

CENA 081

3 1/2 Hour Buffet or Family Style Weekday only /\$72.00 per Person
Friday or Saturday night facility charge \$10.00 additional per person

PASSED HORS D'OEUVRES

Choose Three:

Chicken Satay
Brick oven Pizza
Beef Satay
Broccoli rabe and sausage spring rolls
Fried Calamari
Baked Clams
Fresh Mozzarella and Tomato
Beef Short Rib Sliders

Upgrades:

Seafood Salad + \$8.00pp
Octopus Salad + \$8.00pp
Shrimp Cocktail + \$8.00pp
Salumi and Cheese Platter + \$7.00pp
We can accommodate any special request of your choice. Just ask the Chef!

Buffet

CHICKEN ITEMS

Choose 1

Chicken Marsala

Sautéed medallion of chicken with sliced button mushrooms finished with a Marsala wine sauce

-Or-

Chicken Francese

Chicken medallions dusted in flour and eggs and lightly sautéed in a white wine butter lemon sauce

-Or-

Chicken Parmigiana

Lightly breaded chicken cutlet topped with Pomodoro sauces and mozzarella cheese

** If you prefer a different type of chicken speak to chef **

STEAK ITEMS

Choose 1

Grilled Skirt Steak

-Or-

Roasted Pork Loin served with Apricot Sauce

-Or-

Roast beef served with light brown like demi glaze

In rosemary herbs flavor

-Or-

If you prefer any other meat like Veal, New York Strip, Filet Mignon
Or Lamb or Duck it will be an Additional Cost Per person (market prize)

PASTA ITEMS

Choose 1

Penne ala Vodka

Sautéed with pancetta, onions, and a splash of vodka in a pink cream sauce

** can be made without pancetta upon request

-Or-

Rigatoni Pomodoro

Rigatoni in a light basil tomato sauce

-Or-

Orecchiette with broccoli rabe and sausage in a garlic and oil sauce

-Or-

Baked Ziti with tomato sauce, ricotta and mozzarella

-Or-

Bow tie pasta in a vegetarian sauce

* Seasonal vegetables

-Or-

If you would like a pasta with a meat sauce or fish it will be an

Additional charge per person

** Gluten free / whole wheat options available additional cost may be applied**

EST. 2018

FISH ENTREES

Choose 1

Maple glazed Salmon

Wild caught Salmon drizzled with honey maple syrup sauce

-Or-

Roasted Salmon

Escarole beans with roasted salmon

-Or-

Tilapia Francese Style

dusted in flour and eggs and lightly sautéed in a white wine butter lemon sauce

-Or-

Branzino Oreganata

Branzino seasoned with breadcrumbs made with white wine and lemon sauce

** If you prefer another type of fish it will be an additional charge per person (market price)**

SIDES

Choose 1

Roasted potatoes

Sautéed green beans

Garlic mashed potatoes

Corn Polenta

Broccoli rabe

Grilled seasoned vegetables

Asparagus

SALADS

Choose 1

Chi Salad

Crispy Californian lettuce, baby greens topped with crumbled Gorgonzola cheese, maple glazed walnuts, mandarin orange, strawberries & served with a Poached port pear in a raspberry vinaigrette

-Or-

House Salad

A diced blend of crispy lettuce and seasoned garden vegetables with vine ripe tomatoes Lightly tossed in an aged balsamic vinaigrette dressing

-Or-

Caesar Salad

Hearts of romaine topped with a Dijon lemon dressing served in a Parmesan cheese basket

-Or-

Artichoke Salad

Artichoke, arugula, olives, peppers, goat cheese, mixed green tomato, crispy prosciutto in a balsamic dressing

DESSERT

Assortment of Cookies & Fruit

Coffee & Tea & Soda

** Espresso/Cappuccino available upon request for \$3.00 additional charge per person **

BAR OPTION (3 HOUR)

Silver Open Bar

\$20.00 per person

(Each additional hour \$10 x person)

House Red & White Wine, Imported & Domestic Bottled Beer, Prosecco

Gold open bar

\$ 32.00 per person

(Each additional hour \$16 x person)

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer

Platinum Bar Option:

\$38.00 per person

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer, shots, top shelf liquor
whisky, bourbon, scotch, top premium tequila

Menu prices above do not include tax & service charges

(8.625% and 20% service charge)

** A \$3.99 fee will apply to all credit card and debit card charges. This fee can be avoided by paying cash **