

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

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