

Private Party Buffet Menu

BUFFET

12-3:45pm. Please note that all private parties must meet a food/ beverage minimum of \$850 before tax and gratuity. We do not require a deposit. Menu selections and final minimum head count to be decided on the Tuesday before the event. We apologize for any inconvenience, we do not accept credit cards.

SELECT ONE OF THE FOLLOWING

Charred Little Gem Lettuce with Bagna Cauda Vinaigrette
Farro Salad with Roasted Beets and Feta
Bibb Lettuce with Spiced Walnuts and Gorgonzola
Mixed Greens with Roasted Beets and Feta

SELECT THREE OF THE FOLLOWING

Chicken Milanese
Duck Cacciattore
Roasted Salmon
Grilled Branzino
Grilled Flat Iron Steak
Sunday Gravy with Meatballs, Sausage, and Braciola
Roasted Pork Tenderloin with Pancetta Jus

SELECT ONE OF THE FOLLOWING

Garganelli Bolognese
Rigatoni with Pork Shoulder Ragù
Farfalle with Shrimp and Roasted Tomato
Squid Ink Pasta with Monkfish Puttanesca
Seasonal Ravioli
Lasagna

SELECT TWO OF THE FOLLOWING

Broccoli Rabe
Squash Caponata
String Beans with Shallots
Braised Kale
Roasted Fingerling Potatoes
Potato Puree
Wild Rice
Creamy Polenta

Buffet Package \$32pp plus tax and gratuity. Cash or Check-No Credit Cards.

Includes chocolate or vanilla cake, bread, filtered water, and coffee. Please note that you are welcome to bring your own wine at no additional fee, however staff does not open or serve outside wine.

Additional Items that Can Be Added;

Mimosa at \$21 per liter

Soda \$3pp

Open Bar \$25pp for Three Hours (\$10pp per each additional hour)

Unlimited Tap Beer and Wine \$15 per person