

# ITALIAN THEME BUFFET – MOHAWK

## COLD SELECTION

BREADS W/ AGED BALSAMIC - BUTTER

CRUDITE & DIP

INSALATA

GREENS, TOMATOES, RED ONIONS, CUCUMBER, OLIVES, SELECTION OF DRESSINGS

TRADITIONAL CAESAR SALAD

CAPRESE SALAD

TOMATOES, BOCCONCINI, BASIL PESTO VINAIGRETTE

INDIVIDUAL ROASTED / GRILLED / MARINATED VEGETABLE

PLATTERS ZUCCHINI

RED & YELLOW PEPPERS

ARTICHOKE HEARTS

ROMANO BEAN SALAD

CHICKPEA & TUNA

PASTA SALADS

POTATO – ARUGULA SALAD

## BRUSCHETTA & DIP STATION

CROSTINI

ASSORTED OLIVES

PEPPERONCINI

## ITALIAN SALUMI

GENOA SALAMI

CAPICOLLO

CALABRESE SALAMI

## **SOUP STATION**

SELECTION OF TWO DAILY CREATIONS

## **HOT ENTRÉE SELECTION**

(MAY INCLUDE A SELECTION OF THE FOLLOWING)

PIZZA & FLATBREADS

LASAGNA

CANNALONI

BAKED PASTAS

GNOCCHI RAGOUTS – SAUSAGE, BEEF, VEGETABLE

PASTA BOLOGNAISE

PICCATA

CHICKEN OR PORK OR FISH (LEMON - WHITE WINE – PARSLEY – CAPERS)

BAKED CHICKEN

CACCIATORI, CON FUNGHI (MUSHROOMS)

PARMASEAN

CHICKEN – EGGPLANT

POTATOES – ROASTED / MASH / BAKED

SEASONAL VEGETABLES

## **DESSERTS**

(MAY INCLUDE A SELECTION OF THE FOLLOWING)

FRESH FRUITS

CANNOLIS

PUDDINGS

TORTES – TIRA MI SU

ITALIAN COOKIES

## **HOT DESSERT**

CHEF'S SELECTION

**\$26.95 per person + taxes and gratuities**

\*Please Note: This is a sample menu