

Francesca's Cucina

DINNER MENU B

Served Buffet or Family Style
\$25 Meals

Bread Basket - Fresh Assortment of Local Artesian Bread Products

Insalate (choose one)

Mixed Field Greens Salad Fresh greens tossed with our delicious homemade dressing

Caesar Salad Crisp romaine tossed with homemade Caesar dressing and seasoned croutons

Traditional Romaine/Iceberg Mix Crisp romaine and Iceberg lettuce tossed with our delicious homemade dressing

Apple Gorgonzola Salad A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette

Italian Antipasto Salad Fresh greens with salami, provolone, spicy ham & prosciutto served with our homemade dressing extra

Entrees (choose two)

Chicken Marsala Sautéed with wild mushrooms, shallots and marsala wine.

Chicken Parmagina Sautéed and served Au Gratin with mozzarella and marinara

Chicken Francese Sautéed with a white wine lemon butter sauce.

Haddock Marinara Sautéed with our homemade marinara sauce.

Haddock Francese Sautéed with white wine lemon butter sauce.

Broiled Haddock Served with shrimp and lobster cream sauce.

Oven Roasted Pork Loin Served with an apple bourbon glaze.

Oven Roasted Top Round of Beef Served with an Au Jus or a mushroom demi glaze

Sliced Roasted Turkey Breast Served with house made sauce

Italian seasoned Baked Chicken 8 piece baked

Italian Sweet Sausage Served with bell peppers and onion.

House Made Meatballs Served with marinara sauce

Eggplant Rollatini Stuffed with fresh ricotta and herbs, topped with homemade marinara and mozzarella

Pasta Specialties (choose one)

Rigatoni Pasta Tender rigatoni tossed with our homemade marinara, vodka, or parmesan cream sauce.

Vegetable Primavera Rigatoni pasta tossed with seasonal vegetables and a primavera sauce.

Tri colored Cheese Tortellini Served with seasonal vegetables and a parmesan cream sauce *extra*

Gnocchi Tossed with either homemade marinara or vodka sauce

Cheese Ravioli Tossed with either homemade marinara or vodka sauce

Chicken Riggies Served with our homemade spicy pink sauce tossed with tender chicken

Gemelli Angeloro twin`` pasta tossed with grilled chicken, Francesca's famous Utica Greens, prosciutto, extra virgin garlic olive oil, toasted bread crumbs, Romano cheese and a splash of tomato ragu

Pasta Pie (buffet only) Angel hair pasta tossed and baked in a creamy Alfredo sauce topped with a wild mushroom crust, served with marinara on the side

Additional Sides (choose one)

Herb Roasted Potatoes Garlic Mashed Potatoes Saffron Chive Risotto Rice Pilaf Mixed Vegetables

Viennese Table Station

Desserts An Exquisite Display of Tempting Desserts from our executive pastry chef *\$6 per person*

**BEVERAGES ARE NOT INCLUDED.
BEVERAGES ARE CHARGED PER CONSUMPTION**

SIGNATURE SANGRIA STATION AVAILABLE \$100 PER CONTAINER (serves approximately 30)

MIMOSA BAR AVAILABLE \$8 PER PERSON

TRADITIONAL MIMOSA CARAFES AVAILABLE \$32 EACH (serves approximately 8)

ADDITIONAL ROOM FEES APPLY

MINIMUM REQUIREMENTS DO APPLY