

APPETIZER BUFFET-

\$6 per person—Antipasto platter (fontina, provolone, pepperoni, prosciutto wrapped asparagus, marinated artichokes, tomatoes and olives, gorgonzola butter and olive oil crostini)

Additional \$4 per person—Italian Sausage (simmered in Marsala veal glaze with assorted mushrooms)

Additional \$5 per person—Sautéed Shrimp (Sautéed with bell peppers and red onions with sherry-garlic butter sauce)

***** We can also customize a special menu for hors d'oeuvre parties only*****

SALAD

****Mixed Green salad is included in entrée price****

Mixed Green—Red leaf, Bibb, escarole, radicchio and carrots tossed with Italian vinaigrette.

Caesar-Romaine lettuce with Parmesan, croutons and traditional Caesar dressing. Additional 3.00 per person

Arugula- with toasted walnuts, Marsala soaked raisins, gorgonzola, olive oil and balsamic glaze. Additional 5.00 per person

DESSERT- Choose one

Budino di Panettone- Bread pudding with dark caramel sauce, Marsala-soaked raisins and whipped cream. 8.50

Tiramisu- Savoiardi cookies layered with fresh cream, espresso, mascarpone cheese, chocolate and zabaglione. 8.50

Tuscan Brownie with caramel sea salt gelato and white chocolate bark with toasted Almonds. 8.50

Raspberry Sorbet 5.00

with fresh strawberries 6.00