



Taste of Tuscany Dinner Buffet

Upon Arrival Charcuterie Display

Cured & Dried Sliced Italian Provisions, Balsamic Grilled Vegetables, Olives, Pepperoncini, Cherry & Roasted Peppers, Fresh Mozzarella & Tomato Caprese, Artichoke Hearts, Bruschetta & Tapenade with Flatbreads, & Crostini

Chef's Arrangements *(Choice of Two)*

Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Five Cheese Tortellini, Arugula, Tomato, Artichokes, Pesto Vinaigrette
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons
Panzanella, Garlic Ciabatta, Roma Tomatoes, Cucumbers & Bell Peppers, Basil Vinaigrette
Italian Chopped Salad, Golden Italian Vinaigrette

Pasta Bar *(Choice of One)*

Orecchiette with Broccoli Rabe, Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO
Baked Penne with Sun Dried Tomatoes, Ricotta & Mozzarella Cheese, Pesto Cream
Cavatappi Pasta Bolognese, Ground Beef, Pork, & Veal, Plum Tomato & Basil
Rigatoni ala Vodka, English Peas, Pearl Onions and Crispy Prosciutto

Entrees *(Choice of Three)*

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Tuscan Chicken, Artichokes, Sun Dried Tomato, Fontina Cheese, Roasted Garlic Cream
Chicken Madeira, Portobella Mushrooms, Pearl Onions, Madeira Wine Demiglace
Chicken Piccata, Lemon Butter Caper Sauce
Chicken Saltimbocca, Spinach, Prosciutto, Fontina, Fresh Sage, Marsala Wine Reduction
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Salmon Putanesca, Black Olives, Anchovy, Capers, Onions, Garlic, Concasse Tomato
Cioppino of Shrimp, Mussels, Sole, Clams, Calamari, Sweet Plum Tomato, Roasted Onion & Pepper
Sage & Fennel Porchetta, White Cannellini Beans, Sautéed Escarole
Short Rib Pizzaioli, Tri Color Peppers, Onion, Button Mushroom, Garlic, & Oregano Infused Tomatoes
Chianti Braised Boneless Beef Short Ribs, Roasted Carrots, Celery & Onions
Beef Braciola Stuffed with Parmigiano Reggiano, Pine Nuts, Arugula, Sunday Sauce
Accompanied With Chef's Selection of Fresh Vegetables & Potato
Freshly Baked Dinner Rolls & Butter

Desserts

Chef's Selection of Assorted Petit Fours, Macaroons, Cheesecakes, Cannoli and Cream Puffs Served Tableside
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

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