



## *Holiday Italian Buffet*

Vermont Cheese Display with Vegetable Crudités  
*During cocktail hour*

### ***FIRST COURSE***

**Chef's Soup of the Day**

Made on premise with the freshest ingredients

### ***SECOND COURSE***

**Field Greens Salad with White French Dressing  
Fresh Baked Rolls**

### ***BUFFET CHOICES (Select three)***

**Chicken Piccata**

Lightly battered chicken, mushrooms, lemon, capers & herbs

**Rotini Pasta**

With white beans, tomatoes, basil, pine nuts, garlic and cheese

**Haddock Provencal**

With mussels, tomatoes, peppers, onions, herbs

**Spaghetti with Meatballs**

Made in-house with ground veal, pork, beef and herbs.  
Served with fresh spaghetti and family recipe tomato sauce.

**Tuscan Fried Steak**

Pounded thin and fried, with tomatoes and a Florentine topping, finished with a Chianti Demi Glaze

**Potato and Seasonal Vegetables - Chef's Choice**

### ***DESSERT***

Assorted Holiday Cookies, and

Warm Apple Cranberry Crisp with whipped cream

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

***\$29.95 per person***

(Sunday - Thursday Only / 30 guest minimum)

*All Guarantees are due 1 week prior to your event.  
Please add a taxable 19% administrative fee to  
menu price and 5% Mass Sales Tax to total bill.*