



## **A Classic Italian Hot Buffet Menu**

### **Hors d'Oeuvres Passed Butler Style**

Mini Italian Meatballs with Spicy Tomato Sauce  
Franks in Pastry with Spicy Mustard  
Mini Risotto Balls  
Shrimp Cocktail  
Chicken Parmesan Bites  
Caprese Skewers

### **Stationary Hors d'Oeuvres**

Hot Spinach and Artichoke Bread Bowl  
Fresh Crudité Platter with Spinach Dip

### **Buffet Menu**

Tri-Color Salad: Radicchio, Arugula, Shaved Parmesan, and Endive; Served with a Red Wine Vinaigrette  
Chicken Francaise  
Shrimp Scampi **OR** Shrimp Oreganata  
Penne a la Vodka  
Sautéed Broccoli Rabe **OR** Escarole  
Rice Pilaf Milanese  
Assorted Rolls and Butter

Also Available: Roasted Filet Mignon with Merlot Sauce (additional \$8.00/person)

### **Dessert**

Assorted Cookie Platter  
**OR**  
Fresh Fruit Platter with Raspberry Sauce

### **Coffee Service (\$2.50 per person/ Minimum 20 guests)**

Regular and Decaffeinated Coffees and Teas, Milk, Sugar, and Sweet-n-Low and Urns

Culinary Studio to provide: lemons, limes, cocktail napkins, and serving trays.

Ice available upon request: \$40 per 40-pound bag.  
Prestige Disposables Available: \$6.00 per person.

Price per person is \$55.50 plus tax.

There is a 3.5% credit card convenience fee on all charges.

Price per person does not include rental equipment or service staff.

Service staff rate is \$35.00 per hour per server, with a minimum of four hours, plus gratuity.

**Price per person is based on a minimum of 25 guests.**

**Smaller groups are welcome to order a la carte from the main menu.**

Prices are subject to change.