

TALIERCIO' S HOT BUFFET

20 person minimum

\$11.95 per person

Choice of pasta dish, vegetable, meat, and Italian specialty.

(Number of choices per category depends on amount of people)

Rack/Waterpan deposit: \$4.00 per setup

(Veal & seafood \$2.00 extra pp/Second meat choice \$2.00 extra pp)

Pasta

Penne vodka (with or without prosciutto), baked ziti, sautéed penne, cavatelli & broccoli, linguine & broccoli, stuffed shells, penne w/ broccoli rabe & sausage, lasagna, pasta neapolitano, manicotti, ravioli, stuffed rigatoni, penne pasta w/ grilled chicken, pasta primavera, rigatoni pomodoro, tortellini Alfredo, mushroom ravioli.

Italian

Eggplant parmigiana, rolled eggplant, meatballs, sausage peppers & onions (and potatoes), sausage with broccoli rabe

Meat

Chicken: Parmigiana, Marsala, Francaise, Murphy, Romeo, Arugula, chicken Taliercio, chicken Giambotte, zesty chicken, chicken cordon bleu, grilled balsamic chicken w/ assorted toppings, buffalo chicken, chicken rolled w/ spinach, roasted chicken, fried chicken, BBQ chicken, chicken Taormina, chicken piccata, chicken Caesar, rolled roast beef, sweet sliced ham, Hawaiian Ham, BBQ ribs, Chinese ribs, kielbasa & kraut, stuffed roast pork, BBQ pork tenderloin

Veal & Seafood

Veal: Parmigiana, Francaise, Marsala, Saltimbocca

Shrimp: Parmigiana, Fra Diavolo, Jumbo Fried, Scampi. Stuffed flounder, fried flounder, calamari marinara/Fra Diavolo, linguine with clam sauce red/white, linguini with mussels, New Zealand mussels red/white

Vegetable

Broccoli garlic & oil, broccoli Au Gratin, fried rice chicken/pork, wild rice, spinach rice, broccoli rabe, string bean almondine, asparagus, asparagus w/ hollandaise, fried potatoes & onion, red roasted potato, sweet potatoes, roasted vegetables, sweet carrots, peas & mushrooms, baked beans, grilled vegetable