

Tara 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

Ciabatta and Specialty Crackers

Garden Fresh Crudités

Balsamic Vinaigrette, Gorgonzola and Avocado Peperoncino Dip

~~~

### **Baby Field Greens Salad**

Mixed Greens, Candied Walnuts, Organic Tomatoes  
Extra Virgin Olive Oil and Balsamic  
Table-Served with Ciabatta

~~~

Buffet Selections

Pan Seared Filet of Striped Sea Bass

Italian Parsley, olive oil and spiked
with lemon juice

Pan Roasted Rosemary Crusted Chicken

Cold Pressed Olive Oil Infused Crushed Tomatoes

Five Peppercorn and Herb Crusted Beef Striploin

Burgundy Mushroom Jus, Horseradish Cream
Fresh Baked Ciabatta
Carved to Order by a Uniformed Chef

~~

Timballo of Potatoes

Fresh Seasonal Vegetables

~~

Champagne Toast

Coffee and Tea

Forty-Four 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

