

app's ristorante

Buffet Menu

\$28.00 pp

Includes Tax and Gratuity

- Private Room with Linens
- Choice of House Garden Salad with Vinaigrette Dressing or Caesar Salad
- Fresh Italian Bread and Butter
- Coffee, Decaf, Tea, and Vanilla Ice Cream

Group A Choose One Item

- House made Manicotti stuffed with ricotta and mozzarella
- Penne ala Vodka (cream, parmigiana cheese, Italian plum tomatoes, Absolute vodka)
- Baked Ziti with ricotta and mozzarella
- House made Lasagna

Group B Choose Two Items

- Sliced Roast Beef with brown gravy
- Sliced Pork Loin stuffed with spinach, mozzarella cheese, fresh tomatoes
- Sausage, Onions, and Peppers
- Fresh Broiled Scrod with lemon and butter
- Stuffed Filet of Sole with seafood stuffing
- Eggplant Parmigiana with marinara sauce
- Chicken Francese
- Chicken Roasted Italian Style on the bone
- Chicken Parmigiana with marinara sauce
- Chicken Marsala with mushrooms

Group C Choose Two Items

- Rice Pilaf
- Red Roasted Potatoes
- Garlic Mashed Potatoes
- Buttered Corn Kernels
- Italian Blend Vegetables (Broccoli, Cauliflower, Zucchini, Green Beans, Carrots, Red Peppers)
- Seasoned String Beans
- Buttered Broccoli

✚ The Buffet menu is available to groups under 25, but you will be charged for 25 people.

✚ Children ages 12 and under are \$13.00 for the Buffet or they may order choice of Chicken Nuggets with French Fries, Ziti Meatball or Cheese Ravioli. Gratuity and Tax Included.

✚ \$3.00 per person to add an additional item to any Buffet Menu. 6.35% Tax will be added to any additional items.

Beverage Options

If you are considering offering cocktails or appetizers for your party we offer a broad selection of Wines, Beers, Liquors and Hors d'oeuvres for you to personalize your event. The following items are a few of our suggestions for your party.

Pitcher of Soda

\$6.00/ 7-Up, Ginger Ale, Coke, Diet Coke, Root Beer or add Unlimited Soda \$2.00 per person.

Wine

Your choice of Large Carafe \$25.00 (6 -8 Glasses) of Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon or Merlot placed with wine glasses.

Beers

\$4.00 /Budweiser, Michelob Ultra, Bud Light, Miller Light, Coors Light, Yuengling.

\$6.00/Samuel Adams, Sam Seasonal, Corona, Guinness, Bass Ale, Amstel Light, Heineken, Stella Artois, Stella Cidre, Blue Moon, Goose Island, Peroni, Two Roads 2 Ruin, Woodchuck Cider.

Tab Bar Your guests order any beverage/a final bill will be totaled and added to the food bill.

Cocktail Service or Cash Bar Your guests order any beverage and will be charged.

Champagne Punch with orange slices & cherries \$98.00 Non- Alcohol \$65.00 (serves 35-45)

Champagne Toast \$4.00 per person.

18 % Gratuity and 6.35% Tax will be added.

Hors d'oeuvres Menu

18 % Gratuity will be added.

\$3.00 per person each item

- Eggplant Rollatine
 - Tomatoes Bruschetta
 - Chicken Tenders with dip
 - Fried Mozzarella Sticks
 - Fried Zucchini Sticks with dip
 - Hotdogs wrapped in pastry
 - Swedish Meatballs in gravy
 - Cheese (white and yellow cheddar), Assorted Crackers, Pepperoni Platter
- \$4.00** per person each item
- Clams Casino
 - Fried Calamari
 - Baked Stuffed Mushrooms(cream cheese and crabmeat)

✚ You may bring your own cake or cookies for your function. We will slice the cake at no additional charge.

✚ Any food remaining from the Buffet will be wrapped upon request in one large container per item.

✚ \$100.00 deposit is required at time of booking and is deducted from your final bill.

✚ **No banquet will be scheduled without a deposit.**