

DINNER BUFFET

Passed hors d'oeuvres to start the evening

Cornbread rounds topped with Virginia ham and apple-melon chutney

Arancini with a smoked tomato dipping sauce

Pancetta crisps topped with goat cheese, soft fig, arugula and
Balsamic syrup

Weekend Dinner Buffet

Cesar salad served in lacy parmesan cups –
topped with crisp, buttery croutons

Springer Mountain Chicken scallopini with
tomatoes, oregano and capers

Wild mushroom ravioli with a light arugula cream

Assorted, grilled, seasonal spring vegetables with
a lemon-garlic vinaigrette

Grilled beef sirloin filet prepared Florentine style,
side of Romesco Focaccia rolls

Italian baked, stuffed roma tomatoes

Local Italian baked breads
Olive oil and butter

Individual tiramisu, Passion fruit macaroons,
sliced mango, chocolate truffles

