

Elaborate Display Table of Italian Antipasti

Fresh Cut Seasonal Fruits & Berries.

Fresh Vegetables, Grilled & Brushed with Extra Virgin Olive Oil.

A Crisp Vegetable Crudités Made Up of Fine Seasonal Vegetables,

Accompanied by Our Homemade Dip.

Antipasto to Include Our Fresh Daily Roasted Sweet Red Peppers,

Homemade Mozzarella & Plump Sliced Tomatoes.

Artichoke Hearts in Vinaigrette, Marinated Mushrooms & Cannellini Beans
Seasonal Green & Black Olives.

Nova Scotia Smoked Salmon with Garnish.

Assorted Imported Meats to Include

Bresaola, Sopressata, Mortadella & Prosciutto.

Served on a Display Table Decorated with Fresh Greens

La Reggia's Formaggio Display

A Beautiful Display of Whole Cheeses to Include
Asiago, Provolone, Parmigiano, Gorgonzola & Pepato Siciliano.
Accompanied by Assorted Breads, Homemade Focaccia & Assorted Crackers.

Special Salad:

Artisan Lettuce in a Balsamic Vinaigrette



Chafing Dishes:

(Please Select Five)

Penne Filetto di Pomodoro

Homemade Gnocchi

Eggplant Rollatini

Stuffed Mushrooms

Italian or Swedish Meatballs Penne Vodka

Fried Calamari

Sausage & Peppers

Seafood Paella

Rice with Chicken & Vegetables

Whitefish Marechiaro

Chicken Francese

Beef Tips Pizzaiola

Spareribs

Roasted Potatoes

Medley of Vegetables

Carving Station:

(Please Select One)

Whole Roasted Beef Au Jus

Porchetta

Whole Roasted Turkey

Breast

Roasted Loin of Pork

Virginia Ham

Dessert Table:

Occasion Cake

Fresh Fruit Display

Assorted Cookies

Homemade Chocolate
Mousse

Freshly Whipped Cream

Ice Cream Station

Beverages:

Unlimited Soda, Coffee, Tea & Decaffeinated Coffee

\$60.00 Per Person Plus 6.625% Sales Tax & 20% Gratuities

Four Hours of Service

Beer & Wine - \$15.00 Open Bar - \$ 22.00 Per Person Plus 6.625% Sales Tax & 20% Gratuities