or Pompeii Sauce

Choice of Starch: Rice Pilaf, Garlic Potatoes or Penne Siciliano

Chef's Choice "Premium" Dessert