

LUNCH BUFFET

Buffets are subject to a Minimum amount of 25 Guests, all prices per person
Offered 11:00am-2:00pm

Via Mina & Pomodoro's casual buffets are artfully presented. The following is the format for our pick & choose buffet menu that allows you to customize your buffet choices while keeping it creative, personal, and affordable. These menus are recommended event groups of 25 or more people.

Customize your buffet. We can add up to four different entrees and side choices for your guests. The following prices are per person and include your choice of a Mista or Caesar Salad a selection of fresh baked rolls and butter.

1 entrée & 2 sides	\$18.00
1 entrée & 3 sides	\$21.00
2 entrée & 2 sides	\$24.00
2 entrée & 3 sides	\$27.00
3 entrée & 3 sides	\$30.00
4 entrée & 4 sides	\$31.00
Extra Sides	\$3.00

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Coffee station	\$3.25
Individual Cheesecake	\$5.00
Individual chocolate cake	\$5.00
Fresh baked cookies	\$6.00
Fresh baked brownies	\$6.00
Chocolate covered strawberries	\$6.00
Fruit skewers	\$6.00
Italian pastry platter	\$7.00

ENTRÉE CHOICES

Sausage w/Peppers & Onions

Burgers

Stuffed Chicken Breast

Chicken French

Chicken Parmesan

Pollo al Forno

Roast Pork Loin

Roast Beef

Penne Vodka

Tortelloni

Salmon

Mahi Mahi

SIDES

Chips

Macaroni Salad

Potato Salad

Cole Slaw

Pasta Salad

Fruit Salad

Soup du Jour

Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Chef Selected Vegetables

Greens & Beans

CHEF PREPARED PIZZA STATION

Assorted wood fired gourmet pizzas

DRINK STATION

Mini water bottles
Assorted cans of soda
Pitchers of Lemonade
Pitchers of Ice tea

Stations are \$7 per person additional charge to any lunch menu.

AFTERNOON MEETING BREAK

(your choice of two)

Individual serving of Veggies & Hummus
Nut & Berry Display
Whole Fruit
Individual Serving of Cheese Wedges & Crackers
Warm Cookies
Bag & Bars – Candy Bars, Snack Bags, Granola Bars
\$6.00

The New York State sales tax, 10% Admin Fee & 10% Gratuity will be added to all final invoices.

A guaranteed number of guests are required 10 days prior to event.

PLATED LUNCH

Plated meals are subject to a Maximum number of 25 Guests, all prices per person

Offered until 11:00am
Final numbers due 10 days prior to event for each entrée
Will need formal seating chart with place cards & entrees listed on back

Choice of 3

Turkey club panini – \$12.00
Caprese panini – \$9.00
Mediterranean chicken panini – \$12.00
served with choice of chips, frites or sliced fruit

Penne limone – \$10.00
Penne vodka – \$10.00
Tortelloni – \$12.00
Penne Bolognese – \$14.00
Chicken Parmesan over Linguine – \$16.00

Stuffed chicken breast w/artichoke, sundried tomato, asiago & pesto cream sauce –
\$12.00

Grilled Salmon w/lemon caper butter – \$16.00

Chicken Parmesan – \$16.00

Grilled petite Sirloin Jus Roti – \$22.00
served with chef selected vegetables & potato

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