The Tuscan Table
Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables

Caprese Display
crisp mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

Cold Antipasto Display
marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

Fruit Display
freshly ripened melons, strawberries, golden pineapple, grapes, and other seasonal fruits

Grilled Vegetables
local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic then grilled

Gourmet International Cheeses
array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

Italian Antipasto
assortment of Italy’s finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, accompanied by imported parmesan cheese crispy float breads, freshly bakes baguettes and fennel crostini

Olive Bar
imported olives, Kalamata, Mediterranean black, and Spanish green olives with assorted flat breads and focaccia

Signature Hors D’Oeuvres
Passed with white-glove service. Select 10.

Arancini
arborio rice and cheese lightly coated with breadcrumbs then friend, served with marinara sauce

Artichokes and Boursin
artichokes with roasted red peppers and basil tossed with creamy boursin cheese and placed in a phyllo shell

Brie with Raspberry
brie and raspberry jam set in a light phyllo pastry

Shrimp Ceviche
lime, tomato, cilantro, shrimp ceviche, served on a spoon

Chicken Teriyaki
grilled skewers of tender chicken, marinated in Asian seasonings

Clams Oreganata
fresh clams bakes with breadcrumbs, garlic & fresh oregano

Cocktail Franks en Croute
miniature franks wrapped in a blanket of puff pastry

Coconut Shrimp
shrimp dipped in coconut and panko batter then fried

Cold Caribbean Crab Salad
lump crabmeat tossed with tropical seasonings

Crabmeat and Soba Noodle
lump crabmeat with ponzu marinated soba noodle served on a spoon

Eggplant Mediterranean
roasted eggplant with basil and goat cheese set in a flaky pastry shell

Fried Calamari
tender calamari lightly breaded and fried, served with marinara sauce

Mini Beef Brochettes
marinated sirloin skewers with peppers and onions

Mini Beef Wellington
tenderloin of beef delicately wrapped in a puff pastry

Mini Burger Sliders with Beer Shots
mini ground chuck burgers with a side of beer

Chipotle Chicken Empanadas
shredded chicken with chipotle pepper seasoning in a masa crust

Mushroom Tart
blend of mushrooms and creamy goat cheese in a pastry shell

Potato Pancakes
shredded ribbons of potatoes browned and crispy served with a light apple sauce

Prosciutto, Gorgonzola & Arugula Flatbread Pizza
flat bread crust topped with crispy prosciutto, baby arugula and belted gorgonzola cheese

Sea Scallops
succulent sea scallops wrapped in hickory-smoked bacon

Seared Tuna Canapés
seared tuna and fresh wasabi top this cucumber slice

Sirloin Crostini
thinly sliced sirloin presented with onions and garlic on a baguette round

Smoked Salmon Canapés
smoked salmon and spinach mousse on a cracker with truffle pears

Sun-Dried Tomato Pesto
sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic and red wine vinegars

Tomato Bruschetta
fresh tomatoes and basil presented in white spoons

Truffles Potato Puffs
truffle-infused whipped potatoes in a buttery pastry
Buffet Selections
Custom created to meet any menu requirements. Select 4.

### Beef Buffet Selection
- **Beef & Broccoli**
  teriyaki-glazed tender beef sautéed with peppers, onions and broccoli in a garlic soy sauce
- **Braised Short Ribs**
  beef short ribs braised in red wine and a finely diced mirepoix
- **Ropa Vieja**
  cuban shredded beef with cilantro, tomatoes, and sofrito all served over white rice
- **Sirloin Tips Marchand du Vin**
  beef slowly braised in red wine, shallots, and mushrooms

### Chicken Buffet Selection
- **Chicken Francese**
  buttery lemon-wine sauce envelops lightly battered chicken
- **Hawaiian Chicken**
  tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki
- **Chicken Saltimbocca**
  breast of chicken with prosciutto, sage and spinach, served in marsala wine sauce
- **Chicken Scarpariello**
  chicken breast braised with Italian sausage, peppers and a spicy white wine sauce
- **Pesto Chicken**
  lightly sautéed chicken with sliced tomato and fresh mozzarella
- **Roast Chicken**
  oven-roasted chicken breast with cremini mushrooms
- **Sautééed Chicken**
  red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce
- **Sesame Chicken**
  boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

### Pork Buffet Selection
- **BBQ Ribs**
  slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce
- **Hoisin Pork**
  roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic
- **Italian Sausage & Peppers**
  sweet Italian sausage with peppers, onions, tomatoes and basil
- **Polish Kielbasa**
  old-world style braised with sauerkraut, white wine and caraway seeds

