

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 and smoked ham, marinated artichokes, mushrooms, Kalamata and ripe olives, grilled and 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 and 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 and 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 and olive oil, pesto sauce

DESSERT:

Tiramisù • Cappuccino cake • Ricotta doughnuts • Warm hazelnut Amaretto chocolate pudding

Blue Mountain coffee, selection of teas

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GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.