

Rustic ITALIANA

Blue Ridge • Buffet Dinner Menu

Wednesday Nov. 25th 5:00p.m. - 9:00p.m.

\$66 Adults • \$25 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

COASTAL SELECTION* *gf df*

poached shrimp / cocktail sauce / lemon

HERB-MARINATED SEAFOOD SALAD *gf*

shrimp / octopus / calamari / mussels

CURED ANTIPASTI

grain mustard

IMPORTED & DOMESTIC CHEESES

HERB-ROASTED VEGETABLES *gf vg df*

Composed Salads

MARINATED RADICCHIO SALAD *gf*

arugula / fennel / tomatoes / goat cheese
balsamic beet vinaigrette

MEDITERRANEAN PASTA SALAD *vg df*

farfalle / roasted peppers / olives / spinach / capers
red wine vinaigrette

CAESAR SALAD

romaine / parmesan cheese / caesar dressing

CAPRESE *gf*

heirloom tomato / fresh mozzarella / basil pesto

Salad Bar

BUILD-YOUR-OWN SALAD

mixed greens / spinach / tomatoes / cucumbers
carrots / sunflower seeds / croutons / cheddar cheese
assorted dressings

Grilled Bruschetta Station

tapenade / italian cheese / pesto / hot pepper
roasted tomatoes

Risotto Station

WILD MUSHROOM RISOTTO

SEAFOOD RISOTTO

Hot Displays

SOUP

italian wedding

BAKESHOP DINNER ROLLS

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

Rustic ITALIANA

Entrées

SHRIMP SCAMPI *gf*

white wine / garlic / red pepper / butter

MONKFISH DIABLO *gf*

spicy tomato sauce / capers / peppers / onions

CALAMARI FRITTO

capers / pepperoncini / peppadew

SHORT RIB RAGÚ

plum tomato / mushroom / creamy polenta

CHICKEN MARSALA

wild mushrooms / shallots / marsala wine

TRADITIONAL LASAGNA

beef & pork bolognese sauce / ricotta cheese / mozzarella

CANNELLINI BEAN & KALE RIBOLLITA

pancetta / parmesan / bread crumbs

GRILLED ITALIAN SAUSAGE & PEPPERS *gf*

POTATO GNOCCHI

fennel / peppers / olives / escarole / pesto cream

RATATOUILLE *gf vg*

squash / zucchini / eggplant / stewed tomato

PESTO-ROASTED POTATOES

GARLIC BROCCOLI RABE *gf*

chiles / romano cheese

Desserts

CANNOLIS

PROFITEROLES

TIRAMISU VERRINES

PANNA COTTA *gf*

ALMOND BISCOTTI *n*

ESPRESSO COOKIES

RICOTTA CHEESECAKE

CHEF'S PIES

LIMONCELLO CAKE

WHITE CHOCOLATE BREAD PUDDING

anglaise

Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. 20% service charge will be added to all parties of 8 or more.

*These items are served raw or undercooked or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

47839