PALIO BUFFET

Passed Hors D' Oeuvres: Choice of (2)
Salami Crisps with S. Cream and Fresh Basil
Marinated Sun Dried Tomatoes and Mozzarella Kebobs
Herb Crusted and Goat Cheese Crustini
Pizzettes with Gorgonzola, Grape Tomatoes and Basil

Salads: Choice of (3)
Tossed Mixed Field Greens with a Lemon Vinaigrette
Macaroni, Salami, Vegetables and Olives tossed in a light Vinaigrette
Fresh Tomato, Mozzarella and Basil: Balsamic Dressing
Orzo Pasta, Red Onion, Basil Garbanzo Beans and Mint

Entrees: Choice of (3)
Swordfish with Lemon, Garlic and Oil
Baked Salmon with Risotto, Peas and Fresh Chiffonade Spinach
Four Cheese Pasta Bake: Gorgonzola, Parmesan, Mozzarella and Fontina Cheeses
Cheese Tortellini Fresh Marinara Sauce
Chicken Parmesan
Pancetta Wrapped **Pork Roast**
Beef **Lasagna**
Baked Parmesan Crusted **Pork Chops**
Flank Steak with a Red Wine & Shallots Reduction
Chicken Florentine

Choice of (1)
Sautéed Eggplant and Vegetables
Green Beans Tomatoes and Prosciutto
Cauliflower AuGratin

Choice of (1)
Herbed Cheese Polenta (Rosemary, Thyme and Parsley)
Mashed Potatoes with Parmesan and Garlic
Dirty Risotto: Cheesy with Mushroom Stock

Desserts: Choice of (1)
Stuffed Raspberry Almond Moose Cannoli
Tiramisu Cake
Fresh Fruit Torte
Biscotti and Honey in Dipped Chocolate

$52.00 per person ++
without appetizers: $48.00pp++

Please add 8.25% Tax and 20% Service Charge