

GRAVY

BUFFET OR FAMILY-STYLE

DINNER

Buffet service available for any size party. Family-style for parties under 30 guests.
Iced tea and fountain beverages included. Menu pricing subject to change. Tax, admin fee, and gratuity are additional.

ANTIPASTI DISPLAY

SMALL \$150 for up to 20 guests

LARGE \$295 for up to 40 guests

Chef's selection of cured meats and cheeses,
served with an assortment of crackers and
seasonal accompaniments

STARTER Choose one • Additional starters \$3 per person

RISOTTO BALLS 🍴

Fried Arborio rice stuffed with fontina served over gravy

TRADITIONAL BRUSCHETTA 🍴

Tomato, basil, and house-made ricotta served on crostini
with a drizzle of balsamic reduction

BEEF MEATBALLS

Traditional Italian meatballs with gravy

SALAD Choose one

MIXED GREENS SALAD 🍴🌱

Grape tomatoes, cucumbers, red onions, shaved Grana
Padano, with Italian dressing

CLASSIC CAESAR SALAD*

Romaine, Parmigiano-Reggiano, Italian croûtons and our
house-made Caesar dressing

CAPRESE SALAD 🍴🌱 (ADD \$3 PP)

Red onion, fresh mozzarella, basil leaves, tomatoes, balsamic
drizzle and red wine vinaigrette

SIDES Choose one • Additional sides \$3 per person

FINGERLING POTATOES 🍴🌱

BUTTER-POACHED BROCCOLINI 🍴🌱

ROASTED SEASONAL VEGETABLES 🍴🌱

PASTA BIANCA

Chilled pasta, blistered tomatoes, capers, Kalamata olives,
fresh mozzarella, Italian dressing, and fresh basil

RIGATONI WITH GRAVY

Upgrade to Creamy Pesto or Alfredo Sauce (add \$1.50 pp)

ENTRÉE Choose two • Additional entrées \$7 per person
Includes a garlic knot

LASAGNA

Mascarpone, ricotta, Parmesan, mozzarella, local
ground beef and pancetta Bolognese

CHICKEN PARMIGIANA

Parmesan-breaded chicken cutlet, topped with gravy
and shredded mozzarella cheese

CHICKEN MARSALA 🍴 (FALL/WINTER)

Golden pan-fried chicken cutlet, blistered tomatoes, pancetta, local
mushrooms, covered in Marsala butter sauce

CHICKEN PICCATA 🍴 (SPRING/SUMMER)

Pan-fried chicken cutlet, blistered tomatoes, and artichoke, tossed in
a lemon-caper butter sauce

PAN-SEARED SALMON* 🍴 (ADD \$3 PP)

Finished with a gremolata of herbs, lemon, garlic, and olive oil 🍴

VEGETABLE RISOTTO 🍴🌱

Seasonal vegetables, Italian cheeses, fresh herbs, and Arborio rice

BEEF SHORT RIB 🍴 (ADD \$3 PP)

Slow-braised boneless beef short ribs

DESSERT Choose one • Additional desserts \$3 per person
*Outside desserts are welcome with approval of management,
including a \$25 charge.*

TIRAMISU 🍴

Amaretto-vanilla ladyfingers, chocolate shavings

CHEESECAKE 🍴

Traditional cheesecake with choice of caramel or
Limoncello drizzle

CAPRESE FLOURLESS CHOCOLATE TORTE 🍴🌱

Traditional chocolate flourless cake finished with a
dusting of powdered sugar

MINI CHEESECAKES

New York Style, Chocolate, Strawberry Swirl

BUILD YOUR OWN CANNOLI STATION (ADD \$8 PP)

House-made vanilla cream with chocolate sprinkles, crushed
pistachios, and strawberry sauce to garnish

🍴 Vegetarian 🌱 Vegan 🌱 Vegan upon request 🍴 Gluten free 🍴 Gluten-free upon request 🍴 Cooked to Medium

**Items may be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.*

GRAVY

BUFFET OR FAMILY-STYLE LUNCH

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Iced tea and fountain beverages included. Menu pricing subject to change. Tax, admin fee, and gratuity are additional.

