



BUFFET MENU

\$28.00

Italian Chopped Salad

Chickpeas, mozzarella, cucumber, banana peppers, romaine, radicchio, genoa, radish, pecorino, red wine dressing

Penne with tomato basil sauce

And

Casareccia with pesto cream and peas Assorted Italian Pastries Bread and Whipped Butter Coffee, Tea and Water served on a side station

Assorted Non-Alcoholic Beverages \$3.00 each

LUNCH MENU

\$29.00

Sandwiches on Assorted Breads

(1 sandwich per person)

Even quantities of each type are provided.

Please Select 4 of the following:

GRILLED CHICKEN

Rossdown farms chicken, artichoke aioli, green olive tapenade, jalapeno Havarti

ROAST BEEF

Grilled Onions, brie, fig spread, bacon mayo, arugula.

VEGAN FALAFEL

Broccoli & chickpea falafel, vegan garlic dressing, pickled vegetables

STEELHEAD SALMON

Pickled napa cabbage, kale, lime, jalapeno, tartar mayo

ITALIAN CLUB

Mortadella, soppressata, bresaola, banana pepper rings, smoked provolone, arugula, dijonnaise

Served with

Baby Spinach Salad

Dried cranberry, pumpkin seeds, avocado, red onion, maple balsamic dressing

Assortment of fresh baked cookies Coffee, Tea and Water on a Side Station

ADDITIONS

Gluten Free Sandwich \$1.00 Per person
Pasta Salad \$6.00 Per person
Nonna's Seasonal Soup \$3.00 Per person
Charcuterie & Cheese Platter \$10.00 Per/P
Caesar Salad for \$6.00 Per person
Sliced Seasonal Fruit Platter \$6.00 Per/P
Assorted Non-Alcoholic
Beverages \$3.00 each

*LUNCH BUFFET - Minimun 30 People
If the confirmed number of guests is
under the minimum number required,
a \$5.00 charge per person will apply
for buffet service

All prices are subject to 18% gratuity and applicable taxes.

Prices apply only when a room rental fee is paid. No tax is charged on the food. Prices subject to change without prior notice.



BUFFET MENU

\$33.00

Salads

Italian Chopped Salad

Chickpeas, mozzarella, cucumber, banana peppers, romaine, radicchio, geona, radish, pecorino, red wine dressing

Tomato & Bocconcini

Cherry tomatoes, house made pesto

Baby Spinach Salad

Dried cranberries, pumpkin seeds, avocado, red onion, maple balsamic dressing

<u>Pasta</u>

Casareccia

Pesto cream, peas

Penne

Tomato basil sauce

Main Course

Chicken Scaloppine

Rossdown farms, capers, olives, roasted tomatoes, olive oil

Seasonal Vegetables

Mascarpone polenta

Assorted Italian Pastries

Bread and Whipped Butter

Coffee, Tea and Water served on a side station

Assorted Non-Alcoholic Beverages \$3.00 each

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BUFFET MENU

\$45.00

Salads

Italian Chopped Salad

Chickpeas, mozzarella, cucumber, banana peppers, romaine, radicchio, geona, radish, pecorino, red wine dressing

Tomato & Bocconcini Cherry tomatoes, house made pesto

Baby Spinach Salad

Dried cranberries, pumpkin seeds, avocado, red onion, maple balsamic dressing

Pasta

Casareccia

Pesto cream, peas

Tomato basil sauce

Main Course

Chicken Scaloppine Rossdown farms, capers, olives, roasted tomatoes, olive oil

Braised Beef Brisket 63 Acres AAA Beef Brisket, Red Wine, Sofrito(GF)

Redband Steelhead Salmon Lemon fennel emulsion, dill

Seasonal Vegetables Mascarpone polenta Bread and Whipped Butter
Assortment of Italian Pastries
Coffee, Tea and Water on a side station

Assorted Non-Alcoholic Beverages \$3.00 each

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