

Exhibit "A"

Buffet Menu/Full Service Plated Dinner Menu

Pasta Dishes:

Red Sauces (\$4.50 - \$5.25 per person based on individual selections):

- Rigatoni pasta in a ragu sauce (hearty tomato sauce with ground beef and pork)
- Penne al'arrabiata (cayenne pepper spiced tomato sauce)
- Penne al burro e succo (sautéed onions prepared in a tomato sauce enriched with butter to give a creamy flavor)
- Bucatini or Rigatoni alla Amatriciana (a tomato and Cognac sauce with a slight hint of spice and loaded with pancetta)
- Rigatoni alla Puttanesca (a tomato sauce with a garlic, anchovy, caper & black olive base)

White Sauces:

- Rigatoni alla Norcina (prepared with cream and Italian hot sausage)
- Tortellini con panna, piselli e funghi (prepared with cream, peas, prosciutto and mushrooms)
- Spaghetti alla Carbonara (egg cream sauce with pancetta ham)
- Orecchiette con Ricotta (a shell pasta with a ricotta cream sauce)
- Gnocchi Azzurri (potato Gnocchi pasta with a four cheese blend of creamy Saga blue cheese, Danish Havarti, Parmiggiano and Pecorino cheeses)
- Rigatoni alla Norcina (homemade Italian sausage pan sautéed with red wine & heavy whipping cream then tossed with freshly grated Parmiggiano Reggiano)
- Pasta con la crema pazza (homemade Italian sausage pan sautéed with pan sautéed & seasoned broccoli Rabe, sun-dried tomato & garlic with a hint of crushed red pepper & heavy whipping cream then tossed with freshly grated Parmiggiano Reggiano cheese)
- Chilled Tortellini salad with vinaigrette dressing and chopped fresh vegetables
- Chicken penne pasta salad with toasted almonds and grapes in a spicy mustard mayonnaise dressing

Variety Sauces (\$4.50 -4.95 per person based on individual selections) :

- Spaghetti alla Genovese (fresh made pesto sauce with parsley, basil, garlic, olive oil, pecorino and Parmiggiano cheese, pine nuts and pepper)
- Penne with Vodka (prepared in a pink sauce with vodka, pancetta and olives)
- Homemade fresh tortellini alla Romana (with pancetta, spinach, olives, butter and heavy cream)

Seafood Sauces (\$5.25 - \$6.95 per person based on individual selections):

- Linguini con vongole veraci (with white wine and clams)
- Pennette con crema di salmone (cream, leeks and salmon)
- Pennette con granchio (crabmeat cream sauce with a hint of spice)
- Penne with tuna (olive oil packaged tuna sautéed with garlic, white wine olive oil and a hint of cayenne in a red tomato sauce)

Poultry Dishes - \$5.95+ per person

- Garlic-lemon broiled chicken (herb rubbed and marinated whole chicken – all white meat extra)
 - Pollo alla cacciatore (pan seared chicken cooked with garlic, crushed red pepper, a hint of vinegar and spices)
 - Spicy ginger/curry chicken with dried fruit (a mix of breast & thighs topped with plump dried cherries or apricots in a rich yogurt sauce)
 - Baked chicken cordon blu
 - Lemon Chicken (thinly sliced chicken breast seasoned & lightly dredged in seasoned flour then pan sautéed in butter, freshly squeezed lemon juice & white wine)
 - Chicken Piccata (tender chicken breast cutlets sautéed in a butter lemon and caper mix)
 - Pollo alla Marsala (chicken breasts sautéed with marsala and cooked with mushrooms)
 - Chicken stir fry (with snow peas, bean sprouts, onions, and peppers) – served with rice
 - Stuffed chicken breast roulades (with just about any fillings)
 - Barbeque chicken
 - Sliced turkey loaf (baked soy marinated and spiced ground turkey with onions, celery and cayenne)
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Poultry Dishes Continued

- *Marinated and roasted whole chicken, Cornish game hens or turkey (can be stuffed w/ choice of dressing)*
- *Chicken stuffed mushroom (cream sautéed chicken and leeks stuffed in a baked Portobello mushroom)*
- *Duck breast – please inquire about availability & various preparations*
- *Roulade of Chicken; whole sliced & rolled chicken breast pan sautéed (stuffed with variety fillings – your preference)*

