

DINNER

Buffet

30 Guest minimum. Available Monday-Friday after 2pm and Weekends.

INCLUDES:

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

SELECT TWO - \$35 per Guest

SELECT THREE - \$41 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

Roast Pork Loin Marsala

Peppers, Mushrooms, Marsala Wine

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 Her 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

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 Favorites

Mini Cannoli +5

Ricotta, Chocolate Chips

Tiramisu +5

Ladyfingers, Espresso, Mascarpone

See reverse for details

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.

