



## **Little Italy Lunch Buffet**

### **Antipasto Bar**

Cured & Dried Sliced Italian Provisions, Balsamic Grilled Vegetables, Olives, Pepperocini, Cherry & Roasted Peppers, Fresh Mozzarella & Tomato Caprese, Artichoke Hearts, Hummus, Babbaganoosh, Flatbreads, & Crostini's

### **Chef's Arrangements**

*(Choice of Two)*

Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini  
Fresh Mozzarella, Grape Tomato, Fresh Basil & Balsamic Vinaigrette  
Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings  
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons  
Panzanella, Garlic Ciabatta, Roma Tomatoes, Cucumbers & Bell Peppers, Basil Vinaigrette  
Baby Arugula, Roasted Peppers, Crispy Pancetta, Bermuda Onions, & Provolone, Italian Vinaigrette

### **Entrees**

*(Choice of Three)*

Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine  
Tuscan Chicken, Artichokes, Sun Dried Tomato & Fontina Cheese with Roasted Garlic Cream Sauce  
Chicken Francaise, Parmesan & Egg Dipped Chicken Breast with Lemon Butter Sauce  
Grilled Portabella & Roasted Pepper Lasagna with Smoked Mozzarella, Ricotta & Mascarpone Cheese  
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro  
Pork Loin Scallopini, Cippolini Onions, Sun Dried Tomatoes, Roasted Garlic & Spinach  
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes  
Rigatoni ala Vodka Garnished with English Peas, Pearl Onions & Crispy Prosciutto  
Farfalle Pasta, Sun Dried Tomatoes, Baby Artichokes, Parmigiano Reggiano, Basil Pesto Cream  
Applewood Bacon Wrapped Meatballs with Gemmeli Pasta Pomodoro  
Beef Bracioli Stuffed with Parmigiano Reggiano, Pine Nuts and Arugula, Sunday Sauce  
*Accompanied With Chef's Selection of Fresh Vegetables & Roasted Potato*  
*Freshly Baked Dinner Rolls & Butter*

### **Desserts\***

Table Platters of Cannoli's and Cream Puffs  
*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$32.95 per Person**

*\*Occasion Cake Available, Please Inquire*

*All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax*