



IL PALAZZO

Restaurant & Catering

Wedding Brunch Buffet

11am-3pm

\$79.95 per person*

**Plus state sales tax and 20% service charge*

50 Adults Minimum

Cocktail Hour

4 Hour Open Bar | 1 Signature Drink

Hors D'oeuvres

Select 4

Butler Passed

Shrimp Cocktail Shooter | Brie & Raspberry Phyllo Cups

Smoked Salmon on Cucumber Round

Beef Tenderloin Crostini with Horseradish Cream

Sicilian Rice Balls | Pigs in a Blanket

Mac n Cheese Bites | Fried Ravioli

Sesame Chicken Skewer | Deviled Egg | Broccoli & Cheddar Bite

Spanakopita Spinach & Feta Wrapped in Phyllo Pastry

Mini Potato Croquettes | Vegetable Spring Roll | Fresh Mozzarella & Tomato Skewer

Vegan Antipasto Skewer *Artichoke Heart, Roasted Pepper, Olive & Tomato*

Italian Specialty Table

Harvest of Grilled Vegetables

Zucchini | Yellow Squash | Eggplant | Asparagus | Bell Peppers | Bermuda Onion

Italian Antipasto

Prosciutto | Mortadella | Soppressata | Capicola | Pepperoni

Marinated Olive Medley | Roasted Peppers | Sundried Tomatoes

Cheese Display

Sharp Provolone | American Cheddar | Spanish Manchego | Smoked Gouda

French Brie | Pepper Jack

Garden Market Cold Displays

Tri Color Pasta Salad

String Bean, Tomato & Bermuda Onion Salad

Vegetable Crudites with Hummus & Ranch

Focaccia & Pizza Station

Bruschetta Focaccia with Fresh Plum Tomatoes

Artichoke Focaccia Artichoke Hearts, Grape Tomato, Salami, Pesto & Provolone

Pepperoni Stromboli Bread

Artisan Cheese Pizza | Artisan Pizza Bianca

Buffet Dinner

2 Salad Selections

Caesar Salad: *Romaine Lettuce, House Made Croutons & Shaved Parmesan*

Mixed Green Salad: *Cucumbers, Olives, Cheese, Red Onions & Tomato*

Blossom Salad: *Mixed Greens, Oranges, Apples, Crumbled Blue Cheese & Toasted Almonds*

Arugula Salad: *Arugula, Goat Cheese, Sliced Apples & Toasted Almonds*

Greek Salad: *Iceberg Lettuce, Cucumbers, Red Onion, Bell Peppers, Kalamata Olives & Feta Cheese*

Breakfast Buffet Items

Scrambled Eggs | Hickory Smoked Bacon | Breakfast Sausage

3 Buffet Entrée Selections

Butcher Block Carving Station

Select 1

Oven Roasted Turkey Breast with Cranberry Sauce

Glazed Ham with Pineapple Glaze

Fresh Herb Crusted Roasted Pork Loin

Flank Steak

Action Station

Select 1

Mashed Potato Bar

Idaho Mashed Potato & Sweet Mashed Potato

Toppings

Shredded Cheddar | Mozzarella | Brown Gravy | Sour Cream | Cubed Ham

Bacon | Olives | Broccoli | Chives | Diced Chicken Tenders

Slider Bar

Mini Burgers | Mini Pulled Pork Sliders | Chicken Parmesan

Comfort Station

Chicken Tenders | French Fries | Mozzarella Sticks | Onion Rings

NY Warm Pretzels | Mac n Cheese

Omelet Station

Made to order with filling selections

Sweet Endings Table

Mini Cannoli | Cream Puffs

Tiramisu Cup | Chocolate Mousse Cup | Double Chocolate Brownies

Cheesecake | Ice Cream Sundae Bar

Italian Style Butter Cookies | Fresh Seasonal Fruit Display

Coffee and Tea Service

Buffet Entree Selections

****= additional charge for premium entree selections***

Pasta

Penne Vodka | Cavatelli & Broccoli | Farfalle Carbonara | Rigatoni Marinara | Tortellini Alfredo or Bolognese | Baked Stuffed Shells | Baked Meat Lasagna | Penne Primavera Pink Sauce | Farfalle Pesto Sauce | Orecchiette Broccoli Rabe and Sausage | Fusilli Brindisi with Asparagus, Mushrooms & Garlic Cream Sauce | Risotto Primavera with Julienne Vegetables & Garlic Cream | Mac n Cheese | Potato & Cheese Pierogi

