

The Renaissance Dinner Buffet Menu

Stationary Appetizers

(Select two)

Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudit  with Assorted Dips

Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles

Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

Salad

Sliced French Bread and Butter

(Select one)

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with Balsamic or Raspberry Vinaigrette

Dinner Entr es

(Select three)

Chicken Francaise

Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce

Chicken Marsala

Saut ed with Mushrooms and Marsala Wine

Chicken Tuscano

Breast of Chicken Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives

Grilled Chicken Balsamic

Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables

Chicken Vino Blanco

Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine

Chicken Escarole

Saut ed Chicken with Garlic and a Splash of White Wine Served over a Bed of Escarole and Beans

Chicken Zinfandel

With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel

Chicken Valestano

Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream Sauce

Veal Tips with Wild Mushrooms

Served with a Port Wine and Wild Mushroom Sauce

Roasted Top Round of Beef, Au Jus

Carved by a Uniformed Chef

*Horseradish Encrusted Top Round of Beef, Au Jus
Carved by a Uniformed Chef*

*Roasted Turkey Breast
Served with a Natural Gravy, Herb Mayonnaise, Dijon Mustard and Cranberry Sauce*

Rosemary Roasted Loin of Pork with Port Wine Gravy

Sliced Sausage sautéed with Onions, Red and Green Peppers served Red or White

Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce

Pan Seared Salmon with Fresh Lemon and Dill Sauce

Fresh Atlantic Flounder Oreganata

Accompaniments

(Select three)

Penne Pasta with Vodka Sauce

Cavatelli and Fresh Broccoli with Garlic and Oil

Farfalle with Fresh Broccoli, Tomato and Pesto

Fusilli, Grilled Vegetables, Fresh Garlic, Basil served in a Light Marinara Sauce

Grilled Vegetables, Fresh Garlic and Oil

Rigatoni Pasta with Garlic, Basil, Fresh Tomato, Ricotta and Marinara

Roasted Red Bliss Potato with Caramelized Onions

Roasted Red Bliss and Sweet Potato

Red Bliss Smashed Potato with Garlic and Cream

Vegetable Rice Pilaf

Green Beans Amandine

Roasted Mixed Seasonal Vegetables

Green Beans and Julienne Carrots

Eggplant and Mozzarella Pinwheels with Marinara

Dessert

Customized Sheet Cake or Italian Cookies and Seasonal Fresh Fruit

Fresh Brewed Coffee and Tea

Assorted Soft Drinks Included

Fruit, Juice and Bar Mixers additional \$3.00 per guest

Bartender service fee \$90.00

~\$34.00 per guest~

Price excludes 18% service charge and 7% sales tax

Off peak pricing available

4 hour event