



THE ITALIAN FEAST

Starting at \$40/ per person for Buffet

Antipasto Display with Cured Meats, Cheeses and Marinated Vegetables

A Selection of Italian Fresh and Aged Cheeses with an assortment of Salamis and Marinated Vegetables

Roasted Tomato Bruschetta

Crusty Garlic Crouton topped with Vine Ripe Tomatoes Slowly Roasted with Fresh Garlic, Basil, and Olive Oil

Sausage Marsala Stuffed Mushrooms

Mushrooms Stuffed with a Sweet Italian Sausage with a Marsala Wine Reduction

Seared Shrimp in Anchovy Butter

Large Black Tiger Shrimp Pan Seared in a Compound Butter of Garlic, Anchovy Paste, and Lemon Juice Wrapped in a Blanched Snow Pea

DINNER

Field Green Salad

European Cucumbers, Tomatoes, Balsamic Vinaigrette

Sautéed Broccoli Rabe

Sautéed with Garlic and Fresh Herbs in Olive Oil

Wild Mushroom Risotto

Wild Forest Mushrooms Sautéed with Arborio Rice finished with Aged Pecorino Cheese

Baked Baccala

Dried Salt Cod baked with Olives, Capers, Tomato Concasse and Potatoes

Stuffed Rolled Marinated Beef

Marinated Beef Flank Steak Stuffed with Fresh Mozzarella and Sundried Tomatoes, Served over a Lentil Ragu