



Buffet Reception

The Italian Buffet

Elaborate Display of Italian Antipasti

Assorted Cheeses with Italian Bread, Fresh Cut Seasonal Fruits and Berries

An Assortment of Italian Salami and Prosciutto, Fresh Vegetables Grilled and Brushed with Extra Virgin Olive Oil and Seasoning, Seasonal Raw Vegetables with a Mayonnaise-Mustard Dip, Freshly Roasted Sweet Red Peppers, Mozzarella and Sliced Tomatoes, Artichoke Hearts Vinaigrette, Seasoned Green and Black Olives, Our in-house Smoked Salmon with Garnitures, A Seafood Salad of Calamari, Shrimp & Scallops Tossed with Extra Virgin Olive Oil, Lemon, Fresh Herbs and Spices, Greek Salad

Chef's Station (Choice of Six)

Eggplant Rollatine
Eggplant Parmigiana
Fresh Mussels Marinara
Fried Calamari
Scallops Provencale
Tilapia Marechiaro

Arancini alla Siciliana
Chicken Francese
Chicken Arrabbiata
Chicken Marsala
Beef Tips Pizzaiola
Beef Giambotta

Baby Artichoke Hearts Oreganata
Scaloppini of Pork Loin ,Francese Or Pizzaiola
Homemade Meatballs in a Traditional Italian Gravy
Homemade Spicy Sausage with Long Hot Peppers and Potato or with Broccoli Rape

Seasonal Vegetables Included

Pasta Choices (Choice of Two)

Farfalle alla Vodka
Rigatoni Amatriciana
Penne with Eggplant & Fontina Cheese
Tortellini alla Panna
Cavatelli with Broccoli oil and garlic

Carving Station (Choice of Two)

Whole Suckling Pig Roasted Roman Style
London Broil with Garlic Toast
Corned Beef

Whole Roast Turkey
Whole Fish Baked Under Sea Salt
Roasted Pork Loin

Dessert

Our Pastry Chef Will Personally Design A Cake for the Occasion and Served with Ice Cream of your Choice
Or
Mini Pastries and Cookies

Coffee Selection of Espresso, Cappuccino, and Colombian Coffees

Additional charges will apply

Any item not listed will be considered for your accommodation

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