

LUNCH MENU

FAMILY STYLE OR BUFFET

FOR PARTIES OF 40 OR MORE, BUFFET SERVICE ONLY PLEASE

STARTER COURSE

Choose one

BRUSCHETTA ^Q

Tomato, basil, ricotta and aged balsamic

BEEF MEATBALLS

Traditional Italian meatballs with gravy

RISOTTO BALLS ^Q

Crispy fried risotto balls, fontina, gravy

CALAMARI (FAMILY STYLE ONLY)

Garlic and Parmesan-breaded, pepperoncini, gravy

KALE CAESAR *^Q

Parmesan crostini, Calabrian chili, house-made dressing,* Grana Padano

MIXED GREENS SALAD ^Q

Cucumber, tomato, Parmesan, balsamic vinaigrette dressing

ENTRÉE COURSE

Choose two

FOUR CHEESE RAVIOLI ^Q

Asiago, fontina, Parmesan, ricotta, herbs, gravy

RIGATONI AND MEATBALLS

Rigatoni pasta with traditional Italian beef meatballs and gravy

CHICKEN MARSALA ^Q

Grilled chicken in a mushroom marsala wine sauce

LASAGNA

Bolognese and four-cheese meat lasagna, mascarpone, ricotta, Parmesan, mozzarella, gravy

EGGPLANT PIE ^Q

Thinly sliced eggplant layered with Parmesan and gravy

CHICKEN PARMIGIANA

Parmesan-breaded chicken cutlet, topped with gravy and shredded mozzarella cheese over rigatoni

DESSERTS

Choose one

CHOCOLATE TORTE ^Q

Salted caramel and whipped cream

TIRAMISU ^Q

Amaretto-vanilla ladyfingers, chocolate shavings

APPETIZERS

PERFECT FOR CASUAL CELEBRATIONS OR AS COCKTAIL HOUR ADDITIONS TO DINNER

ANTIPASTI DISPLAY

Chef's choice of premium salami and cheeses, served with crackers, dried fruit, olives, pepperoncini, and Calabrian chilis

PASSED APPETIZERS

Choice of two

CAPRESE SKEWERS ^Q

Tomato, basil, and fresh mozzarella

PROSCIUTTO WRAPPED FRUIT WITH MINT ^Q

STUFFED MUSHROOM CAPS ^Q

Stuffed with a blend of cheeses and herbs

MAPLE SAGE SAUSAGE BALLS *

APPETIZER STATIONS

KNOT YOUR AVERAGE SLIDER STATION

Choice of two

French Dip, Breaded Eggplant, Meatball, or Fried Chicken Cutlet
Served with slider knot rolls, gravy, provolone, and Parmesan-garlic-parsley mix

BUILD YOUR OWN BRUSCHETTA STATION

Traditional tomato, mushroom, and olive tapenade, balsamic and seasonal fruit drizzles, and plenty of crostini

^Q Vegetarian

^V Vegan

^Q Gluten free

^Q Gluten-free available upon request

*Items may be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

Menu price includes water, sodas and iced tea. All other beverages are charged based on consumption. Prices listed do not include gratuity, 2% booking fee, and 8.25% NC tax. Prices are subject to change. Menus are subject to change based on availability.