STARTER Choose one • \$3 each additional choice

MIXED GREENS SALAD 🌱

Grape tomatoes, cucumbers, red onions, shaved
Grana Padano, with Italian dressing

CLASSIC CAESAR SALAD *

Romaine, Parmigiano-Reggiano, Italian croûtons and our
house-made Caesar dressing

CAPRESE SALAD 🌱 (ADD \$3 PP)

Red onion, fresh mozzarella, basil leaves, tomatoes, balsamic
drizzle and red wine vinaigrette

RISOTTO BALLS 🌱

Fried Arborio rice stuffed with fontina served over gravy

TRADITIONAL BRUSCHETTA 🌱

Tomato, basil, and house-made ricotta served on crostini
with a drizzle of balsamic reduction

ENTRÉE Choose two • \$5 each additional choice

Includes a garlic knot

FOUR CHEESE RAVIOLI 🌱

Asiago, fontina, Parmesan, ricotta, herbs, gravy

LASAGNA

Mascarpone, ricotta, Parmesan, mozzarella, local
ground beef and pancetta Bolognese

EGGPLANT PIE 🌱

Thinly sliced eggplant layered with Parmesan and gravy

CHICKEN PARMIGIANA 🌱

Parmesan-breaded chicken cutlet, topped with gravy
and shredded mozzarella cheese

CHICKEN ALFREDO

Grilled Chicken breast, basil alfredo sauce and broccolini
served over rigatoni

PASTA BIANCA

Chilled pasta with grilled chicken, blistered tomatoes, capers,
Kalamata olives, fresh mozzarella, Italian dressing, and fresh basil

DESSERT

TIRAMISU 🌱

Amaretto-vanilla ladyfingers, chocolate shavings

Outside desserts are welcome with approval of management, including a \$25 charge.

APPETIZERS

Perfect for casual celebrations
or as cocktail hour additions to dinner

ANTIPASTI DISPLAY

SMALL \$150 for up to 20 guests

LARGE \$295 for up to 40 guests

Chef's selection of cured meats and cheeses,
served with an assortment of crackers and
seasonal accompaniments

PASSED APPETIZERS

\$8 per person for choice of two

\$5 each additional choice

CAPRESE SKEWERS 🌱

Tomato, basil, and fresh mozzarella

PROSCIUTTO WRAPPED MELON 🌱

With mozzarella cheese, basil and with balsamic glaze

SALAMI & HERBED CREAM CHEESE ROLLS 🌱

STUFFED MUSHROOM CAPS 🌱

Stuffed with basil cream sauce and Asiago cheese

APPETIZER STATIONS

KNOT YOUR AVERAGE SLIDER STATION

\$15 per person for choice of two

Italian Shredded Beef, Breaded Eggplant, Meatball,
or Fried Chicken Cutlet; served with slider knot rolls,
gravy, provolone, and Parmesan-garlic-parsley mix

BUILD YOUR OWN BRUSCHETTA STATION

\$12 per person

Traditional tomato, mushroom, and olive tapenade,
house-made ricotta, balsamic and seasonal fruit drizzles,
and plenty of crostini

DESSERT STATION

BUILD YOUR OWN CANNOLI STATION (ADD \$8 PP)

House-made vanilla cream with chocolate sprinkles,
crushed pistachios, and strawberry sauce to garnish

🌱 Vegetarian 🌿 Vegan 🍷 Gluten free 🍷 Gluten-free available upon request

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GRAVY

APPETIZERS

Perfect for casual celebrations or as cocktail hour additions to dinner.
Menu pricing subject to change.

ANTIPASTI DISPLAY

SMALL \$150 for up to 20 guests
LARGE \$295 for up to 40 guests

Chef's selection of cured meats and cheeses, served with an assortment of crackers and seasonal accompaniments

APPETIZER STATIONS

KNOT YOUR AVERAGE SLIDER STATION

\$15 per person with choice of two proteins

Italian Shredded Beef, Meatball, Fried Chicken Cutlet, or Balsamic Vinaigrette-Marinated Grilled Portobello Cap

Served with slider knot rolls, gravy, provolone, and Parmesan-garlic-parsley mix

BUILD YOUR OWN BRUSCHETTA STATION

\$12 per person

Traditional tomato, mushroom, and olive tapenade, house-made ricotta, balsamic and seasonal fruit drizzles, and plenty of crostini

PASSED APPETIZERS

\$8 per person for choice of two
\$5 each additional choice

CAPRESE SKEWERS

Tomato, basil, and fresh mozzarella

PROSCIUTTO WRAPPED MELON

With mozzarella cheese, basil and with balsamic glaze

SALAMI & HERBED CREAM CHEESE ROLLS

STUFFED MUSHROOM CAPS

Stuffed with basil cream sauce and Asiago cheese

STATIONARY ADD-ONS

\$5 per person

RISOTTO BALLS

Fried Arborio rice stuffed with fontina served over gravy

BEEF MEATBALLS

Traditional Italian meatballs with gravy

SEASONAL FLATBREAD

BUILD YOUR OWN CANNOLI STATION \$10 per person

House-made vanilla cream with chocolate sprinkles, crushed pistachios, and strawberry sauce to garnish

Outside desserts are welcome with approval of management, including a \$25 charge.

 Vegetarian  Vegan  Gluten free  Gluten-free available upon request

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