

## **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 \$6 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 4.00 per person

**Arugula**- with toasted walnuts, Marsala soaked raisins, gorgonzola, olive oil and balsamic glaze. Additional 7.00 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

## **BANQUET DINNERS**