

Castalia Buffet

*Minimum 35 people
\$25.00 plus tax and tip*

*Included with buffet are the following items:
Fresh Garden Salad with Vinaigrette Dressing
American Coffee, Tea and Soda
Fresh Baked Bread and Butter*

Choose any 6 items below

APPETIZERS AND SIDES:

*Spinach
Stuffed peppers
Fried Calamari
Sautéed Mushrooms
Roasted Red Potatoes
Fresh Mixed Vegetables
Hot peppers, Potatoes & Sausage
Prince Edward Island Mussels
American Broccoli
Mashed potatoes*

PASTA:

*Cavatelli & Broccoli
Wild Mushroom Risotto
Cheese Tortellini Alfredo
Rigatoni with your choice of sauce
Baked Ziti with Ricotta and Mozzarella
Orechiette w/ Sausage & Broccoli Rabe
Cheese Ravioli with your choice sauce
Carbonara Sauce with your choice of Pasta*

Sauce Choices:

*Vodka, Tomato and Basil, Alfredo, Red Meat, Tuscan, Marinara,
Puntanesca*

In addition to the above you may select any of the following items at an additional charge:

APPETIZERS:

Crab Cakes 4.00 per
Clams Casino 15.per doz.
Shrimp Cocktail 22. lb.
Stuffed Clams Oreganata 12. doz
Vegetable Stuffed Mushrooms 20.
Fresh Mozzarella Roasted Peppers and Tomatoes 20.
Pan Roasted Shrimp with Garlic and Hot Pepper Flakes at market
Calamari Fusion~ fried Calamari with chopped Tomatoes and Scallions
served with a Fresh Ginger Sauce 18.

SALADS:

Seafood Salad 100.
Arugula Salad with Apples and Blue Cheese 70.
Mesculin Salad with Red Onions Sun Dried Tomatoes, Roasted Red
Pepper, Mozzarella, Toasted Walnuts with Raspberry Vinaigrette
Dressing 40.

PASTA:

Fettuccine Alfredo 50.
Asparagus Risotto 75.
Linguini al A Vongole Red or White 65.
Penne Mare Monte Pasta with Shitake Mushrooms, Shrimp, Garlic,
Extra Virgin Olive Oil and a touch of Tomato Sauce @market
Rigatoni Zingara Pasta with sautéed Mushrooms, Garlic, Olives, Sliced
Hot Cherry Peppers and Fresh Tomato Sauce 40.
Penne Rustica pasta with Eggplant, melted Fontina Cheese in a Tomato
Sauce 40.

ENTREES:

Rack of Lamb @market

Sautéed Broccoli Rabe @market

Stuffed flounder @market

Sliced Steak with Port Wine Sauce 85.

Veal or Chicken Saltimbocca Romana 68.

Shrimp Scampi, Francese or Parmigiana Style @market

*Zuppa di Pesce (a combination of assorted seafood in a light
marinara)@market*

*Veal or Chicken Margherita served in a light Tomato Sauce with Olives
Fresh Herbs topped with Artichoke hearts and Homemade Mozzarella*

88/70

*Veal or Chicken Gatti mixed Mushrooms, Parma Prosciutto topped with
Roasted Peppers, Fontina cheese and a touch of Pesto 85/68*

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ENTREES:

Chicken fingers
Salmon, Broiled
Eggplant Rollatini
Eggplant Parmigiana
Medallions of Pork Loin
Rosemary Roasted Chicken
Sausage, Peppers, & Onions
Roast Beef with Homemade Gravy
Veal Saltimbocca Romana with Parma Prosciutto
Traditional Veal (Parmigiana, Francese, Marsala)
Traditional Chicken (Parmigiana, Francese, Marsala)
Chicken Cacciatore Style with Onions, Mushrooms and Peppers
Tilapia Livornese style with Onions, Capers, Olives in a light Tomato Sauce
Veal Sorrentino with eggplant, Prosciutto and Mozzarella in a light Port Wine Sauce
Chicken Arrabiata with Garlic, sliced Hot Cherry Peppers, in a White Wine Lemon Sauce
Chicken Sorrentino Style with eggplant, Parma Prosciutto, & Mozzarella in a light Port Wine Sauce

American Coffee or Tea

DESSERT:

Choice of:
Tiramisu or Ice Cream

Liquor packages offered are as follows: Open Bar, Cash Bar or Wine & Beer only. We will be happy to help you in your selection to meet any budget.

Contract and Deposit (non refundable) required to secure reservations and guarantee price

Final count and balance due two (2) weeks prior

The greater of 20% Gratuity or \$100.00 per serving staff will be added at a rate of one (1) server per twenty (20) guests