



## **Little Italy Lunch Buffet**

**Upon Arrival**

### **Grilled Vegetable Antipasto Bar**

Balsamic Grilled Vegetables, Olives, Artichoke Hearts,  
Pepperoncini, Cherry & Roasted Peppers,  
Bruschetta & Tapenade with Flatbreads, & Crostini's

### **Chef's Arrangements**

*(Choice of Two)*

Spinach, Portobello Mushroom, Red Onion, Applewood Smoked Bacon Bits, Roasted Tomato Vinaigrette  
Baby Arugula, Chickpeas, Red Onion, Yellow & Red Cherry Tomato, Crispy Pancetta, Oregano Vinaigrette  
Bocconcini Mozzarella, Grape Tomato, Red Onion, Arugula, Pesto Vinaigrette  
Mesclun, Toasted Almonds, Mandarin Orange, Manchego Crumbles, Red Onion, Craisins, Balsamic Agave  
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons  
Panzanella, Romaine, Garlic Ciabatta, Roma Tomatoes, Cucumbers & Bell Peppers, Basil Vinaigrette  
Chopped Salad, Italian Provisions, Vegetables, Provolone, Golden Italian Vinaigrette

### **Entrees**

*(Choice of Three)*

Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro  
Orecchiette with Broccoli Rabe, Crumbled Italian Sausage, Oven Roasted Tomatoes, EVOO  
Cavatappi Pasta Bolognese, Ground Beef, Pork, & Veal, Plum Tomato & Basil  
Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto  
Campanelle Pasta, Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan & Sweet Onion Asiago Bechamel  
Fusilli, Charred Broccoli, Grilled Eggplant, Zucchini, Crisp Chickpeas, Herb Lemon Aioli  
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc  
Stuffed Chicken Saltimbocca, Spinach, Prosciutto, Fontina, Fresh Sage, Madeira Wine Demiglace  
Basil Parmesan Crusted Chicken, Roasted Grape Tomato Bruschetta, Balsamic Reduction  
Tuscan Chicken, Artichokes, Sun Dried Tomato, Fontina Cheese, Roasted Garlic Cream  
Herb Roasted Chicken, Forest Mushrooms, Fried Parsley, Black Truffle Marsala Demiglace  
Beef Braciola, Parmigiano Reggiano, Pine Nuts, Arugula, Sunday Sauce  
Midnight Braised Short Ribs, Roasted Carrots & Celery, Chianti Wine Reduction  
Brown Sugar & Sage Brined Pork Loin, White Cannellini Beans, Sautéed Escarole  
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish  
Cioppino of Shrimp, Mussels, Sole, Clams, Calamari, Sweet Plum Tomato, Roasted Onion & Pepper  
Roasted Black Cod, San Marzano Tomato Ragout & Caramelized Fennel  
Five Cheese Seafood Cannelloni, Lobster Saffron Bechamel  
Salmon Puttanesca, Black Olives, Anchovy, Capers, Onions, Garlic, Concasse Tomato  
*Accompanied With Chef's Selection of Fresh Vegetables & Potato*

*Freshly Baked Dinner Rolls & Butter*

### **Desserts**

Chef's Selection of Mini Italian Pastry, Tira Mi Su, Biscotti, Cannoli and Cream Puffs  
*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$39.95 per Person**

*(\$44.95 per Person 4 Entrees)*

*All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax*

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