

# *Italian* DINNER | BUFFET

Minimum of 40 persons based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.

Applicable for select Bells & Whistles events.

## INCLUDES:

Premium Bar

## FIRST COURSE

Antipasto - Genoa Salami, Cured & Smoked Ham, Marinated Artichokes, Mushrooms, Kalamata & Ripe Olives

Grilled & Marinated Vegetables, Roasted Red Peppers, Mozzarella, Provolone & Shaved Parmesan

Fresh Melon with Prosciutto

Caprese Salad - Fresh Basil, Beefsteak Tomatoes, Fresh Mozzarella

Classic Caesar - Romaine lettuce, Parmesan Garlic Croutons, Peppercorn Caesar Dressing Minestrone soup

Freshly Baked Garlic Rolls & Focaccia Breads

## ENTRÉE

Pork Marsala - Pork Tenderloin, Wild Mushrooms, Shallots, Marsala Wine Sauce

Chicken Parmigiana - Herb Breaded Chicken Breast, Provolone, Cheese, Basil Marinara

Seafood Risotto - Clams, Grouper, Shrimp & Mussels, Light Garlic, Herb & White Wine Sauce

Lasagna al Forno - Baked Layers of Egg Pasta, Beef Bolognese Sauce, Cream Sauce

Grilled Salmon Filet - Lemon Caper Sauce

Steamed Rice

Herb Garlic Roasted Potatoes

## ACCOMPANIMENTS

Baked beans

Corn on the cob

Baked potatoes, sour cream, bacon & chopped scallions

Freshly baked jalapeño cornbread

Truffled mac & cheese

## PASTA STATION

Pasta - Fettucine, Linguine

Sauces - Pomodoro, Alfredo, Garlic-Herb & Olive Oil, Pesto Sauce

## DESSERT

Tiramisù • Cappuccino Cake • Ricotta Doughnuts • Warm Hazelnut Amaretto Chocolate Pudding

Blue Mountain Coffee, Decaffeinated Coffee, Selection of Teas