

# Lunch

buffet \$24 plated \$22

Includes coffee or hot tea and soda.

## salad

Choice of 1

**Mista** organic mixed greens, tomato, cucumber, red onion & red peppers, balsamic vinaigrette.

**Caesar** crisp romaine lettuce, homemade dressing, Asiago cheese & croutons

## entrees

Choice of 2

### Panini's:

**Turkey club** applewood smoked bacon & sweet chili mayo

**Caprese** basil pesto, mozzarella, vine ripe tomatoes & balsamic drizzle

### Pastas:

**Linguini Limone** sundried tomatoes, artichokes, asparagus & pine nuts

**Shrimp Puttanesca** spaghetti with capers, olives, shrimp, tomatoes and garlic

**Penne Vodka** creamy sauce, broccoli florets, roasted red pepper & asiago

**Tortelloni** vine tomatoes with red peppers, pecorino, parsley on spinach

**Pappardelle Bolognese** house specialty with ricotta, ragu meat, parmesan

## additions

**Individual House Desserts** plated slice of cake, chef's choice \$5.00 per guest

**Italian Pastry Platter** mini éclairs, mini cannoli, cream puffs, traditional Italian cookies. \$6.00 per guest

**Fresh Fruit Salad** fresh and seasonal melons & berries. served with a greek honey-yogurt dressing.

small serves 15 \$65.00 medium serves 25 \$95.00 large serves 40 \$145.00

## bar options

**Cash Bar** guests pay for their own drinks - \$50 per bartender

**Tab Consumption** drinks are added to your final bill as ordered.

**Beer & Wine** \$14 per guest 2 hours, \$18 per guest 3 hours

bar stocked with house red & white wines, bottled beer & draft beer, fountain soda

pricing does not include NYS tax, a 20% facility charge and 10% gratuity for serving staff.