

CHARLOTTESVILLE

BOAR'S HEAD

RESORT

Graduation Weekend Buffet Menu in the Hearth, Arbor and Patio Rooms

COLD

- Assorted Antipasti**
- Cured and Italian Cheeses
- Assorted Olives
- Fresh Mozzarella and Tomatoes
- Grilled and Marinated Zucchini

- Chilled Mussel Salad**
- White Bean Salad
- Assorted Crostini
- Pate Toscani
- Seafood Salad

HOT

- Maialino**
Rosemary Roasted Pork Loin with Pearl Onions and Potatoes

- Pollo**
Stewed Chicken in Marsala Wine with Cremini Mushrooms

- Gnocchi**
Shrimp and Tuscan Red Pepper Sauce

- Brasato Beef Short Rib**
Borolo Wine, Creamy Polenta and Pecorino Cheese

FOR THE TABLE

- Basket of Italian Breads

Vegetali

- Roasted Spring Squash, Broccoli, Cauliflower and Snap Beans

Chopped Salad

- Artichokes, Tomatoes, Cucumbers, Olives and Garbanzo Beans in White Balsamic Vinaigrette

Patate

- Roasted Rosemary Potatoes with Fennel

PASTA BAR

- Penne Pasta & Tortellini**
- Bolognese Sauce
- Plum Tomato Ragout
- Garlic—Parmesan Sauce
- Grilled Chicken
- Spinach
- Olives
- Broccoli
- Cherry Tomatoes
- Roasted Garlic
- Shrimp
- Chopped Clams
- Grilled Zucchini & Squash

DOLCI

- Tiramisu
- Strawberry Cream Cake
- Bombalino with Cherries
- Biscotti & Cookies
- Cheese Cake
- Chocolate Budino