



BUFFET STYLE

APPETIZERS

Turkey meatballs Platter

in light tomato basil sauce. Served on skewers

(30 pcs) \$117

(40 pcs) \$146

(80 pcs) \$272

Caprese Skewers

Fresh mozzarella pearls, basil, heirloom cherry tomato drizzled with aged balsamic glaze and evoo. Served on a platter

(30 pcs) \$102

(40 pcs) \$128

(80 pcs) \$252

Bruschetta “Appassita” (bite sized)

cherry tomato confit, fresh basil, Burrata cheese,
roasted garlic over thin sliced toasted bread

(30 pcs) \$117

(40 pcs) \$146

(80pcs) \$272

Prosciutto & Burrata Crostini (bite sized)

With chopped arugula toasted sliced baguette balsamic
reduction

(30 pcs) \$120

(40 pcs) \$156

(60 pcs) \$228

Stuffed Mushrooms

Cheese and herbs stuffed brown mushrooms

(Not vegetarian)

(30 pcs) \$56

(40 pcs) \$72

(60 pcs) \$108

Charcuterie Board

Fresh fruit Parmigiano Reggiano and Pecorino
Crotonese with Truffle honey (side) 3 italian cold cuts
\$12/person

PASTA

Penne Alfredo

Served in chafing dish
1/2 pan -\$110
full pan - \$215

Penne Pomodoro e Basilico

served on chafing dish
1/2 pan -\$115
full pan -\$225

Classic Lasagna

meat ragù, besciamella sauce, mozzarella, Parmigiano
Reggiano basil
- half pan \$190
- full pan \$375

Veal Tortellini

Mushroom cream sauce

Half pan \$180

Full pan \$355

Spinach Ricotta Ravioli

Butter and sage sauce. Finished with parmesigiano reggiano cheese

Half pan \$155

Full pan \$305

MAIN COURSE

Comes with side dish listed below

Chicken Marsala Scaloppine with mushrooms, served on chafing dish

\$375 (serves 15)

\$480 (serves 20)

\$690 (serves 30)

\$880 (serves 40)

Chicken Piccata Scaloppine lemon and capers sauce,
served on chafing dish

\$375 (serves 15)

\$480 (serves 20)

\$690 (serves 30)

\$880 (serves 40)

Branzino Mediterranea

**Mediterranean sea-bass filet with capers black olives
cherry tomatoes white wine sauce**

\$425 (Serves 15)

\$520 (serves 20)

\$795 (serves 30)

\$1000 (serves 40)

Grilled Salmon

(4 ounces) grilled served with parsley lemon sauce

\$335 (serves 15)

\$420 (serves 20)

\$615 (serves 30)

\$800 (serves 40)

SIDES

-Sautéed Spinach

Garlic Olive oil

-Roasted Potatoes

Rosemary garlic

-Mashed Potatoes

DESSERT and FRUIT

Cannoli Siciliani

Fresh ricotta cheese crumbled pistachios chocolate chips

\$155 (20 mini cannoli)

\$210 (30 mini cannoli)

\$280 (40 mini cannoli)

Fresh Mixed Fruit Cups

\$75 (15 cups)

\$99 (20 cups)

\$147 (30 cups)

\$194 (40 cups)

Fragole con Panna Chantilly

marinated fresh strawberry topped with fresh whipped cream with a hint of vanilla and shaved chocolate

Served in individual cups.

\$90 (15 cups)

\$124 (20 cups)

\$184 (30 cups)

\$244 (40 cups)

EXTRAS

American Coffee Cart

Regular & Decaf (creamer regular-Raw in the Cane-Stevia sugar). Disposable 6oz coffee cups

\$3.75/prs

Espresso/ Cappuccino Cart

Made to order

Espresso (4oz disposable cups)

Cappuccino (6oz disposable cups)

(Raw in the Cane- Stevia sugar, stirrers).

\$4.50/prs

In-Home Chef Service plus 1 Sous Chef: \$1850
Additional kitchen assistant: \$250 (over 15 guests)
Additional server: \$250 (over 15 guests)
Minimum Order: \$2000