

Dinner Menu

includes bread and butter, coffee, hot tea and dessert.

ROMA dinner

buffet \$33 plated \$30

salad

choice of 1

Caesar crisp romaine with asiago and homemade garlic croutons
Mista organic mixed greens, tomato, cucumber, red onion, diced bell peppers and balsamic vinaigrette.

entrees

served with fresh seasonal vegetables

choice of 2

Linguini Limone lemon-sherry sauce, artichokes, sundried tomatoes, asparagus, pine nuts
Penne Vodka tomato vodka cream sauce, broccoli florets, roasted red pepper & asiago
Tortellini vine tomato sauce with red peppers, pecorino and parsley on spinach
Pollo al Forno baked chicken breast topped with a wild mushroom sauce
Grilled Pork Tenderloin sweet & spicy glazed, seasonal vegetables and mashed potatoes

PISA dinner

buffet \$37 plated \$34

in addition to choices in the Roma package, you can also choose from the following:

salad

Caprese Salad vine ripe tomato and fresh mozzarella with balsamic glaze
Roasted Beets arugula, blue cheese, pistachio vinaigrette

entrees

Grilled & glazed salmon on top of white beans and brussel sprouts
Pappardelle Bolognese house made bolognese with ricotta and ragu meats
Cioppino shrimp, scallops, clams, fresh fish & mussels in a light saffron sauce
Steak frites classic steak & frites with garlic parsley butter
Prime Porkchop seared & served with fennel, garlic and a blue cheese sauce
Lamb Shank braised with carrot, onion, celery and eggplant caponata

Room Rental for Blade's Hall \$500 Huther Brother \$250

*Pricing does not include Tax and 10% facility charge and 10% gratuity for serving staff,

Prices subject to change without notice.

Grazing Tables

designed to be combined with at least 3 grazing tables
planned for 1 hour and prepared according to your final guest count - not unlimited refills.

appetizer table

bruschetta italian bread, basil marinated tomatos, asiago & balsamic
calamari fritti crispy golden, banana peppers and 2 dipping sauces
brick oven crab cakes served with lemon - caper remoulade
\$ 15 per guest

pizza, salad & wing table

A selection of our most popular gourmet pizzas accompanied with our Mista or Caesar Salad,
Wood Fired Chicken Wings with house-made blue cheese.
Tomato, Basil and Fresh Mozzarella Salad - an additional \$4 per guest
\$ 17 per guest

italian table

Penne Vodka, Tortelloni and garlic bread sticks, Braised Beef Meatballs
Antipasto: Salami & Capicola, marinated artichoke and olive salad, assorted Italian cheeses - an additional \$2 per guest
\$ 18 per guest

new england style clambake

Choose a chowder: Manhattan Clam, New England Clam or Blue Crab Chowder
Spicy Bloody Mary Shrimp Shooters, New England style Pineapple coleslaw, salt potatoes, corn on the cob, blend of
littleneck clams and Prince Edward Island Mussels
steamed in white wine, lemon, and Old Bay seasoning.
\$29 per guest

Chef Manned Tables

Chef fee of \$ 50.00.

Pasta Station

Choice of 2 sauces:

Tomato Vodka, Marinara, Basil Pesto, Garlic & Olive Oil.

Toppings: Grilled Chicken, Roasted Peppers, Broccoli,
Tomatoes, Spinach, Mushrooms, Olives

Cheeses: Parmesan, Asiago, Mozzarella

\$ 17 per guest

Carving Station

Served with small dinner rolls and gourmet sauces.

Beef Tenderloin \$270 serves 14

Pork Loain \$ 185 serves 20

Strip Loain \$260 serves 24

Turkey Breast \$ 180 serves 28

Ham \$ 195 serves 30

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