

MORE THAN A MEAL – BUFFET EXAMPLES

Build your own buffet or let us customize a menu for you

3 Courses starting at \$19.95

Chop Chop:

Mixed Green Salad

Mixed Greens, Tomatoes, Cucumbers, Black Olives, Sliced Red Onions (*Optional*), Balsamic Vinaigrette

Mediterranean Salad Station

Mixed Greens, Tomatoes, Cucumbers, Green Beans, Chick Peas, Roasted Red Peppers, Pickled Beets, Hot Pepper Rings, Assorted Olives, Fresh Mozzarella or Crumbled Feta, Housemade Croutons
Oil & Vinegar and Balsamic Vinaigrette

Caesar Salad Caprese

Romaine Lettuce, Classic Caesar Dressing, House Made Croutons, Shaved Asiago, Accompanied by a Platter of Fresh Mozzarella and Tomatoes, Basil Pesto Drizzle

Seasonal Greens with Fresh Fruit and Nuts

Your choice of:

- Granny Smith Apples, Dried Cranberries, Goat Cheese and Toasted Pecans
- Strawberries and Pears with Blue Cheese and Toasted Almonds
- Peaches and Blueberries with Feta and Walnuts

Main

Chicken Marsala or Saltimbocca Florentine

Fork Tender Sautéed Chicken Breast with Prosciutto, Baby Spinach and Fresh Mushrooms, Marsala Wine Sauce

Herb Roasted Fall off the Bone Chicken

Marinated in Oil, Roasted Garlic, Fresh Herbs, and Lemon

Stuffed Boneless Chicken Breast

Spinach, Roasted Peppers, Kalamata Olives and Feta Many Mushrooms and Goat Cheese (or Gorgonzola)
Classic Sage Stuffing with Fresh Cranberries
Prosciutto, Roasted Asparagus and Fresh Mozzarella

Maple and Apricot Glazed Pork Loin

Cranberry and Granny Smith Apple Compote

Rhode Island Favorite- Baked Scrod

Buttery Crumb Topping, Splashes of Lemon and Sherry

Pan Roasted Cod Pomodoro

Flaky Codfish with Simmered Tomatoes, Peppers, Onions, and Sherry Wine

Grilled Salmon or * Swordfish (*additional charge)

Fresh Fruit Salsa, Lemon Balsamic Butter Sauce, or Ginger Soy Sesame Scallion

Seafood Stuffed Sole

Shrimp and Crabmeat Stuffing, Lemon Butter Sauce

Overnight Braised Short Ribs

Hearty Stew Vegetables, Red Wine Brown Sauce

Pasta Course:

Penne in Pink Sauce

Fresh Spinach, Roasted Tomatoes, and Baby Peas

Broccoli Aglio e Olio

*Add Chicken or Shrimp

Olive Oil and Roasted Garlic, Fresh Broccoli, and Black Olives

Three Cheese Baked Ziti *Add meat sauce

Creamy Ricotta, Parmesan and Mozzarella Cheese

Rigatoni with Little Meatballs

Bite Sized Meatballs Simmered in Our Signature Tomato Sauce

Pasta with Crispy Italian Sausage and Peppers

(Broccoli Rabe- Seasonal)

Olive Oil and Roasted Garlic, Pomodoro Sauce

Roasted Vegetable Pesto Pasta

Asparagus, Zucchini, Grape Tomatoes, Spinach, and Butternut Squash

Penne ala Panna

Crispy Bits of Italian Ham, Fresh Mushrooms, and Baby Peas in a Light Cream Sauce

Potatoes/Rice:

Mashed Red Bliss Potatoes

Creamy Mashed Potatoes

Butternut Mashed Potatoes

Mashed Sweet Potatoes

Brown Sugar Glazed Sweet Potatoes

Baked Potatoes with Butter and Sour Cream

Oven Roasted Potatoes with Caramelized Onions

Vegetable Confetti Rice or Cous Cous

Orzo 'Risotto'

Vegetables:

Fresh Green Beans and Baby Carrots or Butternut Squash

Seasonal Roasted Vegetables, Mixed

Sautéed Zucchini and Yellow Squash Pomodoro

Roasted Brussel Sprouts and Baby Carrots

Broccoli and/or Cauliflower, Herb Butter or Au Gratin

Broccoli with Olive Oil and Roasted Garlic, **Black Olives Optional*