Meat Dishes - \$7.95+ per person*

- *Roast Beef (carved – surcharge added)*
- *Whole beef tenderloin marinated with fresh chopped garlic, fresh minced parsley, coarse salt, pepper & extra virgin olive oil then sliced to desired thickness*
- *Involtini di carne (thinly sliced sirloin steak stuffed and rolled with hard-boiled egg, prosciutto, carrot, celery etc)*
- *Homemade Italian Meatballs with tomato sauce*
- *Beef Wellingtons (sautéed tenderloins wrapped in a puff pastry dough served with béarnaise sauce)*
- *Beef Tenderloin Stroganoff (sautéed beef tenderloin served with a red wine and mushroom sauce)*
- *Prime Rib – boneless or bone-in (carved – surcharge added)*
- *Filet mignon served otop a fresh raw marinade of garlic, lemon and parsley (any cut of beef can be provided per request)*
- *Carne alla Pizzaiola (thinly sliced sirloin steak seasoned & pan sautéed with fresh garlic, fresh crushed ripened tomatoes in extra virgin olive oil then topped with fresh cut parsley)*
- *Beef stir-fry (with fresh green onions, bean sprouts, green peppers in a brown garlic sauce)*
- *Hearty beef stew (with chunks of potato, carrots, celery and tomato in a red wine sauce)*
- *Sliced leg of lamb (marinated with olive oil, rosemary, garlic and lemon)*
- *French cut broiled rack of lamb breaded and served with lemon wedges*
- *Marinated and broiled lamb chops served with a raw saffron and garlic marinade*
- *Veal Milanese (breaded veal cutlets – served with lemon wedges and a white wine and caper sauce)*
- *Veal Saltimbocca (veal scaloppini rolled with mozzarella and prosciutto sautéed in butter and dressed with mushrooms and Marsala wine)*
- *Veal Roll (veal breast stuffed with prosciutto, sopressata, egg, celery, carrots and seasoned – baked in a white wine preparation)*
- *Brandy cream veal scaloppini with a rich mushroom sauté*

Pork Dishes - \$5.95+ per person*

- *Baked ham (carved – surcharge added)*
 - *Italian sausage (hot or mild) patties prepared with fennel, wine and cayenne pepper or paprika)*
 - *Italian sausage links (hot or mild) prepared with sautéed mixed bell peppers and onions in a light tomato sauce*
 - *Barbeque shredded pork (slow cooked pork loin covered with mild rich barbeque sauce)*
 - *Barbeque baby back ribs*
 - *Pork medallions sautéed with garlic, lemon fresh sage and white wine in a light brown butter sauce*
 - *Pork stir fry (with fresh green onions, bean sprouts, green peppers in a brown garlic sauce)*
 - *Pan seared center cut (bone in or boneless) pork chops in a garlic, sage, lemon and olive oil marinade*
 - *Oven broiled stuffed center cut boneless pork chops- Broiled spare ribs with potatoes and hot banana peppers*
 - *Pork tenderloin baked with tart apples*
 - *Pork roulade of tenderloin with a pine nut pesto spread*
 - *Pork Tenderloin baked with tart apples in a butter sauce*
 - *German style Pork Spareribs pan fried and seasoned then coated with German sauerkraut*
 - *Broiled spare ribs with potatoes & hot banana peppers in a white wine vinegar sauce*
 - *Oven broiled stuffed center cut boneless pork chop*
 - *Dijon mustard coated bone in pork chops (pan seared then finished off in the oven)*
 - *Brandy cream pork rib chops served with a brandy mushroom cream sauce*
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*Seafood Dishes - \$7.95+ per person **

- *Lemon pepper gingered salmon*
- *Cold shrimp salad with celery, onions and lemon*
- *Pan seared spicy lump or jumbo lump crab cakes (seasoned with mustard, and a medley of spice & chopped fresh vegetables)*
- *Sautéed shrimp in butter, white wine and a hint of lemon and parsley*
- *Broiled lemon butter filets of sole / Broiled stuffed fillet of sole*
- *Shrimp cocktail with lemon wedges and cocktail sauce*
- *Pan-fried tuna patties prepared with breadcrumbs, garlic, parsley, and shredded cheese then oven baked*
- *Lump crabmeat & fresh avocado salad*
- *Crab puffs (lump crabmeat with onions spices and goat cheese stuffed inside a puff pastry and baked)*
- *Crabmeat stuffed Portobello mushroom (seasoned mushroom baked with lump crabmeat stuffing)*
- *Broiled swordfish steaks with fennel, olive oil, garlic and fresh tomato sauce)*
- *Tuna steaks marinated in garlic, olive oil, garlic and parsley topped with chive-lemon butter pats*
- *Spicy tuna stuffed eggplants (a delightful white meat tuna stuffing baked into our eggplants)*
- *Salmon Burger served with a light yet rich lemon-mustard sauce*
- *Rosemary Garlic Lemon Sea Bass Filets with Fennel Salsa*

