



**SECTION 1 - APPETIZERS**

Home Arancini with Marinara - Chicken Tenders – Buffalo Tenders  
Buffalo Chicken Wontons - Hummus, Guacamole & Vegetable Platter  
Meatballs in Marinara Sauce - Bavarian Soft Baked Pretzels

**SECTION 2 - SALADS**

House Salad – Caesar Salad – Red Bliss Potato Salad – Garden Style Tossed Caprese Salad

**SECTION 3 - SIDE DISHES**

Roasted Red Bliss Potatoes – Garlic Mashed Potatoes – Seasonal Vegetables  
Asian Noodles with Julienne Vegetables

**SECTION 4 - ENTREES**

Pasta Rustico (penne, grilled chicken, prosciutto, spinach & tomatoes) in a wine garlic herb sauce  
Chicken Parmesan with Penne in Homemade Marinara Sauce  
Chicken or Beef Stir Fry with Fresh Vegetable over Asian Noodles  
Italian Sausage with Peppers & Onions  
Chicken Marsala over penne

**ADDITIONAL OFFERINGS**

Scallops wrapped in Bacon (45 pieces) or Shrimp Cocktail (45 Pieces)	\$109
Italian Prosciutto with fresh honeydew melon and cantaloupe plates	\$12/per plate
Assorted cheeses and cracker plates with grapes	\$9/per plate
Mimosa Bar - Four bottles of champagne and assorted fresh juices	\$139
Coffee Station	\$2.50/person

**PACKAGES - COMBINE FROM CHOICES LISTED ABOVE**

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|---|--------------------|
| 1. Any four appetizers                                | \$16.50 per person |
| 2. One from each of the four sections                 | \$18.50 per person |
| 3. Two appetizers, one salad and one entrée           | \$18.50 per person |
| 4. One appetizer, one salad, one side and two entrees | \$19.50 per person |

All food is served buffet style. Minimum people required is 50 for an evening event and 35 for a daytime event. No room fee.

7% state meals tax and 20% gratuity is applicable.

