

DINNER MENU

FAMILY STYLE OR BUFFET

FOR PARTIES OF 40 OR MORE, BUFFET SERVICE ONLY PLEASE

STARTER COURSE

Choose one

BRUSCHETTA

Tomato, basil, ricotta and aged balsamic

MEATBALLS

Traditional Italian beef meatballs with gravy

SALAMI BOARD

Chef's choice of two cured meats and cheeses, olives, crostini, arugula

RISOTTO BALLS

Crispy fried risotto balls, fontina, gravy

CALAMARI (FAMILY STYLE ONLY)

Garlic and Parmesan-breaded, pepperoncini, gravy

SALADS

Choose one

KALE CAESAR

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

MIXED GREENS SALAD

Cucumber, tomato, Parmesan, balsamic vinaigrette dressing

SIDES

Choose one

ROASTED POTATOES

ROASTED BROCCOLI

ROASTED SEASONAL VEGETABLES

ENTRÉE COURSE

Choose two

FOUR CHEESE RAVIOLI

Asiago, fontina, Parmesan, ricotta, herbs, gravy

LASAGNA

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

EGGPLANT PIE

Thinly sliced eggplant layered with Parmesan and gravy

CHICKEN PARMIGIANA

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

GNOCCHI

Local shiitake and oyster mushrooms, leek cream, truffle oil

CHICKEN MARSALA

Grilled chicken, mushroom Marsala wine sauce

BRAISED BEEF SHORT RIBS (ADD \$3PP)

Roasted red pepper polenta and gremolata

SICILIAN SALMON (ADD \$3PP)

Pan-seared salmon topped with Kalamata olives, roasted red pepper, capers, and olive oil

DESSERTS

Choose one

CHOCOLATE TORTE   TIRAMISU  LIMONCELLO CHEESECAKE 

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

Tomato, basil, and fresh mozzarella

PROSCIUTTO WRAPPED FRUIT WITH MINT

STUFFED MUSHROOM CAPS

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

 Vegetarian

 Vegan

 Gluten free

 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.