

# DINNER STATIONS

**40+ GUESTS**

**HORS D'OEUVRES | select four package hors d'oeuvres (1 piece of each per person)**

**CARVING BOARD | select two (carving attendant included)**

**Roasted Tenderloin of Beef** with Horseradish Cream Sauce

**Stuffed Loin of Pork** with Apricots & Cherries

**Golden Roasted Turkey Breast** with Cranberry-Orange Relish

**Slow-Roasted Honey Glazed Ham** with Grilled Pineapple

**Chef's Signature Oak Plank Salmon** with Citrus Maple Glaze

**Prime Rib of Beef** with Au Jus

**SERVED WITH HOUSE BAKED ROLLS & BUTTER**

**TASTE OF FLORENCE | select three**

**Penne Marinara** with Tomatoes, Peppers, Basil and Fresh Mozzarella

**Cheese Tortellini** with Sautéed Mushrooms and Alfredo Sauce

**Orecchiette** with Basil Pesto Cream Sauce, Toasted Pine Nuts and Parmigiano

**Penne** with Vodka Sauce (a creamy blend of marinara and Alfredo)

**Chicken Riggies** with Spicy Tomato Sauce, Peppers and Onions with Rigatoni

**Sweet Potato Gnocchi** with Truffle Cream Sauce, Sage and Toasted Walnuts

**ADD Italian Sausage and Meatballs \$5 per person**

**SERVED WITH HOUSE MADE GARLIC BREAD**

**SALAD STATION**

**Salads:** Spinach, Romaine & Mixed Greens

**Toppings:** Tomatoes, Cucumbers, Asiago & Aged Cheddar Cheese, Roasted Red Peppers, Olives, Garbanzo Beans, & Croutons

**Dressings:** Classic Caesar, Balsamic Vinaigrette & Ranch

**Antipasto Salad** Italian Meats, Cheeses and Marinated Vegetables

**POTATO BAR**

**Served with Garlic Mashed Potatoes and Baked Potatoes**

**Topping Bar |** Aged Cheddar, Sour Cream, Apple Wood Smoked Bacon, Scallions, Roasted Sweet Corn, Broccoli, Whipped Butter and Herb Gravy

**SWEET NOTES**

**FRESHLY BREWED COFFEE, TAZO TEAS, HOT CHOCOLATE**

**Pastries: Select Three**

Vanilla Cream Puffs, Chocolate Éclairs, Coconut Macaroons,

Cheesecake Bites, Raspberry Almond Spritz Cookies, Lemon Bars

Chocolate Drizzled Almond Macaroons, Fudge Brownie Bites

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax



# DINNER STATIONS

## CARVING BOARD | *priced per item*

**CHEF ATTENDANT REQUIRED: *per hour charge***

**Oak Plank Salmon** with Smokey Maple Sugar Glaze | **serves 15 guests**

**Slow-Roasted Ham** with Honey Glaze | **serves 30 guests**

**Roasted Turkey Breast** with Natural Gravy | **serves 25 guests**

**Roasted Strip Loin of Beef** with Fresh Herb Crust | **serves 20 guests**

**Slow-Roasted Prime Rib Eye of Beef** with Natural Au Jus | **serves 25 guests**

**Slow-Roasted Tenderloin of Beef** with Chef's Dry Rub | **serves 20 guests**

**Leg of Lamb** with Rosemary Garlic Mustard Crust | **serves 20 guests**

## TASTE OF FLORENCE | *select two* | *per person charge* (minimum 30 people)

**Penne Marinara** with Tomatoes, Peppers, Basil and Fresh Mozzarella

**Cheese Tortellini** with Sautéed Mushrooms and Alfredo Sauce

**Orecchiette** with Basil Pesto Cream Sauce, Toasted Pine Nuts and Parmigiano

**Penne** with Vodka Sauce (a creamy blend of marinara and Alfredo)

**Chicken Riggies** with Spicy Tomato Sauce, Peppers and Onions with Rigatoni

**Sweet Potato Gnocchi** with Truffle Cream Sauce, Sage and Toasted Walnuts

**ADD Italian Sausage and Meatballs *additional per person charge***

**SERVED WITH HOUSE MADE GARLIC BREAD**

## POTATO BAR | *per person charge* (minimum 30 people)

**Served with Garlic Mashed Potatoes and Baked Potatoes**

**Topping Bar** | Aged Cheddar, Sour Cream, Apple Wood Smoked Bacon, Scallions, Broccoli, Whipped Butter & Herb Gravy

## MACARONI AND CHEESE BAR | *select three* | *per person charge*

(minimum 30 people)

Buffalo Chicken with Chipotle Cheese Sauce, Celery and Blue Cheese Breadcrumbs

Lobster with Orecchiette Pasta

Traditional Three Cheese with Elbow Macaroni

White Truffle with Asiago and Mushrooms

Whole Wheat with Light Sauce and Roasted Vegetables

**SERVED WITH BREADSTICKS**

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax

