



Menu

Entree

Chef's Pasta Choices

SPAGHETTI WITH PUTTANESCA SAUCE

An Italian pasta dish invented in Naples in the mid-20th century. Its ingredients include tomatoes, olive oil, anchovies, olives, capers and garlic.

OSSO BUCCO

is a classic Milanese dish of braised veal shanks in a hearty wine- and vegetable-based sauce. ... Add wine, stock, and tomatoes to Dutch oven, along with veal shanks and any accumulated juices. Served with Risotto alla Milanese.

Cold Items

Cheese Tray w cuts of Salami

DESSERT

An Italian dessert of sweetened cream thickened with gelatin and molded. The cream is aromatized with rum and garnished with fresh fruit.

\$29.95 per person

All buffets are served with bread station.

Set Up Charges:

Drop Off Free Set Up \$40.00

Staffed Event \$150.00 plus 75.00 per hour per person

All prices exclude gratuity and tax.