



Midday Buffet

Appetizer Spread

A scrumptious array of grilled veggies, roasted peppers, tomatoes, fresh mozzarella, hummus, olives, feta, pita chips, and sliced focaccia bread

Green Salad (Choose 1):

The Funky Salad- roasted peppers, toasted almonds, feta cheese and mandarin oranges with balsamic vinaigrette

Sangria Salad- arugula/romaine mix, apple chips, dried cherries, merlot-soaked pears (*fall/winter*) or peaches (*spring/summer*), prima donna cheese, and citrus wedges with honey vinaigrette

Tuscany Salad- fresh mozzarella, prosciutto, olives, roasted peppers over romaine with balsamic vinaigrette

Summer Mango Salad- berries, mango, and goat cheese over romaine with limoncello vinaigrette (*seasonal*)

Caesar Salad- three cheeses, homemade croutons, and homemade caesar dressing (*add grilled chicken \$2.95*)

Garden Salad – cucumbers, sliced grape tomatoes, roasted red peppers, carrots, homemade croutons, and balsamic dressing

Sandwiches (Choose 2):

Corner Wrap Tray- wrap assortment

Hog Island Sampler- hoagie assortment

Vegetarian Rustico- grilled veggie assortment served on crusty Italian bread with greens and balsamic dressing

Croissant Sandwiches- egg, tuna, and chicken salad

Italian Market- chicken cutlet sandwiches with roasted peppers, aged provolone and spring mix with our balsamic vinaigrette on authentic South Philly bread

Artisan Entertainer- House Made Waldorf Chicken Salad, Caprese, Roast Beef with creamy horseradish, and Roasted Turkey Breast with cranberry spread served on our Artisan Breads

**Add 3rd Option for \$3 Per Person

Cold Salads (Choose 3):

DiFabio's Original Potato Salad- hard boiled eggs, bacon, grain mustard, mayo & fresh herbs

String Bean Vinaigrette Salad- string beans, red onion, cherry tomatoes, chickpeas, Italian vinaigrette

Chicken Caesar Pasta Salad- grilled chicken, parmesan cheese, orecchiette, homemade caesar dressing

Tortellini Medley with Vegetables- in an Italian vinaigrette

Orzo Salad- grilled vegetables & feta in a lemon vinaigrette

Rigatoni Luigi- roasted tomatoes, parmesan cheese, cracked pepper, chopped basil, lemon, EVOO

Farro Salad- farro with roasted cauliflower, celery, dried cherries, herbs, in a lemon vinaigrette

Greek Salad- cucumber, tomato, feta cheese, EVOO

Quinoa Salad- quinoa with roasted vegetables, lemon juice, EVOO

Includes:

Coffee & Tea Service / Soft Drinks

China, Glassware, Table Linens & Napkins

41-65 Guests \$26.95 per person

66-100 Guests \$25.95 per person

101+ Guests \$23.95 per person

Menu Additions

(Inquire for pricing)

Lunch Options:

Poached Salmon topped with Tomato & Cucumber

Poached Lemon Chicken with Arugula

Shrimp Cocktail

Nova Lox

Dessert Options:

Strawberries and Whipped Cream (*seasonal*)

Cut Fruit Tray with Strawberry Dip

Homemade Mini Cupcakes (*inquire for flavors*)

Homemade Cake Pops (*Inquire for Choices*)

Room Rental Fee, Sale Taxes and Service Charge are additional

Pricing valid for DiFabio's, Spring Valley & Media Bean Event Spaces Only

Pricing Effective 9/1/25



Midday Buffet

**Room Rental Fee, Sale Taxes and Service Charge are additional
Pricing valid for DiFabio's, Spring Valley & Media Bean Event Spaces Only**

Pricing Effective 9/1/25