

LUNCH PRIVATE PARTY BUFFET OPTIONS

minimum of 30 guests required to use each package below

packages include chef's choice of vegetable & potato if applicable

Includes tossed & caesar salads, iced-tea & coffee | soup can be added to any package



TIER ONE | PER PERSON

please select three entrées listed below

TORTELLONI ASIAGO cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

CHEF'S FISH medallions of fresh fish, fire roasted tomatoes, artichokes, capers, garlic, lemon beurre blanc

DOLCE VITA penne tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce

STUFFED SHRIMP baked, jumbo lump imperial, red wine glaze | add \$2 per person

CHICKEN SALTIMBOCCA chicken breast medallions, topped with parma prosciutto, melted mozzarella and light marsala sauce

CRAB RAVIOLI house made ravioli, stuffed with crabmeat, sautéed in a white creamy crab sauce

WILD MUSHROOM CHICKEN MARSALA sautéed breasts of chicken, wild mushrooms, marsala wine, crispy onion straws

GLAZED SALMON atlantic fillet, maple bourbon

CHICKEN CHESAPEAKE grilled chicken breast topped with crab imperial, light lobster sauce | add \$2 per person

SMOKED SIRLOIN OF BEEF cabernet infused demi glace | if carved a carver required \$75

PENNE TENDERLOIN penne pasta, pan seared tenderloin tips, braised shaved brussels sprouts, avondale mushrooms, shallots, garlic, pecorino romano cheese

TIER B | PER PERSON

please select three entrées listed below

SMOKEHOUSE BRISKET bacon bleu cheese crema

FARFALLE & POLLO farfalle pasta, grilled chicken strips, gorgonzola cream sauce, balsamic glaze drizzle

RIGATONI SHRIMP AURORA rigatoni pasta, sautéed jumbo shrimp, aurora cream sauce, parmigiana cheese

LEMON CHICKEN breaded chicken breast, lemon beurre blanc

BLACKENED CHICKEN BREAST dijon brandy cream, bacon, sharp provolone, brussel sprouts

RIGATONI AL FORNO rigatoni pasta, fresh mozzarella, parmigiana cheeses, basil

CHICKEN PICCATA medallions of chicken, capers, lemon butter sauce

STUFFED BREAST OF CHICKEN roasted chicken breast stuffed with asparagus and imported cheeses

TUSCAN PENNE penne pasta, aurora sauce, pancetta, spinach, mozzarella

CHICKEN FRESCO grilled chicken breast, brie cheese, fire roasted tomatoes, spinach, balsamic drizzle

GRILLED SALMON lemon beurre blanc, spinach

PENNE PAESANO penne pasta, Italian sausage, parmigiana, san marzano tomato sauce

CUSTOMIZED PACKAGES

simply view our menus and customize your buffet to your liking and budget

chef's choice of desserts may be added to any buffet for \$4 per person

children 10 & under \$12

cakes or desserts brought from off premise will incur a \$1 per person fee

21% gratuity is not included - md taxes not included, room rental fees are subject to date, day & time

SIT DOWN LUNCHEON

all packages include soup or salad, main course, bread, butter, iced-tea & coffee

FIRST COURSE

please choose one

CAESAR

crisp romaine lettuce, herb croutons,
parmigiana cheese, house caesar
dressing

HOUSE

mixed baby greens, assorted fresh
vegetables

SOUP DU JOUR

chef's seasonal specialty

ENTRÉE COURSE

please choose three entrées from either tier for your options | entrées served with vegetable & potato du jour unless noted

TIER A | PER PERSON

FARFALLE farfalle pasta, grilled sirloin tips, gorgonzola cream sauce, balsamic glaze

PENNE BOLOGNESE baked penne, meat sauce, shaved parmigiana, fresh herbs

CHICKEN PENNE blackened, dijon brandy cream sauce, roasted red pepper, crispy bacon, sharp provolone, penne pasta

RAVIOLI SHRIMP AURORA cheese filled ravioli, shrimp, aurora cream sauce

PROSCIUTTO WRAPPED CHICKEN pancetta, caramelized brussel sprouts, grilled portabella, red pepper cream reduction

PAN SEARED CHICKEN BREAST lemon peppercorn, white wine sauce, mozzarella cheese

CHICKEN MARSALA sautéed with mushrooms, onion crisps, marsala wine sauce

CHICKEN PICCATA medallions of chicken, capers, lemon butter sauce

SALMON grilled, warm lemon vinaigrette

TIER B | PER PERSON

PENNE SANTA MARIA sautéed with garlic, EVOO, crabmeat, shrimp & scallops, aurora cream sauce

CRAB CRUSTED SALMON black berry infused balsamic reduction, parmesan risotto, vegetable du jour

DOLCE VITA penne pasta, sautéed filet mignon tips or chicken, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce

FILET MIGNON char-grilled, red wine glaze, gorgonzola cream, crispy onion

SALMON SICILIAN poached salmon, white wine, lemon, capers, pimentos

CRAB RAVIOLI homemade ravioli, stuffed with crabmeat, sautéed in a white creamy crab sauce

SHRIMP SCAMPI sautéed gulf shrimp, garlic butter sauce, linguine pasta

▼ STUFFED PORTOBELLO sautéed spinach & crabmeat atop a portabella with melted mozzarella cheese and marinara

JUMBO LUMP CRABCAKE jumbo lump crabcake pan seared golden brown,

BOURBON SALMON maple glaze, pancetta, apples, seasonal squash

STUFFED SHRIMP baked, jumbo lump imperial, red wine glaze

DESSERT

Desserts below may be added to any package for \$4 per person

DOUBLE CHOCOLATE CAKE

chocolate lover's dream come true

CREME BRULEE

creamy vanilla custard, fresh berries

CHEESECAKE

seasonal

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