

*Filomena*  
CUCINA ITALIANA

*Lunch*  
*Buffet Menu*

***Parties of 50 or more***  
***\$18.95 Per Person***

1380 Blackwood-Clementon Road  
Clementon, New Jersey 08021

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## ***Lunch Buffet Menu***

### ***Appetizers***

*Tomato Basil Brushetta*

### ***Appetizer Trays***

*Imported Cheese & Crackers*

*Antipasto Tray*

*Pepperoni & Cheese*

*Fresh Vegetable Tray*

### ***Salads***

*Choice Of One*

*Seasonal Mixed Greens*

*Caesar Salad*

### ***Potatoes***

*Choice Of One*

*Italian Roasted Potatoes*

*Roasted Garlic Mash Potatoes*

*Parsley Potatoes*

### ***Pasta***

*Choice Of One*

*Ziti Al La Vodka*

*Gemelli With Creamy Pesto*

*Orecchiette With Sun Dried Tomatoes And Peas*

### ***Vegetables***

*Choice Of One*

*String Bean Almondine*

*Seasonal Mixed Vegetables*

*Broccoli Aioli*

*Roasted Baby Carrots*

### ***Desserts***

*Assorted Miniature Pastries*

*Coffee, Tea, Iced Tea And Soda Included.*

*Gratuity And Tax Additional.*

## ***Lunch Buffet Entrees***

### ***Chicken***

*Choice Of Two*

#### ***Chicken Marsala***

*Sautéed Shallots, Mushrooms,  
Marsala Wine And A Splash Of Cream*

#### ***Chicken Francaise***

*Egg Batter Chicken Breast Sautéed With Pinot  
Blanc White Wine Butter Sauce*

#### ***Chicken Filomena***

*Inspired By Mama Filomena With Onions,  
Mushrooms, Tomatoes Long Hots  
And Brandy Demi Sauce*

#### ***Chicken Princess***

*Sautéed Mushrooms, Asparagus,  
Roasted Red Peppers, Fontina Cheese  
And Chardonnay White Wine Sauce*

### ***Seafood***

*Choice Of One*

#### ***Broiled Filet Of Flounder***

*Flacky White Fish  
With Sun Dried Tomato Sherry Wine Sauce*

#### ***Roasted Salmon***

*House Cut Salmon  
With Citrus White Wine Butter Sauce*

#### ***Herb Roasted Tilapia***

*Toasted Garlic Parsley And Butter Broth*

#### ***Pecan Crusted Grouper***

*White Wine Garlic And Basil Sauce*

### ***Meats***

*(Additional \$6.95 Per Person)*

*Choice Of One*

#### ***Garlic And Herb Roasted Pork Loin***

*Peppercorn Brandy Demi Glace*

#### ***Veal Piccata***

*Sautéed Scaloppini Of Veal With Capers,  
Shallots  
And White Wine Citrus Butter Sauce*

#### ***Roasted Italian Sausage***

*Sautéed Sweet Onions, Bell Peppers,  
Garlic And Basil Pomodoro*

#### ***Filet Ala Burgundy***

*Slow Braised Filet Tips  
With Burgundy Red Wine Demi Glace*