

DINNER BUFFET

~All Prices are Per Person~

Each meal comes with homemade Peasant bread, garlic herb butter, paper plates, napkins, & plastic dinner ware

SALADS

~Select one~

Al Lago ~ Romaine lettuce with apples, walnuts, Gorgonzola cheese and cran-raisins in a light raspberry vinaigrette

Caesar ~ Hearts of Romaine tossed with our signature Caesar dressing with freshly grated Romano cheese and croutons

Greek ~ Romaine lettuce with pepperoncini, Greek olives, cucumbers, tomatoes, and Feta cheese in a red-wine vinaigrette

PLATTERS

~Select One~

Fresh Seasonal fruit display or Antipasto platter

ACCOMPANIMENTS

~Select one~

Garlic mashed potatoes, oven roasted Rosemary potatoes

Saffron risotto, Sautéed vegetables

ENTREES

~You may select one, two or three different entrees, minimum of 10 orders per entrée~

- Flank Steak ~ \$19.50 ~ slow marinated, and grilled with a red wine demi-glace
- Fresh Salmon ~ \$21.50 ~ Salmon braised with butter, white wine, lemon, and capers
- Chicken Marsala ~ \$17.00 ~ Tender chicken breast sautéed with a mushroom and sweet Marsala sauce
- Stuffed Pork Loin ~ \$18.00 ~ Pork Loin stuffed with salami, fresh sage, and Gouda cheese finished with a Sherry cream sauce
- Penne Boscaiola ~ \$13.00 ~ Penne pasta in cream sauce with sautéed chicken, sun-dried tomatoes, and mushrooms
- Lasagna ~ \$15.00 ~ Wide homemade pasta layered with ricotta, fresh basil, Parmesan, homemade marinara and mozzarella cheeses
- Baked Rigatoni ~ \$13.00 ~ Rigatoni pasta tossed with marinara and ricotta, baked with fresh mozzarella
- Tortellini ~ \$14.00 ~ Cheese filled tortellini with peas, mushrooms, and Prosciutto in a cream sauce

CARVING STATIONS

~An Ala Carte item with a 25 person minimum~

- Roasted Turkey – served with turkey gravy \$3.00 per person
- Roasted Baron of Beef – served with horseradish sauce and au jus \$4.00 per person
- Slow Roasted Prime Rib – served with horseradish sauce and au jus \$7.00 per person

DESSERT

~ A wide variety of desserts are available ~

Hors D' Oeuvre Platters

~ Our small platters feed 25 and large platters feed 50 ~

Seasonal Fresh Fruit – Chef's selection of the best quality and variety available

Small \$40.00 Large \$70.00

Fresh Vegetables – Served with Ranch and Bleu cheese dressing

Small \$30.00 Large \$60.00

Cheese Sampler – Assorted domestic and imported cheeses and crackers

Small \$50.00 Large \$80.00

Bruschetta – Grilled peasant bread topped with fresh tomato compote

Small \$50.00 Large \$80.00

Antipasto – Assorted cured meats, cheeses and marinated vegetables

served with peasant bread

Small \$60.00 Large \$110.00

Cold Smoked Lox – Served with capers, red onions, and cream cheese

Small \$90.00 Large \$180.00

Above menu prices do not reflect 18% gratuity charge, service charges or sales tax.
Menu prices are subject to change. Additions or substitutions may require additional costs.