



BUFFET STYLE

\$85 per person

Choose 1 pizza, 2 appetizers, 2 pasta, 2 entrees, 1 dessert

Extra appetizer \$10 per person

Extra pasta \$10 per person

Extra entrée \$15 per person

Extra dessert \$5 per person



PIZZA STATION

2ft PIZZA

MARGHERITA- tomato, mozzarella, basil

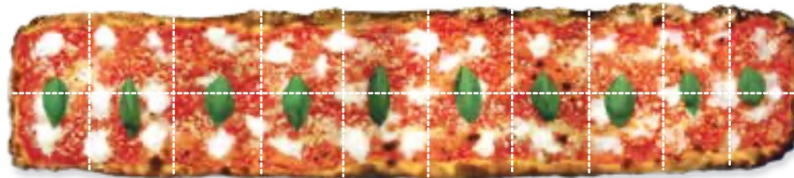
PEPPERONI- tomato, mozzarella, pepperoni

FUNGHI- tomato, mozzarella, mushrooms

BIANCA- mozzarella, fontina, arugula, shaved Parmigiano

TARTUFO NERO- bouquet of cheese and black truffle

Regular Cut: 20 pieces



Baby Cut: 40 pieces



Cocktail Cut: 60 pieces





APPETIZERS

MEATBALLS- tomato sauce, Parmigiano and basil, toasted bread

BRUSCHETTA- topped with marinated tomatoes and basil

CARCIOFI & BURRATA- lightly fried artichokes and burrata

CAPRESE- mozzarella, cherry tomato, basil

CAESAR SALAD- classic Caesar with croutons

ARUGULA & PARMIGIANO- arugula, Parmigiano, cherry tomatoes

PASTA

PENNE POMODORO- tomato sauce, basil

RIGATONI BOLOGNESE- homemade meat sauce

PENNE VODKA- tomato sauce, touch of cream, splash of vodka

FARFALLE LIMONCELLO- shrimp, lemon cream sauce

RAVIOLI SALVIA- spinach & ricotta ravioli, butter sage sauce

RAVIOLI PORCINI- porcini mushroom and ricotta ravioli, leek sauce

RAVIOLI LOBSTER- lobster and ricotta ravioli, lobster bisque

GNOCCHI- your style: cherry tomato or Bolognese or vodka



ENTREES

GRILLED SALMON- grilled filet of salmon from Faroe Islands

BRANZINO- filet baked with lemon and herbs

VEGETARIAN PLATTER- spaghetti squash, tomato, sauteed vegetables

PETTO DI POLLO MILANESE- breaded and pan seared free range
chicken breast, arugula and cherry tomato salad

STEAK- certified Angus beef served sliced (add \$10pp)

FILET MIGNON- served sliced (add \$10pp)

SIDES

\$3 per person per side

BRUSSELS SPROUT

ROASTED POTATOES

FRENCH FRIES

SPINACH

BROCCOLI

DESSERTS

TIRAMISU'

Homemade with espresso

CHOCOLATE CAKE

Seven chocolate and hazelnut layers

CANNOLI

Filled with ricotta cream

CHEESECAKE

Homemade with ricotta

COOKIES

Assortment of cookies