

Celebration of Life

Venezia Luncheon Buffet

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

\$35 per person (minimum 40)

\$40 per person (minimum 25)

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

Deluxe Buffet

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

Homemade Focaccia Bread & Hummus

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

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)

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

48 per person (minimum 40 guests)

Santino Buffet

Tossed Garden or Classic Caesar Salad (select one)

Fresh Pasta Marinara, Stuffed Shells or Ravioli Marinara (select one)

Chicken Parmesan, Eggplant Parmesan or Chicken Cacciatore (select one)

Sausage, Peppers & Onion, Italian Meatballs, Meatballs & Sausages, Sausage Cacciatore, Chicken, Broccoli & Ziti (alfredo or scampi), Baby Glazed Carrots, Franciscan Green Beans (select two)

Fresh Brewed Coffee & Tea, Ice Water

\$40 per person (minimum 40)

\$45 per person (minimum 25)

Mini Cocktail Party Package

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

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

\$40 per person (min 50 guests)

Event Add-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