



Italian Feast Buffet

A wonderful buffet of regional Italian recipes. All of which are prepared by our staff of chefs.

A tour of flavors:

Included

Andy's antipasto-aged cheeses, dried sausage, marinated vegetables, cured olives, fresh cut vegetables and sliced meats

Beef minestrone-a blend of red and white beans, diced vegetables and imported pasta, served in a rich stock with shredded beef and grated cheese

Roasted vegetables-fresh seasonal vegetables marinated in olive oil, roasted with our special herbs

Pasta frittata-imported semolina pasta blended with a creamy egg mixture of fresh herbs, then oven-baked, served in slices

Roman style pasta primavera-imported pasta combined with sweet peas, artichoke hearts and julienne peppers, sautéed in extra virgin olive oil and covered with young parmesan cheese

Stuffed mushrooms-oversized mushrooms stuffed with our own crabmeat stuffing

Bruschetta-a blend of imported tomatoes, olives, and sautéed vegetables served on toasted bread rounds, seasoned with fresh herbs, and topped with shaved cheese

International cheeses-Italian sharp table cheese, jarlsberg and Danish bleu cheese decorated with fruits and berries

European crusty breads-focaccia, pane, vegetable, semolina, and pheasant served with fresh creamy butter

Choice of Three

Polenta cakes-grilled polenta cakes topped with fresh tomato, sweet Italian sausage and red peppers

Eggplant rollatini-fresh eggplant sautéed, then filled with a mixture of three cheeses and baked with a fresh tomato sauce

Tuscan chicken-chicken on the bone, marinated with lemon juice and olive oil, slowly roasted and garnished with gorgonzola cheese and olives

Stuffed calamari-fresh calamari, stuffed with our own seafood dressing, finished with a light marinara

Veal stew-cubed veal, braised with tomatoes, peas, onions, and potatoes, in a rich veal and burgundy stock