



# M E N U

## ITALIAN BUFFET GOLD PACKAGE

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### PASTA CHOICES

choose one


Baked Ziti, Campanella, Farfalle, Cavatappi, with choice of Sauce & Cheese

GF Potato Gnocchi, or Cheese Lasagna  
Served with Sweet or Hot Italian Sausage and Meatballs



### CHOICE OF SAUCES

Marinara, Bolognese, Alfredo, Fresh Basil Pesto, Roasted Red Pepper Pesto,  
Roasted Garlic Tomato Basil & E.V.O.O, Tomato Basil Cream,



### CHOICE OF SALADS

choice of one

#### CLASSIC CAESAR SALAD

Fresh Hearts of Romaine Lettuce  
Classic Creamy Caesar Dressing & Shaved Asiago Cheese  
Sided with Home Style Garlic Herb Croutons

#### BABY CAPRESE SALAD

Blistered Heirloom Cherry Tomatoes, & Baby Buffalo Mozzarella  
Bed of Baby Spinach, Fresh Basil Chiffonade,  
Extra Virgin Olive Oil, Balsamic Syrup

#### ANTIPASTO

Genoa Salami, Capicola, Prosciutto Ham, Tuna with Capers & Lemon,  
Sharp Provolone, Marinated Artichokes Mushrooms,  
Olives & Roasted Peppers, Baby Arugula  
EVOO & Lemon Balsamic Agrodolce

#### TOSSED GARDEN SALAD

Medley of Baby Greens & Romaine Lettuce  
Fresh Garden Vegetables  
Choice of 2 Dressings







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**BREAD BASKETS ON TABLE**  
choice of one

**FRESH BAKED ITALIAN BREAD**  
With Garlic Herb EVOO

**HONEY WHEAT PARKER HOUSE ROLL**  
Apple Cider Honey Butter

**ASSORTED ARTISAN ROLLS**  
Herbed Goat Milk Butter

**SEEDED ROSEMARY FOCACCIA**  
With Garlic Herb EVOO

**CHEESY GARLIC BREAD**  
Fresh Baked Italian Bread  
with Cheesy Garlic Herb Butter



### CHOICE OF 3 ENTRÉES

**CHICKEN CACCIATORE**  
Crispy Boneless Chicken Thighs  
Braised with Chianti Stewed Tomato  
Roasted Onions Peppers Mushrooms Garlic & Herbs

**CHICKEN MARSALA**  
Sauteed Chicken or Pork Scallopini  
Wild Mushroom Marsala Pan Sauce







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### CHICKEN PICATTA

Pan Fried Egg Battered Chicken or Pork Scallopini  
White Wine Garlic Shallot Caper Beurre Blanc

### SAUTÉED CHICKEN SALTIMBOCCA

Tender Boneless Chicken Breast Infused with Prosciutto Ham  
Topped with Fresh Mozzarella  
Finished with a Pinot grigio Fresh Herb Beurre Blanc  
Served with Roasted Garlic Herb Orzo

**MOST CHICKEN DISHES CAN BE SUBSTITUTED WITH VEAL OR PORK**

### EGGPLANT PARMESAN

Thin sliced Eggplant Pan Fried  
Marinara Mozzarella Ricota Fresh Basil & Orégano

### CHIANTI BRAISED BONELESS SHORT RIB

Tender Chunks of Short Rib Braised in Chianti  
Roasted Onions Peppers & Mushrooms with Tomato, Garlic & Basil

### SEAFOOD FRA DIABLO

Sauteed Jumbo Shrimp, Scallops Lobster Meat,  
Clams & Mussels in Spicy Tomato Sauce  
Served over choice of Pasta

### ESPRESSO CRUSTED PAN SEARED PORK TENDERLOIN

Caramelized Cippolini Onion Roasted Red & Yellow Peppers  
Kalamata Olives Spinach Port Wine Pan Gravy  
Gorgonzola Cheese

### SEARED TUSCAN SALMON

Mediterranean Herb Crusted Pan Seared  
Kalamata Olives & Roasted Chickpea Tapenade  
Roasted Red Pepper & Parmesan Polenta







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### LOBSTER RAVIOLI

Sauteed Asparagus, Spinach, and Roasted Red Peppers  
Yellow Pepper Champagne Beurre Blanc

### FIRE GRILLED PORK TENDERLOIN

Roasted Red Pepper Coulis  
Pancetta & Wild Mushroom Risotto  
Roasted Garlic Seared Fennel Charred Heirloom Tomatoes

