

# BELVEDERE BUFFET MENU

Available Tuesday thru Friday Only



**\$50\***

per person  
Minimum 60 Guests  
4-Hour Affair

## SALAD

(individually plated)  
Choice of one

### ***Insalata Belvedere***

Baby Greens, Lola Rosa Lettuce, Carpaccio of Root Vegetables, Seasonal Berries, Candied Walnuts, Perlina 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

### ***Insalata alla Cesare***

Romaine, Croutons, Parmigiano, House made Caesar Dressing

### ***Endivia e Crescione Verde***

Watercress, Endive, Orange, Red Onion, Toasted Almonds Goat Cheese, White Balsamic Vinegar, Virgin Olive Oil

## PASTA

Choice of one

### ***Stuffed Rigatoni alla Caprese***

### ***Tortellone al Tartufo Bianco***

### ***Rigatoni all' Amatriciana***

### ***Ravioli Bolognese***

### ***Gnocchetti al Pomodoro Basilico***

### ***Fusilli Primavera***

### ***Orecchiette***

### ***Zite al Forno Napolitano***

## CHICKEN

Choice of one

### ***Chicken Spiedini Siciliana***

### ***Chicken Piccata with Artichoke and Lemon***

### ***Chicken Marsala with Mushrooms***

### ***Chicken Scarpariello***

## MEAT

Choice of one

### ***Pork Medallions Saltimbocca***

### ***Pork Cutlet Milanese***

### ***Carne alla Pizzaiola***

### ***Pork Medallions Peperonata***

### ***Pork Spiedini Siciliana***

### ***Tuscan Beef Stew***

## SEAFOOD

Choice of one

### ***Seafood Fra Diavolo***

### ***Zuppa di Mussels or Clams***

### ***Mediterranean Butterfish Livornese***

### ***Fried Calamari***

### ***Baked Filet of Lemon Sole***

### ***Medley of Fried Fish***

### ***Pesto-encrusted Salmon***

## CARVING STATION

Choice of one

### ***Garlic/Herb-encrusted Loin of Pork***

### ***Roast Breast of Turkey***

### ***Black Pepper/Herb-encrusted Roast Beef***

### ***Leg of Lamb***

### ***Pineapple-glazed Berkshire Cured Ham***

### ***Beef Tenderloin w/Barolo Wine* (Add \$10)**

## VEGETABLES

Choice of two

### ***Carrots/Onions in Mineral Water***

### ***Seasonal Fried Vegetable Medley***

### ***Braised Escarole with Garlic & Oil***

### ***Eggplant Rollatine***

### ***String Beans Almondine***

### ***Broccoli with Toasted Garlic***

## STARCH

Choice of one

### ***Roast Garlic/Parmigiano Mashed Potatoes***

### ***Arancine (Rice Balls)***

### ***Rise Bise (Venetian-style Rice & Peas)***

### ***Potato Croquets***

### ***Saffron Basmati Rice Pilaf***

### ***Fried Tuscan Custard***

Chef's Selection of Accompaniments

Fresh Rolls, Butter, Virgin Olive Oil

Fresh Fruit Platter

Coffee, Decaffeinated Coffee or Tea

08/26/16