

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 6.00 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