### VILLA SPARINA GAVI EGGPLANT ROLLATINI

Thin sliced Pan-Fried Eggplant Stuffed With  
Ricotta, Bay Shrimp, Crab Meat, Spinach, Garlic & Herbs  
Roasted Red Pepper Villa Sparina Gavi Coulis

### FIRE ROASTED BONELESS SHORT RIB LAMBRUSCO



Garlic, Herb Citrus Lambrusco Brined Short Rib  
Fire Roasted & Braised  
Porcini Mushroom, Trio of Sweet Bell Pepper, Spring Onion Demi-Glace  
Torn Pappardelle

### SHRIMP SCAMPI

Large Shrimp Sautéed with Garli, Shallots,  
Roma Tomato, Fresh Basil & Italian Parsley  
In a Lemon Wine Butter Sauce  
Orzo Florentine

### LINGUINI & CLAM SAUCE

Baby Clams Sautéed with Olive Oil, Garlic, Italian Herbs,  
Pomodoro Tomato, White Wine Lemon Butter Sauce  
Tossed with Linguini







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### DESSERT STATION

#### SUMPTUOUS SWEETS COMBINATIONS A

Assortment of Cookies, Lemon Squares, Raspberry Crumble Bars, Caramel Chews, Chocolatey Chip Coconut Bars, & Mini Cannoli

#### SUMPTUOUS SWEETS COMBINATIONS B

Limoncello Mascarpone Torte & Tiramisu

#### SUMPTUOUS SWEETS COMBINATIONS C

Strawberries Disaronno Lemon Poppy Seed Shortcake & Peanut Butter Explosion

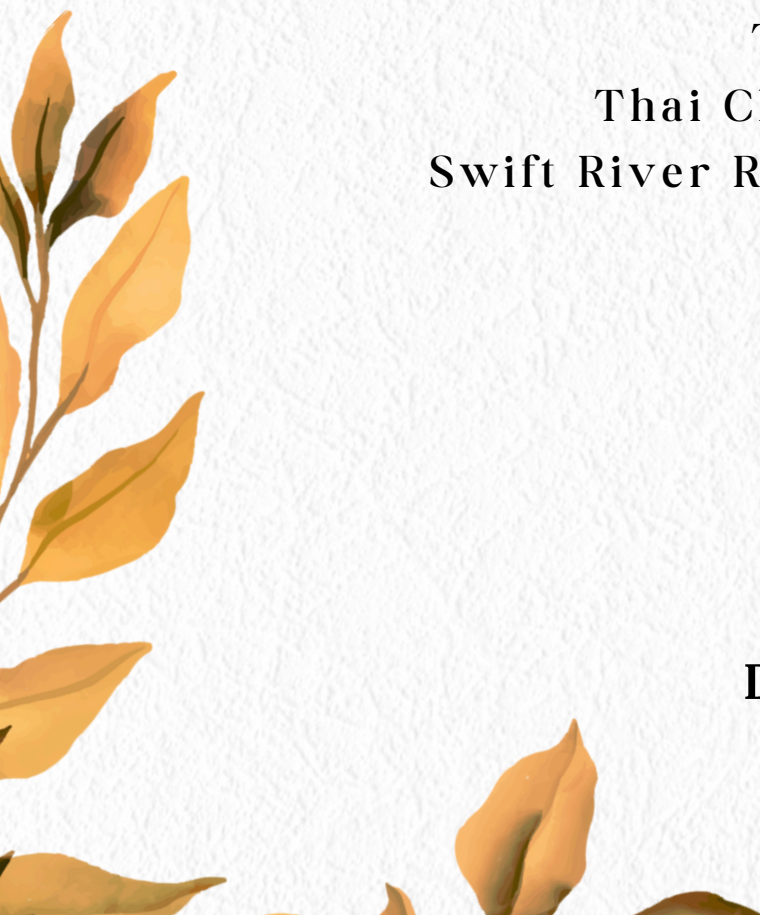
#### SPUMONI MASCARPONE DESSERT DIPS

Pistachio, Cherry, & Dark Chocolate Creamy Mascarpone Cheese  
With Pizzelle & Pretzels for Dipping



### BEVERAGE STATION

Iced Arnold Palmer, Lemonade, Fruit Punch, Iced Tea, Apple Ginger Cider  
Thai Chia Iced Tea, & Infused Water  
Swift River Roasters Coffee Assortment of Herbal Tea



Pricing Starts at  
\$55.00 and up  
Depending on Choices  
Per Person