Chicken

Chicken Marsala: Mushrooms & Marsala Demi Glaze | Chicken Francese: A Silky Lemon Butter Sauce | Chicken Parmigiana: Tomato Sauce & Mozzarella Cheese | Chicken Salvatore: Topped with Tomato, Asparagus, Mozzarella with White Wine Lemon Sauce | Chicken Nicholas: Breaded & Baked Topped with Bruschetta Tomatoes, Shredded Mozzarella & Sherry Cream Sauce | Roman Chicken: Artichoke Hearts, Fresh Tomato, Provolone Cheese in a Cream Sauce | Chicken Champagne: Roasted Peppers, Mushrooms, Champagne & Dijon Mustard | Chicken Fingers

Pork

Italian Grilled Sausage & Peppers | Italian Grilled Sausage & Broccoli Rabe | Baby Back Ribs | Kielbasa & Sauerkraut Pulled Pork with Onions, Peppers & Potatoes Sliced Pork Loin A L'Orange Stuffed Pork Loin with Sausage & Apples

Beef

*Italian Meatballs | Swedish Meatballs Sliced Roast Beef: Select Au Jus or Brown Gravy | Sliced Sirloin: Select Au Jus or Marsala | Sliced Flank Steak | *Sliced Filet Mignon: Select Au Jus or Marsala | *Boneless Beef Short Ribs | *New Zealand Baby Lamb Chops | Veal Marsala: Mushrooms & Marsala Demi Glaze | Veal Francese: A Silky Lemon Butter Sauce | Veal Parmigiana: Tomato Sauce & Mozzarella | Veal & Peppers with Tomato Sauce*

Seafood

*Filet of Sole: with a Silky Lemon Butter Sauce | Hazelnut Crusted Seabass: Laced with Raspberry Glaze | Horseradish Crusted Seabass: White Wine Lemon Sauce | Almond Crusted Salmon: Honey Lemon Glaze | Salmon: Honey Mustard Sauce | Shrimp Scampi: Garlic Butter Sauce | Shrimp Fra Diavolo: Spicy Marinara Sauce | Mussels: Select Marinara Sauce or Lemon Herb Butter Sauce | Fried Calamari | *Zuppa Di Pesce: Shrimp, Calamari, Mussels & Lobster Meat Red or White Sauce | *Filet of Sole Stuffed with Crabmeat: A Silky Lemon Butter Sauce*

Vegetable & Potato

Red Roasted Potatoes | Fresh Mashed Potatoes | French Fries | Long Hot Peppers & Potatoes | Harvest of Grilled Vegetables | Sauteed Garden Vegetables | Steamed Garden Vegetables Eggplant Parmigiana | Eggplant Rollatini String Bean Almondine | Sauteed Broccoli Rabe Sauteed Broccoli | Honey Glazed Carrots

4 Hour Open Bar

**Vodka
Titos**

**Scotch
Dewars White Label**

**Whiskey & Bourbon
Jack Daniels | Bulleit Bourbon | Jameson | Seagram 7 | Seagram VO**

**Gin | Rum | Tequila
Bombay Sapphire | Bacardi Silver | Captain Morgan Spiced | Malibu
Casamigo's Blanco**

**Cordials & Liquor
Irish Crème | Kahlua | Disaronno | Frangelico
Cointreau | Campari | Sambuca | Aperol | Anisette | Averna Amaro**

Mimosas

**Wine
Owner Selection Red & White Wines**

**Bottled Beer
Select 3
Budweiser | Bud Light | Miller Lite | Yuengling | Stella Artois | Corona | Peroni | Heineken**

**Signature Cocktail
One Complimentary Signature Drink of your choice using the selections from Above**

Champagne Toast