7376 Oswego Road, Liverpool, NY 13090
(315) 451-2702 Restaurant – (315) 457-0443 Fax

DINNER BUFFETS

Pricing does not include 20% Management Fee or 8% NY Sales Tax Pricing reflects minimum of 40 guests
Pricing does not include 3% Discount if chosen method of payment is cash
(Smaller parties can be accommodated with adjusted pricing)
All Packages Are Accompanied by Rolls and Butter
Coffee – Tea - Decaf

NICK'S PARTY PACKAGE

$23 PER PERSON

CHOOSE 1 – POTATO, RICE OR PASTA
CHOOSE 1 – VEGETABLE
CHOOSE 2 – ENTREES
CHOOSE 1 - SALAD

ANGELO'S PARTY PACKAGE

$29 PER PERSON

CHOOSE 1 – POTATO, RICE OR PASTA
CHOOSE 1 – VEGETABLE
CHOOSE 2 – ENTREES
CHOOSE 1 – SALAD
CHOOSE 1 – CARVING ITEM

MAMA'S PARTY PACKAGE

$40 PER PERSON

HARVEST MARKET DISPLAY
CHOOSE 1 – POTATO, RICE OR PASTA
CHOOSE 1 – VEGETABLE
CHOOSE 2 – ENTREES
CHOOSE 1 – SALAD
CHOOSE 1 – CARVING ITEM

MIEI AMICI PARTY PACKAGE

$50 PER PERSON

GRANDE HORS D'OEUVRES DISPLAY
CHOOSE 2 – POTATO, RICE OR PASTA
CHOOSE 1 – VEGETABLE
CHOOSE 2 – ENTREES
CHOOSE 1 – CARVING ITEM
CHOOSE 1 - SALAD

LA FAMIGLIA PARTY PACKAGE

$51 PER PERSON

EURO DISPLAY
CHOOSE 2 – POTATO, RICE OR PASTA
CHOOSE 1 – VEGETABLE
CHOOSE 2 – ENTREES
CHOOSE 1 – CARVING ITEM
CHOOSE 1 - SALAD

Buffet Options

Entrees

Italian Roasted Chicken
Bone in Chicken Hand Rubbed with Italian Spices
and Baked to Perfection

Meatballs in House Red Sauce

Chicken Francaise
Egg Battered Chicken Breast with Lemon Butter Sauce

Chicken Marsala
Pan Seared Chicken Beast with Mushrooms in
Our House Marsala Sauce

Pork Tenderloin
Sliced Pork Tenderloin with a Rosemary Demi-Glaze

Veal Parmigiana
Fresh Cut Veal Cutlets, House Red Sauce Baked with Mozzarella

Pine Nut Encrusted Salmon*
Seared Salmon Topped with Pesto and Toasted Pine Nuts

Butter Crumb Haddock*
Fresh Haddock Topped with a Golden Butter Crumb

Veal Milanese
Veal Cutlet Breaded and Pan-Seared Topped with a
Light Lemon Sauce

SALADS

Garden Salad
Mixed Greens, Carrots, Cucumbers

Caesar
Romaine Hearts, a Blend of Shaved Cheeses, Red Onion and Crotons

House Salad
Mixed Greens, Chick Peas, Kalamata Olives, Onions,
Pepperoncini and Shaved Asiago +$3

Antipasto
Mixed Greens, Roasted Red Peppers, Kalamata Olives, Marinated
Artichoke Hearts, Hardboiled Egg, Salami
Topped with a Blend of Shaved Cheeses +$4

Vegetables & Greens

Baby Carrots
Glazed with Honey and Fresh Tarragon

French Cut Green Beans and Julianne Carrots
With Olive Oil and Parmesan Curls

Mélange of Seasonal Fresh Vegetables
Fresh Seasonal Vegetables in a Light Garlic Wine Sauce

Utica Greens
Escarole Sautéed with Prosciutto, Shallots, Garlic, Cherry Peppers with
Romano Bread Crumb Crust +$3

Northside Greens
All the Goodness of Utica with Sweet Italian
Sausage and Roasted Red Peppers +$3

Carving Items

Top Sirloin of Beef
With Cracked Pepper Demi Glaze

Roast Pork
With a Rosemary Demi Glaze

Baked Virginia Ham
With Honey Brown Sugar Glaze

Oven Roasted Turkey
With Cranberry-Orange Chutney

Flat Iron Steak
With Cracked Pepper Demi-Glace +$6

Prime Rib of Beef
With Rosemary Au-Jus +$9

Potato, Rice and Pasta

Italian Oven Roasted Potatoes
Baked Red Skinned Potatoes Dusted with Italian Spices

Mashed
With White Cheddar and Chives

Smashed
With Garlic and Caramelized Onions

Jasmine Rice
Scented with Lime

Wild Rice
With Dried Cranberries

Tuscan Potatoes
Our Signature Mashed Potato

Vodka Riggies
Rigatoni Simmered in a Spicy Tomato Sauce

House Penne
Penne Tossed in House Red Sauce and Sprinkled with Asiago Cheese

Penne Alfredo
Penne simmered in Creamy Alfredo Sauce

Pasta Combinations
Add to any Package $9

Stuffed Eggplant
Breaded eggplant Layered with Ricotta and topped with mozzarella and House Red Sauce

Lasagna
Housemade Pasta layered with Ground Beef, Sausage, Ricotta, Fresh and Shredded Mozzarella with House Sauce

Chicken Riggies
Bell Peppers, Onions, Cherry Peppers & Chicken Simmered in A Spicy Tomato Sauce

Chicken & Broccoli Penne
Chicken and Broccoli Simmered in a Light Garlic Cream Sauce and Tossed with Penne

Clam Sauce
Chopped Clams Simmered in a Garlic Herb Butter
White Wine Sauce Over Linguini

Shrimp Fra Diavolo*
Shrimp Seared in a Spicy Red Sauce Tossed with Pappardelle

ALL NOTED PRICING IS PER PERSON

*Subject to the Market change

Don't Find a Package That Fits Your Needs?

We Can Custom Prepare a Menu Just for You and Your Guests

Prices Subject to change without notice

Please see Policy and Procedure section of this website for important information concerning booking your event

This pricing is based on a minimum of 40 guests.
Fewer guests may change pricing

Alcohol and Beverage packages available. Please see website for further details.

This pricing does not include any room, set up, equipment, rental or linen fees that may or may not apply to your event. Please speak with a representative for details specific to your event

Pricing does not include 20% Management Fee or
8% New York State Sales Tax

Pricing does not include 3% Discount if chosen method of payment is cash.

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