

SERVED AS GUEST ARRIVE

BUFFET STYLE HOT ANTIPASTO

FAMILY STYLE SALAD * SELECT 1

FAMILY STYLE PASTA * SELECT 1

TORTELLINI ALFREDO

ENTRÉES * SELECT 3

EGGPLANT PARMIGIANA

house-made tomato sauce, fresh mozzarella, spaghetti

MOROCCAN CHICKPEA CAKES, VG, GF

mango apricot chutney, red pepper curry

CHICKEN PARMIGIANA

house-made tomato sauce, fresh mozzarella

CHICKEN FRANCESE

charred lemon

CHICKEN MARSALA

sautéed mushrooms

ROASTED PORK LOIN

vinegar peppers & onions

VEAL OSSO BUCCO

* additional \$10.00 per person *

PAN-SEARED SALMON

lemon beurre blanc

BAKED COD OREGANATA

parmesan breadcrumbs, saffron rice, sautéed spinach, lemon beurre blanc

CRISPY-SKIN BRANZINO

sage chimichurri

* additional \$10.00 per person *

BRAISED SHORT RIB OF BEEF

potato purée, sautéed spinach, green peppercorn sauce

GRILLED FILET MIGNON

steak sauce

* additional \$10.00 per person *

CHEF'S SELECTION OF SEASONAL VEGETABLE & STARCH

DESSERT & COFFEE

FRESHLY-BAKED COOKIES AND MINIATURE PASTRIES

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED TEA

PREMIUM BAR

TITO'S, EFFEN, BACARDI, CAPTAIN MORGAN, TANQUERAY, ESPELON TEQUILA, ROKU GIN DEWARS, JIM BEAM, JACK DANIELS, SWEET & DRY
VERMOUTH, SEAGRAM'S VO HOUSE RED & WHITE WINE, SPARKLING WINE, ASSORTED BEER

~Some Items Subject to Change~