

PREMIER BUFFET PACKAGE

Includes gourmet salad, homemade Italian bread, assorted cookie tray, chocolate bites, soft drinks, coffee & tea.

Select Two Pastas, Two Entrées & Two Appetizers from the selections presented below.

Café Baci or Rainbow Room: Mon.–Thurs. \$24 per person ⇌ Fri.–Sun. \$28 per person

Pastas

- Shrimp Vesuvio** ~ Shrimp, mushrooms, peas & bacon prepared in our creamy rosa sauce over spirelli pasta.
- Shrimp Scampi** ~ Shrimp sautéed with butter, garlic, seasoned bread crumbs, white wine & lemon over rigatoni.
- Lobster Ravioli** ~ Prepared in our creamy pink vodka sauce.
- Seafood Pescatore** ~ Mussels, littleneck clams & shrimp sautéed with fresh garlic. Served over rigatoni in garlic & olive oil or in our homemade tomato-basil sauce.
- Asparagus & Prosciutto** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil served over rigatoni.
- Penne Capresa** ~ Imported prosciutto & mushrooms prepared in Alfredo sauce or our creamy pink rosa sauce.
- Chicken Fiore** ~ Grilled chicken, spinach & capers sautéed in our garlic-lemon sauce served with rigatoni.

Entrées

- Pepper Steak** ~ Tender cuts of marinated beef sautéed with sweet bell peppers & onions. Served over roasted potatoes.
- Veal or Chicken Toscana** ~ Prepared with imported prosciutto & roasted peppers over spinach in our imported white wine sauce topped with melted mozzarella cheese.
- Eggplant Rollantini with Spinach** ~ Breaded & baked eggplant layered with ricotta cheese, spinach & a touch of our creamy rosa sauce, then topped with mozzarella cheese.
- Veal & Roasted Peppers** ~ Freshly breaded veal served in our homemade tomato-basil sauce with roasted peppers.
- Chicken Primavera** ~ Grilled chicken, broccoli, roasted peppers, cherry tomatoes & zucchini sautéed in fresh garlic & olive oil.
- London Broil** ~ Marinated with mushrooms & onions. Served over potatoes.

COMPLIMENTARY APPETIZER SELECTIONS

Included with the [Classic](#), [Grand](#) or [Premier](#) Buffet Packages.

Please select two appetizers to begin your event.

- Bruschetta** ~ Light & crispy homemade focaccia topped with tomatoes, fresh mozzarella & basil.
- Pesto Bread with Sun-Dried Tomatoes** ~ Our focaccia bread topped with homemade pesto sauce and sun-dried-tomatoes.
- Asparagus Fresco** ~ Imported prosciutto, roasted peppers & provolone cheese wrapped around fresh asparagus. Served cold over baby greens with balsamic vinaigrette & garnished with sun-dried tomatoes.
- Eggplant Primo** ~ Eggplant rolled with imported prosciutto, roasted peppers & mozzarella cheese then topped with our classic pesto.
- Mini Quiche Platter** ~ A variety of flavors baked with mozzarella cheese.
- Asparagus Luciano** ~ Fresh asparagus & imported prosciutto sautéed in garlic & olive oil.
- Crostini with Fresh Mozzarella & Tomatoes** ~ Homemade crostini topped with slices of fresh mozzarella, tomatoes & basil.
- Hot Wings** ~ Gently spiced wings served with bleu cheese dressing & barbecue sauce.
- Fried Ravioli** ~ Battered ravioli with a crispy, golden batter and a creamy cheese filling.
- Chicken Tenders** ~ Tender strips of chicken lightly battered and fried for a moist interior with a crispy crunch.
- Zucchini Sticks** ~ Lightly-seasoned and breaded pieces of zucchini.
- Mozzarella Sticks** ~ Battered mozzarella cheese cooked to a delicious golden color.
- Pizzettes** ~ Bite-size mini pizzas garnished with an assortment of classic toppings.
- Gourmet Wraps** ~ An assortment of garlic & herb wraps prepared in a variety of combinations: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. You may create your own.
- Gourmet Focaccia Sandwiches** ~ Prepared in a variety of combinations: Chicken, pesto & sun-dried tomatoes; Eggplant, spinach & garlic; Veggie; Roast beef; Turkey; Ham & cheese; Italian sub; Three cheese. You may create your own.

Substitutions may be made from our [À La Carte Catering Menu](#). Price may vary.