



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 \$59.50 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.