

3 Hour Buffet \$72.00 per Person

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 + \$8.00pp

Octopus Salad + \$8.00pp

Shrimp Cocktail + \$8.00pp

Salumi and Cheese Platter + \$7.00pp

We can accommodate any special request of your choice. Just ask the Chefl

Buffet

CHICKEN ITEMS

Choose 1

Chicken Marsala

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

-Or-

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

** If you prefer a different type of chicken speak to chef **

STEAK ITEMS

Choose 1

Grilled Skirt Steak

-Or-

Roasted Pork Loin served with Apricot Sauce

-Or-

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

If you prefer any other meat like Veal Chop, New York Strip, Filet Mignon Or Lamb or Duck it will be an Additional Cost Per person (market prize)

PASTA ITEMS

Choose 1

Penne ala Vodka

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

** can be made without pancetta upon request

-Or-

Rigatoni Pomodoro

Rigatoni in a light basil tomato sauce

-Or-

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

Or-

Baked Ziti with tomato sauce, ricotta and mozzarella

-Or-

Bow tie pasta in a vegetarian sauce * Seasonal vegetables

-Or-

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

-Or

Roasted Salmon

Escarole beans with roasted salmon

-Or-

Tilapia Francese Style

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

-Or-

Branzino Oreganata

Branzino 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 prize)**

SIDES

Choose 1

Roasted potatoes
Sautéed green beans
Garlic mashed potatoes
Corn Polenta
Broccoli rabe
Grilled seasoned vegetables

Asparagus

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

-Or-

House Salad

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

-Or-

Caesar Salad

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

Artichoke Salad

Artichoke, arugula, olives, peppers, goat cheese, mixed green tomato, crispy prosciutto in a balsamic dressing

DESSERT

Fresh Fruit

Coffee & Tea & Soda

** Espresso/Cappuccino available upon request for \$3.00 additional charge per person **

BAR OPTION (3 HOUR)

Silver Open Bar

\$20.00 per person

(Each additional hour\$10 x person)

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

Gold open bar

\$ 32.00 per person

(Each additional hour \$16 x person)

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer

Platinum Bar Option:

\$38.00 per person

Well Liquors, Cocktails, House Wine, Imported & domestic bottled beer, shots, top shelf liquor whisky, bourbon, scotch, top premium tequila, Aqua Panna & San Pellegrino

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

** A \$3.99 fee will apply to all credit card and debit card charges. This fee can be avoided by paying cash **