

app's restaurant

Buffet Menu

\$34.00 pp

7.35 % Tax and 20% Gratuity will be added

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

Group A Choose One Item

- House made Manicotti stuffed with mozzarella and ricotta
- Rigatoni Vodka (cream, parmigiana cheese, Italian plum tomatoes, Absolute vodka)
- Baked Rigatoni with ricotta and mozzarella
- Cheese Tortellini, marinara sauce
- Rigatoni Marinara

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 w seafood stuffing (add \$5.00)
- Eggplant Parmigiana with marinara sauce
- Lemon Chicken, herb breaded, Sherry wine
- Chicken Roasted Italian Style on the bone
- Chicken Parmigiana with marinara sauce
- Chicken Marsala with mushrooms (add \$3.00)

Group C Choose Two Items

- Red Roasted Potatoes
- Rice Pilaf
- Vegetable Medley (Broccoli, Cauliflower, Green Beans, Zucchini, Red Peppers)
- Seasoned String Beans
- Buttered Broccoli

The Buffet menu is a 25 person minimum. It is available to groups under 25, but you will be charged for 25 people.

Children ages 12 and under are \$15.00 for the Buffet or they may order choice of Chicken Nuggets with French Fries, Ziti Meatball or Cheese Ravioli \$13.00.

To add an extra item to the Buffet Menu **\$4.00 per person / 7.35% Sales Tax will be added to any additional item.**

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:

Pitcher of Soda

\$8.00/ 7-Up, Ginger Ale, Coke, Diet Coke.

Wine

Your choice of Large Carafe \$28.00 (6 -8 Glasses) of Pinot Grigio, Chardonnay, Cabernet Sauvignon or Merlot placed with wine glasses.

Beers

\$5.00 each /Budweiser, Michelob Ultra, Bud Light, Miller Light, Coors Light, Yuengling.

\$7.00 each /Samuel Adams, Sam Seasonal, Corona, Amstel Light, Heineken, Stella Artois, Peroni, Two Roads 2 Ruin, Woodchuck Cider, Fuzzy Baby Duck, Modelo

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 \$135.00 Non-Alcohol \$85.00 (serves 40-55)

Champagne Toast \$6.00per person.

20% Gratuity and 7.35% Tax will be added.

Hors d'oeuvres Menu

30 person minimum

\$4.00 per person each item


20% Gratuity and 7.35% Tax will be added


- 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, Cracker and Pepperoni Platter


\$5.00 per person each item


20% Gratuity and 7.35% Tax will be added

- Clams Casino
- Fried Calamari
- Baked Stuffed Mushrooms stuffed with cream cheese and crabmeat

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

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

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

 **No banquet will be scheduled without a \$100.00 deposit.**