

3 HOUR BUFFET \$72 PER PERSON

MINIMUM 25 PEOPLE

PASSED HORS D'OEUVRES (CHOOSE THREE)

Chicken Satay
Brick Oven Pizza
Beef Satay
Broccoli Rabe and Sausage Spring Rolls

Fried Calamari
Baked Clams
Fresh Mozzarella and Tomato
Beef Short Rib Sliders

UPGRADES

Seafood Salad +\$8 Per Person
Octopus Salad +\$8 Per Person
Shrimp Cocktail +\$8 Per Person
Salumi and Cheese Platter +\$7 Per Person
We can accommodate any special request of your choice.
Just ask the Chef!

BUFFET

CHICKEN ITEMS (CHOOSE 1)

Chicken Marsala

Sautéed medallion of chicken with sliced button mushrooms finished with a marsala wine sauce

Chicken Francese

Chicken Medallions dusted in flour and eggs and lightly sautéed in a white wine butter lemon sauce

Chicken Parmigiana

Lightly breaded chicken cutlet topped with Pomodoro sauces and mozzarella cheese

STEAK ITEMS (CHOOSE 1)

Grilled Skirt Steak

Roasted Pork Loin served with Apricot Sauce

Roast Beef served with light brown like demi glaze in rosemary herbs flavor

PASTA ITEMS (CHOOSE 1)



Penne Alla Vodka

Sautéed with pancetta, onions, and a splash of vodka in a pink cream sauce

**Can be made without pancetta upon request

Rigatoni Pomodoro

Rigatoni in a light basil tomato sauce



Orecchiette with broccoli rabe and sausage in a garlic and oil sauce

Baked Ziti with tomato sauce, ricotta and mozzarella

Bow tie pasta in a vegetarian sauce

*Seasonal vegetables

If you would like a pasta with a meat sauce or fish it will be an additional charge per person

Gluten free / Whole wheat options available additional cost may be applied

FISH ENTREES (CHOOSE 1)



Maple Glazed Salmon

Wild caught Salmon drizzled with honey maple syrup sauce

Roasted Salmon

Escarole beans with roasted salmon

Filet Sole Oreganata

Seasoned with breadcrumbs made with white wine and lemon sauce

If you prefer another type of fish it will be an additional charge per person (market price)

SIDES (CHOOSE 1)

Asparagus



Corn Polenta

Broccoli Rabe

Roasted Potatoes

Sautéed Green Beans

Garlic Mashed Potatoes

Grilled Seasoned Vegetables

SALADS (CHOOSE 1)

Chi Salad

Crispy Californian lettuce, baby greens topped with crumbled gorgonzola cheese, maple glazed walnuts, mandarin orange, strawberries & served with a poached port pear in a raspberry vinaigrette

House Salad

A diced blend of crispy lettuce and seasoned garden vegetables with vine ripe tomatoes lightly tossed in an aged balsamic vinaigrette dressing

Caesar Salad

Hearts of romaine topped with a Dijon lemon dressing served in a Parmesan cheese basket

DESSERT

Fresh Fruit and Zeppole

Coffee & Tea & Soda

Espresso/Cappuccino Available upon request for \$3 additional charge per person

BAR OPTION (3 HOUR)

Silver Open Bar

\$30 Per Person

House Red & White Wine, Imported & Domestic Bottled Beer, Prosecco

Gold Open Bar

\$40 Per Person

Well Liquors, Cocktails, House Wine, Imported & Domestic Bottled Beer

Platinum Open Bar

\$45 Per Person

Top Shelf Liquors, Cocktails, House Red and White Wine, Imported & Domestic Bottled Beer, Soft Drinks, Aqua Panna & San Pellegrino **Shots Excluded**

Menu Prices above do not include tax & service charges
(8.625% and 20% service charge)