

# Celebration of Life

## Venezia Luncheon Buffet

\$35 per person (minimum 40)

\$40 per person (minimum 25)

(Family style for an additional \$5 per person)

Tossed Garden or Classic Caesar Salad  
(select one)

Fresh Pasta Marinara

Chicken Marsala, Picatta, Cacciatore or Chiara  
(select one)

Roasted Red Bliss Potato

Baby Glazed Carrots or Franciscan Green Beans  
(select one)

Fresh Brewed Coffee & Tea, Ice Water

## Deluxe Buffet

### Starters

Tossed Garden, Mediterranean Greek or Classic Caesar Salad  
(select one)

Homemade Focaccia Bread & Hummus

### Pasta

Fresh pasta tossed with marinara, alfredo or garlic & oil (select one)

### Menu

Chicken Picatta, Marsala, Cacciatore, Stella Bella,  
Parmesan or Chicken Primavera (select one)

Bourbon Marinated Turkey Tips, Grilled Steak Tips with peppers,  
onions & mushroom, BBQ Steak Tips, Mixed Grill (Steak Tips, Chicken  
Breast & Turkey Tips), Baked Haddock topped with newburg, shrimp  
scampi tossed with pasta (select one)

### Sides

Oven Roasted Red bliss Potato, Yukon Mashed Potato, Rice Pilaf,  
Wild Rice Blend, Franciscan Green Beans, Baby Glazed Carrots or  
Zucchini & Summer Squash (select one)

Fresh Brewed Coffee & Tea, Ice Water

## Mini Cocktail Party Package

\$40 per person (min 50 guests)

### Starters

Tuscan Cheese Board, Charcuterie Board, Mediterranean  
Board, Fruit Festival or Crazy Crostini with Burrata  
(select two)

### Menu

Assorted Flatbreads  
Mini Arancini  
Sesame Chicken  
Beef Teriyaki  
Crostini Caprese  
Mamma's Meatballs  
Spinach & Artichoke Dip Station

Enjoy a spread of delicious offerings  
for your guests to graze on for two-three hours

## Event Odd-ons

*Chef's Selection of 4 hot hors d'oeuvres* \$15

*Tuscan Cheese Board* \$5

Artigiano vino rosso, blueberry & blood orange small batch wisconsin  
cheese, aged balsamic & cipolline, boursin cheese, aged finlandia  
swiss, sharp monterey jack, imported provolone, smoked gouda,  
fig jam, ricotta, homemade crostini & assorted crackers

*Assorted Flatbreads* \$4

Chef's selection of flatbreads  
Tomato burrata caprese, fig jam & ricotta topped with arugula,  
Mediterranean greek with hummus, tomato & feta, Bianca flatbread  
with garlic, olive oil, pesto, crumbled goat cheese

*Charcuterie Board* \$6

Imported sopressata, aged salami, capicola, parma cotto hot  
sopressata, rustic crostini

*Fruit Festival* \$5

Cantaloupe, honeydew, pineapple, strawberries,  
blackberries, grapes, (watermelon, seasonal)

*Tomato-Caprese Board* \$4

Layers of fresh vine ripe tomato, fresh sliced mozzarella served over  
homemade baked crostini

*Ice Cream Sundae Bar* \$7

Vanilla ice cream, hot fudge, whipped cream,  
a variety of candy toppings and cherries

*Sweet Table* \$10

An assortment of Italian pastries, cookies and cannoli

ALL FUNCTION ROOMS HAVE ACCESS TO OUTDOOR PATIOS.  
ASK ABOUT PRIVATE PATIO RENTALS (AVAILABLE ON SELECT DATES)  
ADMINISTRATIVE FEE, TAX & GRATUITY ARE ADDITIONAL