Potato and Vegetable Dishes - \$3.50+ per person

- *Potatoes au gratin*
 - *Mashed potatoes (plain, garlic mashed, blue cheese mashed, pesto mashed or twice baked mashed)*
 - *Steamed New Potatoes in Verde (tossed with butter and herbs)*
 - *Sautéed New Potatoes with butter red wine and onions*
 - *Broiled potato wedges with rosemary, garlic and olive oil*
 - *Sautéed large hash potatoes with onions and peppers*
 - *Baked mashed potato casserole layered with mortadella, mozzarella and prosciutto*
 - *Italian potato salad (tossed with fresh onions, garlic, olive oil, vinegar and fresh parsley)*
 - *Greek potato salad (red new potatoes tossed with kalamata olives, scallions and feta cheese tossed in an warm oregano vinaigrette)*
 - *German potato salad (a warm potato salad tossed with a mustard and mayonnaise vinaigrette & pan sautéed with onions and herbs)*
 - *Steamed cabbage and potatoes (prepared with a hint of red pepper and garlic)*
 - *Red cabbage sauerkraut*
 - *Blau Kraut (red cabbage sauerkraut pan sautéed in extra virgin olive oil, sage, vinegar, garlic and a hint of sugar until warm & caramelized)*
 - *Caramelized pan sautéed white cabbage with onions & Worcestershire Sauce*
 - *Raw red and white cabbage salad (prepared with variety fresh vegetables in balsamic vinaigrette or zesty cucumber ranch)*
 - *Broccoli soffocati (steamed broccoli with garlic, a hint of crushed red pepper and wine)*
 - *Green bean salad (with lemon, olive oil and garlic)*
 - *Green bean casserole (baked with pancetta and mushrooms in a light cream sauce)*
 - *Steamed green beans with salted butter*
 - *Southern style green beans (tossed with vegetable oil & baked with onions and bacon until soft and tender)*
 - *Pan fried green beans with olive oil and garlic*
 - *Sautéed spinach with onions and bacon*
 - *Simple pan fried spinach (or variety green – with garlic, crushed red pepper, seasonings & extra virgin olive oil)*
 - *Broccoli Rabe pan fried with olive oil, garlic and a hint of cayenne*
 - *Creamed spinach and mushrooms*
 - *Hot buttered corn (corn on the cob available in season)*
 - *Oven roasted baby carrots tossed with salt, butter and olive oil until fork tender)*
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Potato and Vegetable Dishes Continued

- Oven roasted asparagus (marinated asparagus spears with olive oil, salt and pepper)
- Steamed Artichoke hearts (with mint, garlic & pepper then coated with a lemon & olive oil mix)
- Pan sautéed Brussel sprouts with crispy pancetta & Caramelized onions

