

Private Party **Buffet** Menu

BUFFET

12-3:45pm

We require a minimum of 30 guests for all buffet events. Due to board of health regulations we may not allow you to take home unused buffet food. 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

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

Pasta Bolognese
Pasta with Pork Shoulder Ragù
Pasta with Shrimp and Roasted Tomato
Squid Ink Pasta with Spicy Sausage and Shrimp
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, \$15 kids to be served from regular buffet items

Includes family style doughnuts, 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)

Open Tap Beer and Wine \$15 per person