



Lunch Buffet \$25 per person (Served until 3 pm)

Children 12 years and under- \$15

Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee) Served with bread and dipping oil on buffet table.

Select one item from each menu category below for all guests to enjoy!

Salad

Caesar Served with parmesan crouton, homemade Caesar dressing

House Mixed greens, red onion, cherry tomato, feta cheese, homemade vinaigrette (Gluten free)

Penne Pasta

Alfredo Cherry tomato, spinach, creamy alfredo sauce

Gorgonzola Cream Spinach, cherry tomato, gorgonzola cream sauce

Pomodoro San Marzano tomato sauce, fresh basil, Reggiano cheese

Vodka Sauce Spinach, vodka sauce (Can do light or no spice)

Vegetable (All Gluten Free)

Green Beans

Grilled Zucchini, squash, red onion

Mixed Cauliflower, broccoli, brussel sprouts, peppers

Entrée

Chicken Parmigiano Italian breaded chicken lightly fried, topped with mozzarella cheese

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce

Chicken Picatta Pan seared chicken with white wine lemon caper sauce

Pork Tenderloin Slow roasted pork tenderloin finished with barbeque glaze

Eggplant Parmigiano Italian breaded eggplant lightly fried, layered with sauce and mozzarella cheese

**Gluten and dairy free options upon request. See page 8 for Children's Menu and Dietary Restriction & Allergy Requests for available options.*

Being a chef driven facility, prices and selections are subject to seasonal change. Per person price does not include tax or gratuity.

Potato

Escalloped

Mashed (Gluten Free)

Roasted Redskin (Gluten Free)

Additional Menu Selections

***Roasted Filet Mignon** Cabernet mushroom gravy \$325 per tenderloin (Serves 20 guests)

***Prime Rib Rosemary Jus** Served with horseradish sauce \$375 per prime rib (Sliced, serves 35 guests)

***Grilled Salmon** \$7 per person additional

***Pork Tenderloin** \$5 per person additional

Eggplant Parmigiano \$5 per person additional

Second Pasta Option \$4 per person additional

Second Chicken Option \$5 per person additional

Add Dessert \$5 each

Tiramisu, Chocolate Decadence Cake, Vanilla Gelato (Gluten Free) OR Chocolate Gelato (Gluten Free)



Plated Luncheon \$28 per person (Served until 3 pm)
Unlimited non-alcoholic beverages included (Water, lemonade, iced tea, soda, coffee) Served with bread and dipping oil. Narcisi plated luncheon package only offered for indoor private rooms.

1st Course- List one of the following on the invitation:

(All guests will receive the same starter)

House Salad Mixed greens, cherry tomato, red onion, feta cheese, dried cranberry, candied walnut, Italian vinaigrette (Gluten Free)

Caesar Salad Romaine, crouton, Caesar dressing

2nd Course- Offer three of the following on the invitation:

(Each guest will receive one entrée)

Chicken Marsala Pan seared chicken topped with mushroom and floria mushroom sauce, served with chef's choice vegetable and starch

Chicken Parmigiano Lightly fried chicken, mozzarella, spaghetti, tomato sauce, regiano

Chicken Picatta Pan seared chicken with white wine lemon caper sauce, served with chef's choice vegetable and starch

***Chicken Salad** Grilled chicken, tomatoes, pickled red onion, dried cranberry, goat cheese, honey Dijon vinaigrette

***Salmon Salad** Grilled salmon, cherry tomato, asparagus, candied walnut, feta cheese, raspberry balsamic vinaigrette

Lasagna Bolognese, ricotta, béchamel, tomato sauce, mozzarella

Peperoncino Arrostito Pasta Chicken, roasted sweet peppers, mushroom, spinach, roasted red pepper cream sauce, cavatappi

Traditional Bolognese House made Bolognese, tomato cream sauce, fresh pasta

***Salmon Entree** Grilled salmon with barbeque glaze, chef's choice starch and vegetable

***Shrimp & Scallop Alfredo** Bacon, spinach, tomato, shrimp, scallop, creamy alfredo, spaghetti

***Spicy Vodka Shrimp Pasta** Shrimp, spinach, spicy tomato vodka cream, cavatappi

Veal Diablo Breaded and fried veal, sweet peppers, cherry tomato, banana pepper, spicy tomato cream sauce, spaghetti

Add Dessert \$5 per person- Offer two of the following on the invitation:

(Each guest will receive one dessert) Tiramisu, Chocolate Decadence Cake, Vanilla Gelato (GF), OR Chocolate Gelato (GF)

Gluten and dairy free options upon request. See page 8 for Children's Menu and Dietary Restriction & Allergy Requests. Individual guest selections must be pre-ordered & submitted to the Events Coordinator 7 days prior to the event on the plated meal spreadsheet. Guests will not order the day of the event. Place cards with guest meal selections must be provided by host on the day of the event. Guest name & menu selections (starter, entrée, and dessert choice) printed clearly on the tent card. No color codes or stickers. **Being a chef driven facility, prices and selections are subject to seasonal change. Per person price does not include tax or gratuity.*