

# Full Service Italian Buffet

Buffet comes with choice of 2 entrees, 2 side dishes, salad and bread. Table skirting, chafing dishes, serving utensils and plasticwear

# Entrées

### Spiedini alla Prosciutto

Marinated and grilled, lightly breaded chicken tenders, topped with white wine lemon butter sauce, prosciutto ham, mushrooms, and provel cheese

#### Chicken Soto

Marinated, grilled chicken breast, topped with provel cheese, white wine lemon butter sauce with black pepper, garlic and mushrooms

#### Chicken Parmesan

Marinated, lightly breaded chicken breast baked in a marinara sauce with provel and Parmesan cheese

#### Chicken Florentine

Marinated, lightly breaded chicken breast, topped with provel cheese and baked in a spinach cream sauce, topped with parmesan cheese and fresh tomatoes

#### Cannelloni

Tender noodle filled with beef and pork, baked in a red & white sauce Cannelloni with parmesan & provel cheese

#### Baked Mostaccioli

Marinara sauce with a touch of cream sauceBaked Mostaccioli & baked with provel and parmesan cheese

#### Portabella Mushroom Ravioli

Ravioli stuffed with portabella mushrooms tossed in olive oil, butter, garlic with fresh asparagus and red bell peppers

#### Cavatelli Broccoli

Cavatelli prepared in a rich garlic cream sauce with fresh broccoli and mushrooms

#### Pasta Tuttomare

Cavatelli prepared in a rich garlic cream sauce with shrimp, scallops, clams and mushrooms

#### Tortellini Piselli

Meat filled tortellini in an egg cream sauce with peas and prosciutto

#### Mostaccioli al Forno

Prepared in a creamy sage sauce with chicken, bacon, broccoli, tomatoes and mushrooms, then topped with seasoned breadcrumbs and provel

## Sides

- · Cavatelli in Marinara or Garlic Cream Sauce
- Green Beans with Garlic Butter
- Cavatelli Brocolli
- Mostaccioli with Marinara Sauce
- Baked Mostaccioli
- Fresh Asparagus Spears (add \$1.50 per person)

## Cost Per Person

50-99 Guests

100-200 Guests

200+ Guests

\$26.95 | \$25.95 |

\$24.95