

Private Party Buffet Menu

Choice of Two Pastas:

Rigatoni Alforno- baked rigatoni with ricotta cheese in a bolognese sauce

Rigatoni Romana- rigatoni sautéed with sun-dried tomatoes & fresh chopped tomatoes in a light cream sauce

Penne Primavera- grilled chicken sautéed with broccoli, mushrooms, fresh chopped tomatoes, garlic & extra virgin olive oil or a light cream sauce

Tortellini with peas or broccoli in an alfredo sauce

Meat Lasagna

Manicotti

Farfalle in a fresh marinara sauce

Penne Pasta with chicken & broccoli in an alfredo sauce

Ravioli Parmigiana

Stuffed Shells

Baked Penne

Vegetable Lasagna

Cheese Tortellini Parmigiana

Penne in a Vodka Sauce

Penne w/ Meatballs

Penne Pasta with Chicken or Shrimp in a light cream sauce or a garlic olive oil sauce

Farfalle al Salmone- bow tie pasta with smoked salmon in a creamy pink sauce

Linguini with Clams & Broccoli in a garlic olive oil sauce

Gamberi Fradiavalo- shrimp sautéed with garlic in a spicy marinara sauce with pasta

Gamberi Scampi- shrimp sautéed with garlic, olive oil & white wine over pasta

Gamberi Rosa- Shrimp with sun-dried tomatoes & asparagus in a pink cream sauce with penne pasta

Gamberi Alla Vodka- shrimp & broccoli sautéed in a vodka cream sauce with penne pasta

Shrimp & Crab Meat -with fresh chopped tomatoes, light garlic & white wine sauce with a choice of pasta

Pollo Tortellini- chicken sautéed with light garlic, mushrooms & broccoli in a light marinara sauce with cheese tortellini

Pasta Puttanesca- choice of pasta with a light marinara sauce, garlic, capers, olives, mushrooms, tomatoes & anchovies

Pesce Scampi- Shrimp, broccoli & fresh chopped tomatoes in a light garlic & white wine tossed with a choice of pasta

Penne Vitello Giardino- fresh-cut diced veal, fresh tomatoes, light garlic, spinach & sun-dried tomatoes sautéed with penne pasta

Choice of One Meat Entrée:

Pollo Parmigiana - chicken breast topped with a zesty tomato sauce & mozzarella cheese

Pollo Piccata- chicken breast sautéed with mushrooms, asparagus in a light lemon butter sauce

Pollo Cacciatore- chicken breast sautéed with mushrooms, onions & green peppers in a light marinara sauce

Pollo Marsala- lightly sautéed chicken with mushrooms in a marsala wine sauce

Pollo Ripieno- chicken breast stuffed with ham and provolone cheese then a breaded crust, finished in the oven with a broccoli alfredo sauce

Pollo Alla Crema- chicken breast, sun-dried tomatoes, mushrooms & spinach in a cream sauce

Vitello Parmigiana - veal cutlet topped with a zesty marinara sauce & mozzarella cheese

Vitello Marsala-lightly sautéed veal medallions with mushrooms in a marsala wine sauce

Vitello Saltinbocca-veal scaloppini sautéed with proscuitto, spinach and sage in a lemon marsala sauce

Vitello Rossini- lightly sautéed veal medallions with mushrooms, proscuitto, and cheese in a cream sauce

Vitello Menzaluna- veal sauteed with light garlic, fresh chopped tomatoes, mushrooms, artichokes, peas, a touch of sage and white wine

Maiale Scaloppine- pork sautéed in an herb-breaded crust & served with julienne squash, zucchini and fresh chopped tomatoes in a marsala wine sauce

Prime Rib

Roast Beef

Filet Mignon- available for sit-down menu only

Flounder Scampi- flounder sautéed with fresh chopped tomatoes, light garlic & white wine

Sogliola Ripiena-sole fish rolled & stuffed with scallops & crab meat served in a scampi sauce

***Buffet includes bruschetta & fresh fruit as an appetizer
salad & bread served to the table
soda, iced tea & coffee.***

Call for pricing.

Dessert Option:

Sampler: cheesecake, cannoli, and cream puff

Mini cannoli and scoop of spumoni icecream

Mini cannoli

Tiramisu and spumoni ice-cream are also available

Appetizers

Mixed cheese and crackers

Fruit dipped in chocolate

Vegetable tray

Fresh Bruschetta-thinly slice homemade Italian bread topped with fresh plum tomatoes, basil, and olive oil

Antipasto italiano

Shrimp cocktail

Shrimp skewers

Prosciutto wrapped cantaloupe

Cozze Marinara- Mussels in a marinara sauce

Cozze Rosa-Mussels with fresh chopped tomatoes in a pink sauce

Calamari fritti- Fresh calamari fried and served with marinara sauce

Calamari marinara-fresh calamari sautéed in marinara sauce

Clams casino-Clams stuffed with Italian seasoned bread crumbs

Spiedini Di Carne or Pollo-rolled chicken or beef stuffed with Italian bread crumbs and cheese char broiled to perfection

Aragosta Creme-Lobster cream dip served with garlic toast

Shrimp and Crab dip- shrimp and crab in cream sauce served with garlic toast.

Spinach and cheese dip served with garlic toast

Involtini Di Melanzane-rolled eggplant stuffed with ricotta cheese topped with marinara sauce and melted mozzarella cheese