- Drunken mushrooms (whole peeled baby button or crimini mushrooms soaked in sweet wine & cooked)
- Pan sautéed asparagus with butter and white wine topped with shaved Parmigiano cheese
- Steamed asparagus tossed in a lemon-garlic vinaigrette
- Roasted marinated variety bell peppers tossed with fresh garlic, extra virgin olive oil & seasonings
- Pan sautéed peas with mushrooms, onions and Pancetta or Prosciutto
- Steamed Cauliflower prepared with olive oil, garlic, lemon salt and pepper
- Pan-fried greens with olive oil and garlic with a hint of cayenne
- Steamed artichoke hearts first sautéed in olive oil, garlic, lemon and mint
- Creamed spinach and artichokes heart casserole
- Roasted Portobello mushrooms
- Stuffed oven roasted eggplant (served with a mushroom-celery and sage stuffing)
- Greek cucumber salad, fresh onions, grape tomatoes, feta cheese & black olives in an oregano vinaigrette
- Romaine tossed salad with choice of homemade dressing
- Walnut & Blue cheese salad
- Spinach Salad (served with a warm pancetta-anchovy dressing)
- Caesars salad (crisp romaine lettuce tossed with a garlic-anchovy red wine vinaigrette topped with croutons and shaved cheese)
- Baby mescaline greens with choice of dressing
- Romaine tossed salad with walnuts and crumbled blue cheese topped with balsamic-red wine vinaigrette
- Mediterranean tomato and tuna salad with chopped onions and hard-boiled eggs
- Tossed salad (iceberg, red cabbage and carrots with a mix of romaine)
- Fresh relish tray with variety dips (celery, carrots, broccoli, cauliflower, red and yellow bell peppers, fennel and other seasonal vegetables)
- Spicy carrot salad (tossed with shredded carrots, raisins, scallions, nuts, curry powder & spices in lemon vinaigrette)
- Baked & caramelized baby onions and carrots
- Roasted Fennel (Fresh fennel seasoned & oven roasted until soft with butter)
- Vegetable Fricassee (Variety spring vegetables sautéed with olive oil in a white wine, vinegar & cream sauce)
- Stuffed & roasted red onions (filled with a red onion, celery, butter & bread filling then baked until hot throughout)
- Butter & Balsamic vinegar pan-glazed pearl onions
- Fresh fennel salad (tossed with a pomegranate-lemon vinaigrette & tossed with Clementine & pomegranate kernels)
- Fresh Blue Tomato salad (thick sliced fresh tomatoes and Spanish onions topped with a homemade creamy blue cheese dressing & sprinkled with crumbled blue cheese)
- Fresh relish tray
- Chickpea, or Cannellini Bean salad (tossed with red onions, garlic & a red-wine balsamic vinaigrette)
- Black bean southwestern salad (tossed with a variety of southwestern spices, corn, onions, and fresh salsa)

Fruits and Cheeses/Breads and Crackers - \$1.25 - 1.75 per person

- Tray of fresh seasonal fruit
 - Tray of domestic diced cheese (Colby, Monterey Jack, Cheddar, Swiss – or preference)
 - Tray of imported diced cheese (Edam, Gouda, Provolone, Asiago, Brie – or preference)
 - French rolls or variety rolls
 - Wheat and white wafers
 - Variety crackers
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Soups, Starches and Miscellaneous - \$2.95 - 4.50 per person

- Stracciatella (clear chicken broth with egg flakes, grated cheese, parsley and lemon rind)
- Tortellini in Brodo (cheese filled tortellini pasta in a light beef or chicken broth)
- Minestrone (a hearty vegetable soup in beef broth)
- Wedding Soup (traditional Italian-American broth with mini meatballs, greens and croutons)
- Lentil Soup (hearty lentil bean soup loaded with celery, potatoes, carrots and onions)
- Onion Soup
- Cream of mushroom Soup
- Cream of asparagus Soup
- Potato and Leek Soup
- Risotto alla crema di Scampi (Arborio rice cooked with a white wine and shrimp cream sauce)
- Risotto alla Milanese (Arborio rice cooked with white wine and saffron)
- Brown rice with butter and onions
- Brown rice stuffing with kalamata olives, Feta cheese, sun-dried tomatoes and scallions
- Basic stuffing (hearty white bread baked with onions, celery, mushrooms and butter)
- Oyster stuffing (our basic bread dressing loaded with oysters)
- Tart apple and almond dressing
- Steamed white rice
- Steamed white rice in a butter and onion tomato sauce
- Traditional lasagna (with simple sauce, ricotta cheese, béchamel sauce, tomatoes and grated cheeses)
- Homemade cannelloni (egg pasta rolled with season ground meat, veal and chicken baked and topped with tomato sauce and béchamel sauce)
- Greek bulgur wheat salad (with chunks of Feta cheese, kalamata olives, capers, cucumbers, red onions & garlic in a lemon vinaigrette)
- Green lentil salad with spinach, onions, scallions & dressing
- Traditional lasagna (layered homemade noodles with simple tomato sauce & béchamel & grated cheeses)

Note: ** The prices on these items will vary based on actual market prices at the time of contract signing.*

Please advise if there are to be any special requests, as most can be accommodated with advance notice. Prices may be subject to change - please confirm
