

# brasato

## Summer 2024 Buffet

\$28 per person plus sales tax and 18% gratuity.

### Vegetables

choose one

- Sautéed Broccoli Rabe with Garlic & Chick Peas (v) (gf)
- Cumin & Fennel Pollen Roasted Cauliflower (v) (gf)
- Garlic & Red Pepper Flake Broccoli (v) (gf)
- Grilled Asparagus with Crispy Prosciutto, Parm, & Lemon Zest (gf)
- Mixed Grilled Summer Veg with Balsamic Vinaigrette (v) (gf)
- Crispy Cumin Brussels with Pistachio Powder (v)

### Starch

choose one

- Roasted Rosemary Baby Potatoes (v) (gf)
- Roasted Garlic & Provolone Mashed Potatoes (v) (gf)
- Herb & Gorgonzola Polenta (v) (gf)
- Crispy Garlic & Parm Sliced Red Potatoes (v) (gf)
- Sweet Potato, Red Pepper, & Potato Hash (v) (gf)

### Fresh Pasta

choose two

- Ricotta Gnocchi with Sausage & Broccoli Rabe in a White Wine Butter
- Ricotta Gnocchi with Corn, Tomato, & Fresh Basil in a White Wine Butter (v)
- Ricotta Gnocchi with a Beef Bolognese Sauce & Pesto
- Gorgonzola Gnocchi with Mushrooms, Truffle Butter, Rosemary, & Chives (v)
- Rigatoni with a Beef Bolognese & Honey Ricotta
- Rigatoni with Vodka Sauce & Pesto (v)
- Cavatelli with Sausage, Broccoli Rabe, & Garbanzo Beans
- Radiatore with Sausage, Leeks, Radicchio, & Nduja Butter
- Mafalda with Mushrooms, Truffle Cream, & Chives (v)

### Entrees

choose two

- Slow Roasted Espresso Beef Tenderloin \$5 extra pp (gf)
- Braised Beef Short Rib with a Cabernet Sauce \$5 extra pp (gf)
- Meatballs & Hot Sausage over Polenta with Pomodoro Sauce
- Chicken with Corn, Tomatoes, & Basil in a Lemon Butter
- Chicken with Prosciutto, Asiago & Sage
- Chicken with a Sun-dried Tomato Pesto Cream
- Roasted Salmon with a Lemon Garlic Butter & Fresh Herbs (gf)
- Roasted Haddock with Tomatoes, Calabrian Chili, & Pesto (gf)
- Pistachio Crusted Cod with a Lemon Butter Sauce (gf)
- Eggplant Parm with Ricotta, Vodka Sauce, Mozz, & Pesto (v)

### Salad

choose one

- Caesar with Shaved Brussels, Focaccia Croutons & Asiago
- House Italian - Spring Mix, Tomatoes, Cucumbers, Carrots, Artichokes, Roasted Peppers, & Chick Peas (v) (gf)
- Burrata - Spring Mix, Tomato, Chick Peas, Basil Pesto, Fig Balsamic, Pistachio, & EVOO (v) (gf)
- Panzanella - Toasted Focaccia, Tomatoes, Corn, Cucumbers, Basil, Lemon Zest, & Parm with a Balsamic Vinaigrette (v)

Served with House-made Focaccia

Includes chaffing dishes, paper plates, plastic utensils, napkins, & staff.