### Seafood Buffet Selection
- **Cashew-Crusted Tilapia**
  farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce
- **Jambalaya**
  chicken, shrimp, and sausage tossed with creole-style rice
- **Paella**
  slow-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning
- **Mahi Mahi**
  seared and topped with mango salsa
- **Mussels Luciano**
  mussels steamed with fresh garlic, white wine and extra virgin olive oil
- **Roast Salmon**
  lightly seared salmon prepared with herbs and a hint of lemon
- **Local Sustainable Seafood**
  seasonal seafood selection

### Veal Buffet Selection
- **Veal Marsala**
  flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms and demi-glace
- **Veal Meatballs**
  meatballs in a marsala wine and tomato demi-glace
- **Veal Piccata**
  tender veal cutlets sautéed in a butter sauce and finished with fresh lemon

### Vegetarian Buffet Selection
- **Garlic Mashed Potatoes**
  mashed Idaho potatoes with roasted garlic and butter
- **Mushroom Risotto**
  arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmagiana and butter
- **Red Bliss Roasted Potatoes**
  quartered and roasted with fresh rosemary
- **Roasted Root Vegetables**
  carrots, turnips, and parsnips roasted then tossed in a butter sauce
- **Steamed Mixed Vegetables**
  lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil
- **Basmati and Orzo Pilaf**
  asparagus, basmati rice, cranberry beans and orzo
- **Eggplant Rollatini**
  breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce
- **Gnocchi Stew**
  gnocchi, cannellini bean, chard and crushed tomato

Before placing your order, please inform your server if a person in your party has a food allergy.
Vegetarian Buffet Selection (continued)

**Pearl Couscous & Red Grains**
whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic and basil

**Potato and Spinach Baeckoffe**
french casserole with potatoes, purple top turnips, spinach, and gruyère cheese

**Ratatouille**
zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

**Tofu Stir Fry (Vegan and Gluten Free)**
pan-seared tofu with snow peas, water chestnuts and tamari

**Gourmet Pasta Selections**
Pasta selections to enhance your menu. Select 1.

**Penne Alla Vodka**
penne in a sweet tomato sauce and finished with vodka and cream

**Ravioli Al Pomodoro**
ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

**Rigatoni Bolognese**
rigatoni served with a classic meat sauce blend of veal, pork and beef

**Stuffed Shells**
classic pasta shells stuffed with mascarpone, ricotta and spinach with a pomodora sauce made from tomatoes, garlic, olive oil and fresh basil

**Tortellini Alfredo**
cheese-filled tortellini tossed in a buttery parmesan cream sauce

**Whole Wheat Penne Pasta Al Pesto**
fresh basil, pine nuts and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

**Chef’s Carving Table**
Select 1.

**Angus Sirloin**
roasted and served with a choice of two sauces: au jus and horseradish

**Braised Veal Shoulder**
veal shoulder braised Mediterranean style with white wine, tomatoes, basil and thyme

**Country Ham**
maple-glazed and presented with spicy honey mustard

**Pork Loin**
brown sugar and bourbon-roasted with applesauce

**Turkey Breast**
slow-roasted and served with cranberry relish

**Signature Specialty Stations**
Make your menu unforgettable. Select 2.

**Asian Wok Station**
white rice, fried rice, sesame chicken, beef and broccoli, fortune cookies, fried wonton noodles, crab rangoon

**Assorted Grilled Cheesed With Tomato Soup Shot**
cheddar, fontina, Americana and Havarti cheeses, served on white, wheat, marbled rye and egg breads with shots of tomato soup

**Bacon Bar**
chicken-fried, chocolate-dipped, maple-glazed candied, Applewood smoked bacon, BLT sliders, cheddar & bacon biscuits, pretzel rolls with bacon jam, bacon popcorn, pineapple/potato/asparagus/water chestnut wrapped bacon

**Ramen & Dumpling Station**
Ramen noodles, broth, hard-boiled egg, soy, miso, chicken, shrimp, bean sprout, pork kimchi dumpling, spinach dumpling, ponzu, teriyaki, Japanese dressing

**Fresh Mozzarella Station**
hand-made fresh mozzarella with tomato, basil, sun-dried tomato, olive tapenade and eggplant toppings and assorted crostini

**Mashed Potato Martini Bar**
crushed red, sweet, and Idaho potatoes, along with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, chives and sour cream

**Chicken & Waffle Station**
popcorn chicken with mashed potatoes, waffle cones, BBQ sauce, spicy BBQ sauce, honey mustard, maple syrup and gravy

**Savory Crepe Station**
scallops, shrimp and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a Dijon sauce and eggplant, zucchini, bell peppers, tomatoes, garlic and herbs

**Slider Station**
miniature hamburgers, chicken sliders, and pulled pork served with assorted cheeses, pickle chips, lettuce, tomatoes and onions with ketchup and mustard

**Taco Station**
marinated beef, seasoned chicken, soft or crisp taco shells with fresh tomatoes, shredded lettuce, guacamole, tomato salsa, cheddar cheese, sour cream, black beans and corn