

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 10% facility charge and 10% gratuity for serving staff.

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