

# LUNCH

## Buffet

30 Guest minimum. Available Monday-Friday 11am-2pm.

### INCLUDES:

*Bread and Butter, House Salad, Fresh Vegetables, Pink Pasta, Water, Coffee, Iced Tea, Pistachio Ice Cream.*

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SELECT TWO - \$27 per Guest

SELECT THREE - \$33 per Guest

#### Chicken Ferri

*Seasoned Breadcrumbs, Grilled, White Wine, Lemon, Butter, Garlic*

#### Chicken Michael

*Sautéed, Marsala Wine, Fried Prosciutto, Mushrooms, Provolone Cheese*

#### Chicken Parmesan

*Seasoned Breadcrumbs, Grilled, Marinara Sauce, Cheese*

#### Chicken Spiedini

*Seasoned Breadcrumbs, Grilled, Tomato, Cheese*

#### Fried Chicken

*Lightly Breaded, Fried, Mixed Pieces*

#### Italian Beef

*Sliced Roast Beef, Au Jus, Peppers, Onions*

#### Roast Beef

*Sliced Roast Beef, Au Jus*

#### Salmon Carciofi

*Faroe Island Salmon, Grilled, Artichoke Heart, Kalamata and Green Olive Tapenade*

#### Sole Ferri

*Seasoned Breadcrumbs, Broiled, Lemon, Butter*

#### Sole Modiga

*Breaded, Fried, Melted Cheese, White Wine, Mushrooms*

#### Tenderloin +10

*4 oz. Medallions with Herb Butter*

#### Tenderloin Modiga +10

*4 oz. Medallions, White Wine, Cheese, Mushrooms*

#### Veal Marsala +7

*Sautéed, Peppers, Onion, Marsala Wine*

#### Veal Parmesan +7

*Breaded, Marinara, Cheese*

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### APPETIZER ADD-ON +5 per Guest per Appetizer

#### Arancini

*Stuffed with Beef and Peas, Breaded, Famous Pink Sauce*

#### Bruschetta

*Tomato, Parmesan*

#### Meatballs

*Homemade, Beef, Ricotta, Tomato Sauce*

#### Stuffed Mushrooms

*Stuffed with Crab Meat Mixture, Lemon Butter Sauce*

#### Toasted Cannelloni

*Beef, Marinara Sauce*

#### Toasted Ravioli

*Beef, Marinara Sauce*

#### Zucchini Sticks

*Breaded, Fried, Marinara Sauce*

#### Antipasto +2

*Assorted Cured Meats and Cheese, Roasted Red Peppers, Olives, Toast Points, Artichoke Hearts*

#### Artichoke Hearts +2

*Lightly Breaded, Garlic Butter Sauce*

#### Charcuterie Board +2

*Assortment of Cheese and Cured Meats, Toast Points, Seasonal Fruit*

#### Fried Calamari +2

*Lightly Breaded, Fried Spinach, Bistro and Marinara Sauce*

#### Mini Crab Cakes +2

*Crab Cake, Bistro Sauce, Fried Spinach*

#### Mini Steak Crostini +2

*Steak, Aioli, Parmesan*

#### Shrimp Cocktail +4 per Piece

*Steamed and Chilled, Cocktail Sauce*

#### Shrimp Scampi +4 per Piece

*Lightly Breaded, Charbroiled, Butter, Garlic, Lemon*

### DESSERT ADD-ON per Guest

#### Dessert Platter +8

*Chef Selection of Bartolino's Favorite*

#### Mini Cannoli +5

*Ricotta, Chocolate Chips*

#### Tiramisu +5

*Ladyfingers, Espresso, Mascarpone*

See reverse for details

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## GRATUITY

*A 23% gratuity will be added to all private events.*

## DIETARY ACCOMMODATIONS

*We are pleased to accommodate dietary restrictions and special requests. Kindly advise us at the time of booking so we may prepare accordingly.*

## BEVERAGE SERVICE

*Alcoholic beverages and soda will be charged based on consumption.*

## CUSTOM REQUESTS

*If there is something you do not see on our menu, we welcome the opportunity to discuss custom options tailored to your event.*

## PRICING

*All pricing is subject to change due to market fluctuations and rising food costs.*

## DECOR GUIDELINES

*We welcome personalized touches to make your event special and memorable. To ensure the beauty and preservation of our event spaces, we kindly ask that decor adhere to the following:*

- *Balloons and floral arrangements are warmly welcomed.*
- *Freestanding decor is encouraged; we ask that walls, ceilings, and tables remain free of adhesives, tape, pins, or tacks.*
- *Table decor should be contained and structured, rather than scattered (no confetti, glitter, or loose decorative cutouts).*
- *For ambiance and safety, we invite the use of battery-operated candles. Please refrain from lit and fuel operated candles.*

## BOOKING & RESERVATION POLICY

*To secure your event date, a valid credit card must be provided and kept on file at the time of booking. We do not require a deposit or contract.*

*Cancellations must be submitted in writing no later than three (3) weeks prior to the scheduled event date.*

*We appreciate your understanding, as these policies allow us to properly prepare and reserve our staff, space, and resources exclusively for your event.*

