



Lupo Fall Buffet Menu

Passed Appetizers

Assorted Wood Fired Pizzas upon Guest Arrival

Antipasti

Marinated Olives with Orange Zest, Chili and Rosemary

Baby Artichokes with Lemon Parsley and Extra Virgin Olive Oil

Fire Roasted Peppers with Garlic and Basil

White Bean Bruschettas with Tomato Relish, Mortadella and Parmesan

Shaved Prosciutto, Salami, Mortadella with Burrata Mozzarella

Insalatas

Pre-select two

Mixed Lettuce Salad with Toasted Walnuts, Cherry Tomatoes, Gorgonzola and White Balsamic Vinaigrette

Romaine Hearts with Country Bread Croutons, Creamy Garlic Dressing and Pecorino Romano

Vine Ripened Tomatoes and Buffalo Mozzarella with Basil, Aged Balsamic and Extra Virgin Olive Oil

Seasonal Vegetable Salad with Lemon-Mustard Vinaigrette and Shaved Parmesan

Secondi

Pre-select three

Lasagna Verde "a la Nona" with Veal Bolognese, Béchamel and Tomato Sauce

Baked Penne Pasta with Italian Sausage, Mushrooms, Rapini and Cream Sauce

Pasta with Tomato Sauce, Basil, Extra Virgin Olive Oil and Parmesan

Roasted Scottish Salmon with Sautéed Spinach and Salsa Verde

Natural Chicken Breast Picatta with Escarole and Sun Dried Tomatoes

Marinated Lamb Sirloin with White Bean Ragout and Mint Pesto

Prime Rib Eye Steak "alla Diavola" with Tuscan Potatoes and Horseradish

Dolce

Traditional Tiramisu with Espresso Lady Fingers, Mascarpone Cream and Chocolate Biscotti

Lemon-Ricotta Cheese Cake with Huckleberry Compote

Warm Apple Crostada with Almond Frangipane Filling, Caramel Sauce and Vanilla Ice Cream

Chocolate-Hazelnut Zuccotto Cake – Glazed Chocolate Mousse Dome with Crunchy Wafer and Raspberries

*Minimum of 30 guests required for buffet events
Client is responsible for payment of all rental items.
Costs to be determined and all charges applied to final bill*

All prices subject to 20% service charge and 8.1% sales tax