



Buffet Two

*The buffet will be beautifully presented
with linen skirts, flower arrangements and silver with gold accent chafing dishes*

Start your buffet with your choice of salad

Antipasto

Provolone, ham, salami, roasted peppers, red onion, pepperoncini, black olives, tomatoes, cucumbers on a bed of romaine and iceberg lettuce with Ralph's house dressing

Italian Salad

Mixed greens topped with provolone, sun-dried tom, roasted peppers, tomato, onion, pepperoncini, house dressing

Mesclun Salad

Mixed baby greens tossed with a balsamic vinaigrette dressing & topped with blue cheese, candied cranberries and walnuts

Tossed Salad

Crisp romaine lettuce, grape tomatoes, cucumbers and red onions

Caesar Salad

A classic - Caesar dressing, Pecorino Romano cheese and homemade croutons

Choice of Pasta

Penne vodka

Vodka-faced tomato cream sauce with artichoke hearts, sun-dried tomatoes and prosciutto

Penne Salsiccie

Penne tossed in a crumbled sausage pink cream sauce

Stuffed Shells

Pasta (your choice)

Served with filetto di pomodoro sauce, matriciana sauce, meat sauce, or old fashioned tomato sauce

*Your tables will be dressed
in cream colored linen table cloths and white linen napkins*



Main Course

Please select two entrées

Chicken Francese, Marsala or Chicken Parmigiana

Chicken Giambotta

Sautéed with Sausage, potatoes, peppers(hot or sweet), mushrooms & onions

Chicken Marsala

Sautéed with Portobello & Button mushrooms in a creamy Marsala wine sauce

Chicken Abruzzi

Topped with provolone and Ricotta cheese, served in a brown sauce with mushrooms and sun-dried tomatoes

Eggplant Parmigiana

Sausage and Peppers (red or white)

Salmon

Pan seared with a walnut crust, served in a grain mustard and white wine sauce

Filet of Sole, Tilapia or Salmon Oreganata or Marechiara

Sprinkled with seasoned breadcrumbs and served in a garlic-scampi sauce or a light plum tomato sauce with Calamata olives and artichoke hearts

Steak Italiano

Seasoned and grilled flank steak served with assorted sautéed mushrooms in a garlic scampi sauce (hot peppers optional)...please add 2.50 extra per person

Beef Campania

Tender braised beef cubes simmered in a red wine sauce with Italian bacon, mushrooms, carrots and cipolline onions...please add 2.50 extra per person

Veal (any style)

Please add \$2.50 extra per person

Also included in your buffet:

Roasted Potatoes or Fried Potatoes and Italian hot peppers

With a touch of garlic and rosemary Or

Broccoli or Broccoli Rabe

Sautéed in olive oil & garlic

*Please feel free to bring your own liquor
We will provide you with glassware and ice*

Dessert

please select one

Celebration Cake

Yellow cake with vanilla custard, bananas, strawberries, whipped cream frosting

Chocolate Lovers Cake

Chocolate cake, rich fudge center and fudge icing

Black and White

Chocolate and vanilla layers with chocolate custard filling and chocolate fudge icing

Cannoli Cake

Yellow cake, cannoli cream filling, whipped cream icing (\$1.00 extra per person)

Rum Cake

Rum soaked sponge cake layers with chocolate custard and peach filling, whipped cream and almond crusted icing +(1.00 p.p. extra)



Other dessert items are available-please ask

Also included in your party-

Coffee/decaf coffee/tea caddy selections

Soda- Regular and Diet

Buffet two is not available on

Friday, Saturday Sunday

26.00 per person

children under 12- buffet or chicken fingers- fries and pizza 14.50

Please add 20% gratuity and 7% sales tax to the total of your party

Ralph's Private Party Room



Private Affair Room Seating up to 70 people

564 Franklin Avenue

Nutley, New Jersey

(973) 235 - 1130

Buffet Station

