



DROP AND SET BUFFET MENU

MINIMUM OF 20 PEOPLE

## DROP OFF BUFFET IDEAS

ENTRÉE CHOICES  
(CHOOSE TWO)

ITALIAN ROASTED CHICKEN ON THE BONE

CHICKEN PARMESAN

CHICKEN MARSALA

CHICKEN CACCIATORE

CHICKEN FRANCASIE

CHICKEN RIGGIES

SAUSAGE RIGGIES

BEEF TIPS MARSALA

SAUSAGE PEPPERS AND ONIONS

ROSEMARY & GARLIC PORK

TORTELLINI CARBONARA

TORTELLINI ALFREDO

STUFFED RIGGIES IN VODKA SAUCE

CAVATELLI WITH BROCCOLI AND MUSHROOMS

MEAT LASAGNA

VEGETABLE LASAGNA

EGGPLANT PARMESAN

SHRIMP SCAMPI- Add \$5.00 more per person

SHRIMP RIGGIES- Add \$5.00 more per person

## PASTA, POTATO, & RICE

(CHOOSE ONE)

OVEN ROASTED POTATOES  
MASHED POTATOES  
GARLIC MASHED POTATOES  
RIGATONI IN VODKA SAUCE  
PENNE IN MARINARA SAUCE  
BUTTERED EGG NOODLES  
RICE PILAF

## SALADS AND VEGETABLES

(CHOOSE TWO)

GREEN BEANS WITH ROASTED RED PEPPERS  
SAUTEED ZUCCHINI, CARROTS AND SQUASH  
SAUTEED BROCCOLI  
ITALIAN GREENS

### THE COSTAL SALAD

Mixed Greens with Fresh Berries, Goat Cheese and Candied Pecans with Poppy Seed Dressing

TOSSED CHEF SALAD with Italian Dressing

CAESAR SALAD

TOMATO, CUCUMBER AND RED ONION SALAD

PASTA SALAD

OLD FASHION POTATO SALAD

MACARONI SALAD

FRESH FRUIT SALAD

## ALSO SERVED:

FRESHLY BAKED DINNER ROLLS AND BUTTER

THE PRICE PER PERSON: \$21.00 plus applicable NYS Sales Tax and Delivery/Pick-up Charge

Paper products and plasticware- Add \$3.00 per person

Basic Linens for Seating Tables- \$5.00 per linen

The pricing quoted includes equipment and serving pieces, linen to cover food serving tables, as needed. Our Staff Member will deliver and set-up your buffet, and make arrangements to pick-up our equipment at a later time that same day, or the next business day.

# ADDITIONAL APPETIZERS TO CONSIDER

## **Charcuterie Board:**

An array of imported and domestic cheeses and cured meats. imported olives, marinated roasted peppers, crisps, fresh fruits and mixed nuts.

**Platter for 10- \$100 Platter for 20- 200**

## **Our Spicy Tomato Oil:**

Served with homemade crostini

**Platter for 10- \$25 Platter for 20-\$50**

## **Bruschetta:**

A mixture of fresh garlic, extra virgin olive oil, diced tomatoes, fresh basil, with shredded parmesan cheese. Served with homemade crostini

**Platter for 10- \$25 Platter for 20- \$50**

## **Mixed Peppers Spicy Bruschetta:**

Variety of mixed hot peppers pureed, with a drizzle of hot Tomato oil and freshly shredded parmesan. Served with homemade crostini

**Platter for 10- \$30 Platter for 20- \$55**

## **Mangia Bene Italian Greens:**

Sauteed escarole, hot cherry peppers, prosciutto, & garlic topped with bread crumb and grated Romano cheese

**Half Pan \$45 Full Pan \$85**

## **House Made Sausage Peppers & Onions:**

Quartered sausage pieces sauteed with peppers and onions

**Single \$11 Half Pan \$45 Full Pan \$85**

## **Fried Italian Meatballs:**

A trio of meatballs served with a side of marinara and topped with Shaved Locatelli Cheese

**Half Pan \$45 Full pan \$85**

## **Spicy Roasted Red Pepper & Shrimp:**

Shrimp Sautéed shrimp with fresh garlic, chopped hot cherry peppers, fresh basil, and marinated roasted peppers. Served with crostini.

**Half Pan Only \$60**

## **Hand breaded Chicken Tenders:**

Served with Honey Mustard and BBQ Sauce

**Half Pan \$45 Full Pan \$85**

\*\*\*Half Pans feed 10 to 12 people

\*\*\*Full Pans feed 20 to 22 people