



Taste of Tuscany Dinner 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

Knob Hill Pasta Bar*

(Choice of One)

Orecchiette, Italian Sausage, Broccoli, Sun Dried Tomatoes, Garlic & Extra Virgin Olive Oil
Tri Color Tortellini, Pancetta, Onions, Wild Mushrooms, Arugula, Roasted Garlic Cream
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto

**Chef Attended Action Station, \$75 Chef Fee*

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
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Grilled Portabella & Roasted Pepper Lasagna with Smoked Mozzarella, Ricotta & Mascarpone Cheese
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Pork Loin Scallops, Cippolini Onions, Sun Dried Tomatoes, Roasted Garlic & Spinach
Veal Marsala, Wild Mushrooms, Prosciutto, Fresh Herbs & Marsala Wine
Chianti Braised Boneless Short Ribs, Roasted Carrots, Celery & Onions
Beef Bracioli Stuffed with Parmigiano Reggiano, Pine Nuts and Arugula, Sunday Sauce
Applewood Bacon Wrapped Meatballs with Gemmelli Pasta Pomodoro

Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice

Freshly Baked Dinner Rolls & Butter

Desserts*

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

\$42.95 per Person

**Occasion Cake Available, Please Inquire*

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