# **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 <u>appetizer</u> for an additional
\$1.00 per person

### The Palermo \$32 (Plus tax + service charge)

Garden Salad

### **Entrees**

Italian Meatballs

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

<u>Chicken Breast</u> with your **Choice of Sauce**: Picatta, Marsala, Casa, or Pompeii

Chef Choice Vegetables

**Dessert** 

Chef's Choice

The Tuscan \$34 (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 \$39 (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

<u>Chicken Breast</u> with your **Choice of Sauce**: Picatta, Marsala, Casa, or Pompeii

#### **Dessert**

Chef Choice Dessert

# The Sicilian \$47 (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

<u>Chicken Breast</u> with your **Choice of Sauce**: Picatta, Marsala, Casa, or Pompeii

#### **Dessert**

Chef Choice Dessert

# The Milano \$54 (Plus tax + service charge)

### Hors d'oeuvres

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

Garden Salad

#### **Entrees**

Grilled Whole Beef Tenderloin Filet Pinot Noir

Salmon with Choice of Bourbon Glaze or Lemon Butter Garlic Sauce

Chef Choice Vegetables

<u>Chicken Breast</u> with your **Choice of Sauce**: Picatta, Marsala, Casa or Pompeii Sauce

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

**Chef's Choice Dessert**