



Holiday Buffet

RECEPTION servers to pass

Crostini – crisp grilled bread with the following toppings:

- heirloom tomato with basil
- braised white beans with rosemary
- spinach with artichoke hearts and Parmigiano

Arancini - fried saffron risotto balls stuffed with Buffalo Mozzarella

Display

Prosciutto and artisan salume from our hand slicer including Soprasatta, Coppa, Mortadella and Finiocchiona*
* **\$7 additional per person**

SALAD

Stagionale Salad - arugula, apples, pears, toasted walnuts, dried cranberries, white balsamic vinaigrette

PASTA please select one in advance

Pennette alla Norma - eggplant, oven roasted tomato and Ricotta Salata

Rigatoni Pesto - tubular shaped pasta with basil pesto and fresh tomato

Orecchiette - hand made “little ears”, house made Italian sausage, broccoli rabe and Pecorino*
* **\$5 additional per person**

MAIN COURSE served from copper chafing dish,

Oven Roasted Salmon with vegetable cous-cous, lemon thyme butter sauce, crispy onions

Roman style meatballs braised in white wine and bay leaf

Chicken “Murature”- bricklayer style with rosemary, porcini mushrooms and roasted fingerling potatoes

DESSERT

Apple & Golden Raisin Torte with crème anglaise

Chocolate Espresso Cake with peppermint fudge frosting

Holiday cookies

\$65

beverage service includes filtered water, regular and decaffeinated coffee, hot chocolate, iced tea

20% service charge and current sales tax are additional