

BELLA VISTA BRUNCH

(BRUNCH BUFFET MENU)



\$60*

per person
Minimum 75 Guests
4-Hour Affair

BAKED GOODS

Bakery Basket Display of Bagels, Croissants, Danish, Muffins and Artisan Breads with Assorted Jams and Preserves

FRESH SCRAMBLED EGGS

Farm Fresh Organic Eggs

OMELET OR WAFFLE STATION*

Cooked-to-order Omelets with Appropriate Condiments or Waffles with Seasonal Berries and Whipped Cream

FRUIT STAND

Assorted Fruit Juices and Seasonal Fruit Display

BREAKFAST ACCOMPANIMENTS

Bacon, Sausage and Breakfast Potatoes

***CLASSIC EGGS BENEDICT**

With Hollandaise Sauce and Black Truffles (Add \$3 per person)

TUSCANY DISPLAY

Farro, Arugula, Roasted Seasonal Squash, Fresh Mozzarella, Tomatoes, Amalfi Arborio Seafood Salad, Cannellini Bean Salad, Chick Peas, Rosemary, Lemon Marinated Grilled and Roasted Seasonal Vegetables

SALUMERIA DISPLAY

Displayed on Wooden Plank
Tuscan Salami, Soppressata, Mortadella, Capicola, Fig Marmalata, Assorted Olives, Focaccia, Assorted Italian Cheeses, Seasonal Fruit, Crackers, Crostini

SALAD

Choice of one

Endivia e Crescione Verde

Watercress, Endive, Arugula, Frisee, Red Onion, Toasted Almonds, Goat Cheese, Chianti Vinegar Dressing

Caesar Salad

Romaine, Croutons, Parmigiano, House made Caesar Dressing

Belvedere Salad

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlini Mozzarella, Chianti Vinegar, Basil Oil, Black Walnut Balsamic

Insalata di Stagione con Mele e Noci

Field Greens, Granny Smith Apples, Caramelized Walnuts, Cranberries, Limoncello Vinaigrette

ENTRÉES

Choice of Column A or Column B

Column A

Sogliola con Le Mandorle

Almond-encrusted Filet of Sole, Lemon, White Wine

Chicken Marsala

Cremini Mushrooms, Sicilian Marsala Wine Sauce

Beef Barolo

Beef Medallions, Barolo Wine, Mushrooms, Scallions

Tortellone al Tartufo Bianco

White Truffle Oil, Grana Padano, Cream

Column B

Medallions of Beef alla Pizzaiola

Garlic, Tomatoes, Fresh Oregano

Chicken Piccata

Mushrooms, Capers, Artichoke, Grape Tomatoes, Lemon, White Wine

Pasta Cime di Rapa

Broccoli Rabe, Sweet Sausage, Melted Caciocavallo Cheese

Fried Calamari and Zucchini

Golden-fried Calamari, Breaded Zucchini

CARVING STATION

Choice of one

Pineapple-Glazed Berkshire Cured Bone-in Ham

Herb/Garlic-encrusted Roast Beef

*Beef Tenderloin (Add \$10 per person)

Roast Turkey Breast w/Cranberry Relish

Garlic/Herb-encrusted Loin of Pork

*Smoked Salmon (Add \$3 per person)
(with appropriate condiments)

DESSERT

Assorted Petit Fours and Italian Pastries

Coffee, Decaffeinated Coffee or Tea

*Subject to \$75.00 Chef Attendant Fee

Buffet will be available for 90 minutes

08/26/16