

# Dinner Menu

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

## ROMA dinner

buffet \$36 plated \$33

### 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 \$40 plated \$37

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

\*Pricing does not include Tax and 20% 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 Loin** \$185 serves 20

**Strip Loin** \$260 serves 24

**Turkey Breast** \$180 serves 28

**Ham** \$195 serves 30

\*Pricing does not include Tax and 20% facility charge and 10% gratuity for serving staff, Prices subject to change without notice.