

Create Your Own Buffet

Entrees (Priced per person, choose 3+)

Meat

Homemade Italian meatballs.....	\$3.95
Homemade Italian sausage w/ peppers & onions.....	\$3.95
Stuffed cabbage.....	\$3.95
Homemade stuffed peppers.....	\$4.95
Baked honey-glazed ham in pineapple sauce.....	\$4.95
Baked glazed ham (carved).....	\$5.95
Roast pork loin stuffed w/ gorgonzola cheese & sundried cherries.....	\$5.95
Roast pork loin w/ apple bread stuffing.....	\$5.95
Roast pork loin w/ homemade dressing.....	\$5.95
Roast sirloin of beef in light pan gravy.....	\$6.50
Braciolo (chef specialty) sirloin steak rolled w/ Romano & Italian bread crumbs, sautéed, & baked in homemade Antone's sauce.....	\$6.95
BBQ baby back spareribs.....	\$6.95
Pork osso bucco w/ wild mushrooms & caramelized Bermuda onions in natural pan jus.....	\$6.95
Roast sirloin of beef (carved).....	\$7.50
Braised filet of sirloin tips w/ mushrooms in wine sauce.....	\$8.95
Braised filet mignon tips w/ mushrooms in wine sauce.....	\$12.95
Filet mignon (carved).....	Priced daily
Roasted herb-cruste d filet mignon w/ grilled leeks & port wine sauce.....	Priced daily
Stuffed filet mignon w/ fontina cheese, pancetta, & sautéed baby arugula topped w/ burgundy pan sauce (carved).....	Priced daily
Roast prime rib of beef au jus (carved).....	Priced daily
Fresh herb-cruste d rack of lamb w/ fresh mint sauce.....	Priced daily

Poultry

Baked, fried, Greek-style, or BBQ chicken.....	\$3.95
Bone-in Italian chicken scaloppini w/ fresh tomatoes, wild mushrooms, & multicolored Holland peppers.....	\$5.95
Jack Daniels bourbon-glazed chicken.....	\$5.95
Chicken ala Antone's.....	\$6.95
Chicken Francaise.....	\$6.95
Chicken marsala portabella.....	\$6.95
Chicken Parmigiana.....	\$6.95
Chicken picatta w/ wild mushrooms in lemon wine sauce.....	\$6.95

Chicken New Orleans in spicy Cajun cream sauce.....	\$6.95
Stuffed chicken breast w/ bread stuffing.....	\$6.95
Stuffed chicken breast w/ apple bread stuffing.....	\$6.95
Roast turkey w/ homemade stuffing.....	\$6.95
Chicken Alexandria w/ blistered tomatoes & multicolored Holland peppers in sauvignon blanc sauce.....	\$7.50
Chicken Vera Cruz pan-fried in light egg batter, wrapped w/ asiago cheese & prosciutto, & topped w/ lemon wine caper sauce.....	\$7.50
Chicken stuffed w/ crabmeat in light, creamy wine sauce.....	\$7.95

Statler chicken breast

(Delicious tender, boneless chicken breast w/drummette left intact & roasted to perfection) Stuffed w/ wild mushrooms & fontina cheese in port wine sauce.....	\$7.95
Stuffed w/ wild mushrooms, asiago cheese, & fresh rosemary in Madeira wine sauce.....	\$7.95
Topped w/ evoo, fresh garlic & basil, heirloom tomatoes, & feta cheese.....	\$7.95

Seafood

Broiled or fried filet of fresh haddock.....	\$4.50
Baked haddock almondine.....	\$4.75
Baked Boston scrod San Francisco style in sherry wine sauce.....	\$4.95
White fish Francaise.....	\$6.95
Baked stuffed flounder w/ crabmeat.....	\$7.50
Jack Daniels bourbon-glazed salmon.....	\$7.50
Miso-glazed salmon w/ fresh scallions.....	\$7.95
Chargrilled salmon w/ fresh lemon & dill & shaved grilled asparagus.....	\$7.95
Baked white fish alfredo w/ shrimp & crab....	\$8.95
San Francisco style jumbo shrimp dipped in butter & bread crumbs, baked w/ fresh lemon & sherry wine sauce (2 per person).....	\$9.95
Snapper Maria (grilled w/ cherry & sundried tomatoes in light, creamy wine sauce, topped w/shaved asparagus & ribbons of sharp provolone).....	\$10.95

Vegetarian

Eggplant rollatini.....	\$5.50
Eggplant Parmigiana.....	\$5.50
Grilled eggplant w/portabella mushrooms & roasted red peppers.....	\$5.95

Create Your Own Buffet (continued)

Accompaniments (\$5.50 per person)

Salad (select 1)

- Mixed garden
- Caesar

Vegetables (select 1)

- Baby glazed carrots
- Buttered carrots
- Broccoli, cauliflower, & carrot medley
- Buttered corn
- Buttered broccoli florets
- Green beans almondine
- Buttered green beans

Potatoes (select 1)

- Buttered redskins
- Greek-style
- Homemade whipped
- Oven-browned
- Rice pilaf

Homemade Pastas (select 1, w/ choice of spaghetti or marinara sauce)

- Medium seashells
- Rigatoni
- Bow tie
- Mostaccioli
- Penne

Specialty Items

Salads

- Antone's.....\$2.25
- Greek.....\$2.50
- Oscar's (red onion, gorgozola, fresh strawberries, & Kahlua-carmelized pecans in raspberry-strawberry vinaigrette).....\$2.75

Potatoes

- Baby red russet.....\$1.00
- Roasted Yukon gold.....\$1.50
- Wild rice.....\$1.50
- Twice-baked.....\$2.25
- Roasted sweet potatoes & baby carrots w/ stems.....\$2.95
- Risotto w/ fresh-shaved asparagus & Parmigiano-Reggiano cheese.....Priced daily

Vegetables

- Broccoli aglio e olio.....\$1.75
- Fresh corn off the cob sliced w/ sweet butter, fresh basil, & sharp provolone.....\$2.50
- Asparagus.....\$3.25
- Italian greens.....\$3.50
- Chargrilled baby vegetables (zucchini, eggplant, multicolored peppers, & carrots w/ stems).....\$4.50

Homemade Pastas

- Casareccia.....\$0.50
- Cavatelli.....\$1.75
- Pasta broccolini.....\$2.25
- Cheese ravioli.....\$3.50
- Pasta carbonara.....\$3.50
- Tortellini alfredo.....\$4.50
- 4-cheese sacchetti.....\$5.50
- Mama Helen's jumbo homemade meatballs (10 oz) stuffed w/ baby mozzarella.....\$8.95
- Wild mushroom ravioli.....Priced daily
- Lobster ravioli.....Priced daily
- Tomato, spinach, & cheese tortellini...Priced daily

Sauces

- New Orleans.....\$1.50
- Pink vodka.....\$1.50
- Helen Scianna's fresh tomatoes w/ wild mushrooms & multicolored Holland peppers.....\$1.95
- Clam sauce (w/ baby clams in shell).....\$5.95
- Jumbo shrimp & clam sauce (w/ baby clams in shell).....\$7.95

*Service charge of 21% plus applicable sales tax will be added to total bill

**Please see your event coordinator for additional specialty items and themed buffets 8