



Buffet Event Proposal

MENU # 32

Host Name:	Event Date:
Host phone Number:	Event Time:
Host Email Address:	Occasion:
Room Fee:	Cost of Food Per Guest: plus tax & tip
Number of guest expected:	Cost of Alcohol: run a tab (based on consumption)

**Antipasti**

assorted pugliese olives, parmigiano reggiano, hot and sweet sausage, fried calamari, meatballs, eggplant rollatini

**Buffet**

Mixed baby greens

grilled pear, roasted beets, gorgonzola, candied walnuts, maple infused balsamic vinaigrette

Penne vodka

Prosciutto, peas, parmigiano, basil

rigatoni

veal Bolognese

chicken scarpariello

Italian sausage, hot & sweet cherry peppers, tomatoes, fingerling potatoes, rosemary & white wine

grilled hanger steak

tender sliced hanger steak, garlic mashed potatoes, mushroom marsala reduction

pan seared salmon

sautéed spinach, maple-dijon reduction

**Dessert**

*Sage, Pear & Vanilla Panna Cotta*

Bombolini

Gelato

coffee, tea, soda included

espresso, cappuccino, alcohol additional

Can be modified

Menu is subject to change due to seasonal menu changes

Deposit Amount (\$250 minimum): \_\_\_\_\_

Deposit Date: \_\_\_\_\_

Manager Signature of Deposit: \_\_\_\_\_