



# Dinner Buffet

## *Appetizers*

### **Brick Oven Focaccia**

Hearth baked Italian flatbread topped with roasted garlic, olive oil & mozzarella cheese

### **Cold Antipasto Display**

Sliced Italian cold cuts, imported aged Italian cheeses, artichoke hearts, roasted red peppers, fresh mozzarella & tomato

### **Imported Cheese, Fresh Fruit & Flat Breads**

A blend of European and Domestic seasonal cheeses, displayed with flatbreads and garnished with red grapes and seasonal berries

### **Vegetable Crudit  with Spinach Dip**

Fresh cut local vegetables served with Barn made spinach dip

### **Fried Calamari w/ Hot Sauce**

Lightly battered calamari fried golden and served with spicy marinara

### **Stuffed Mushrooms**

Large white mushroom caps piled with sweet sausage stuffing

### **Asian Vegetable Spring Rolls**

served with ginger soy dipping sauce

### **Mixed Garden Salad**

Crisp field greens, red onions, cucumbers, black olives, tomatoes & peppers with House vinaigrette

## *Entrees*

### **Eggplant Rollatini**

Egg battered eggplant stuffed with seasoned ricotta cheese, served in Grandma B's marinara and topped with mozzarella cheese

### **Penne Georgio**

Penne pasta tossed in pink vodka sauce

### **Tuscany Style Chicken**

Egg battered chicken topped with sausage, rosemary, sweet red peppers, and potatoes

### **Sliced Prime Rib of Beef**

Accompanied by roasted potatoes and Fresh Saut ed Vegetables

### **Shrimp Scampi**

Jumbo shrimp saut ed in garlic white wine sauce atop rice pilaf

## *Desserts*

### **Fresh Fruit Trays**

### **Chef's Pick-Up Style Desserts**

An assortment of cookies, mini cheesecake, brownies, pastries

**On-Premise: \$28.99 plus Tax & Gratuity (\$14.99 for kids 10 and under)**

**Off-Premise: \$28.99 plus Tax & Service Fee**

*Minimums Required*