



### **Buffet Menu ~ \$44**

(Available for 40-100 people)  
Includes Unlimited Wine, House Draft Beer,  
Soda, Coffee, Tea & Occasion Cake

Salad (Select one)  
House, Caesar or Arugula

Cold Antipasto Display  
Assortment of cold specialties

Hot Appetizers (Select two)  
Fried Calamari, Zuppa di Mussels,  
Eggplant Rollatini or Grilled Vegetables  
Baked Clams **add \$2pp**

Pasta (Select two)  
Bolognese, Vodka,  
Filetto di Pomodoro or Primavera

Entrée (Select three)  
Eggplant Parmigiana, Chicken  
Campagnolo, Veal Carciofi,  
Salmon Portofino or Shrimp Francese  
Sliced Sirloin Steak **add \$4pp**  
*Served with vegetables & potatoes*

### **Liquor Options**

Top Shelf Open Bar & Beer ~ \$18pp  
Excludes Single Malts, Cognacs,  
Cordials and Frozen Drinks

Premium Wine Selection ~ \$8pp

Open Bottled Beer ~ \$6pp

Champagne Toast ~ \$2pp

Tab or Cash Bar Also Available

### **Dessert Options**

Cappuccino ~ \$2pp  
Fresh Fruit Platters ~ \$3pp  
Miniature Pastries ~ \$3pp  
Cookie Trays ~ \$2.50pp  
Designer Cakes ~ Priced Accordingly

### **Silver Dinner Menu ~ \$38**

Includes Unlimited Wine, House Draft Beer,  
Soda, Coffee, Tea & Occasion Cake

Salad  
Caprino - Arugula, Pistachio Nuts and  
Goat Cheese in a Raspberry Vinaigrette

Pasta  
Penne alla Vodka

Entrée (Guest choice of)  
Salmon Portofino, Veal Francese,  
or Chicken Campagnolo  
*Served with vegetables & potatoes*

### **Gold Dinner Menu ~ \$46**

Includes Unlimited Wine, House Draft Beer,  
Soda, Coffee, Tea & Occasion Cake

Starter  
Cold Antipasto

Pasta  
Cavatelli Filetto di Pomodoro

Entrée (Select three)  
Veal Carciofi, Chicken Cardinale,  
Tilapia Almondina or Shrimp Francese  
*Served with vegetables & potatoes*

### **Menu Additional Options:**

Add Fried Calamari Platters \$4pp  
Add House, Caesar or Arugula Salad \$4pp

### **Passed Hors D'Oeuvres Package ~ \$6pp** (Select two)

Vegetable Quiche, Cocktail Beef Franks,  
Bruschetta, Fresh Mozzarella & Tomato

(Select one)  
Spinach Pie, Shrimp Cocktail or Crab Cakes

**Additional selection add \$2**

### **Platinum Dinner Menu ~ \$58**

Includes Unlimited Wine, House Draft Beer,  
Soda, Coffee, Tea & Occasion Cake

Family Style Antipasto  
Cold Antipasto  
(Select Two)  
Brick Oven Pizza, Fried Calamari,  
Grilled Vegetables, Baked Clams  
or Eggplant Rollatini

Pasta  
Orecchiette Broccoli Rabe

Entrée (Guest choice of)  
Red Snapper Marechiaro,  
Grilled Sirloin Steak and  
Chicken & Shrimp Oreganata  
*Served with vegetables & potatoes*

### **Fornetto Premier Menu ~ \$75**

Soda, Coffee, Tea, Espresso, Cappuccino  
Champagne Toast & Premium Wine

Passed Hors D'Oeuvres

Individual Antipasto Freddo  
Shrimp Cocktail, Mozzarella Salad,  
Prosciutto and Provolone

Pasta  
Host Choice

Intermezzo (Select one)  
Arugula Salad or House Salad

Entrée (Guest choice of)  
Chilean Sea Bass, Rack of Lamb,  
Filet Mignon and Host Choice of Chicken  
*Served with vegetables & potatoes*

Dessert (select one)  
Fondant Occasion Cake

Fresh Fruit Platters