

Hilary Buffet Reception

Reception

Passed Hors d'Oeuvres

Spicy Veal Meatballs Bruschetta with Eggplant and Buffalo Mozzarella
One piece of each prepared per guest

Italian Cheese and Fruit Display

Imported Italian Cheeses
Ciabatta and Crostini

Super Lump Crab Meat Martinis

Papaya, Red Onion and Italian Parsley
Crostini

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## Caesar Salad

Hearts of Romaine, Italian bread Croutons  
Shaved Parmigiano-Reggiano  
Table-served with Foccacia and Ciabatta Bread with Garlic-Herb Infused Dipping Oil

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Buffet Selections

Wild Mushrooms and Baby Chicory Salad

Crumbled Goat Cheese, Speck-Alto Adige and Sweet Onions
Cabernet Sauvignon Vinaigrette

Chargrilled Tenderloin of Beef

Parsley, Sage, Rosemary and Barolo wine Reduction
Grain Mustard and Chive Horseradish Dressing
Fresh Baked Ciabatta
Carved to Order by a Uniformed Chef

Shrimp Orecchiette Scampi

Capers, Italian Parsley, Garlic, spiked with Lemon juice

Homemade Italian Sausage and Spinach Stuffed Breast of Chicken

Light Cream Sauce

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Wild Mushroom Risotto

Fresh Heirloom Baby Vegetables

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## **Champagne Toast**

## **Gourmet Coffee and Tea Station**

*Sixty-Five Dollars*

Please order buffet service for a minimum of sixty guests for a one and one-half hour service  
A service charge of 18% and applicable sales taxes will be added to the menu prices