PRIVATE DINING MENU

STATIONARY DISPLAY

ANTIPASTO & SALUMI BOARD
Artisan Cured Meats & Specialty Cheeses
with Roasted Vegetables

$150 SERVES 20 | $250 SERVES 30 | $375 SERVES 50

FRUIT & CHEESE DISPLAY
Seasonal Fruit, Artisan Imported Cheeses

$100 SERVES 20 | $150 SERVES 30 | $275 SERVES 50

RAW BAR
Assortment of Oysters, Shrimp, Clams, Lobster Tail, Mussels, Mignonette, Cocktail Sauce, Horseradish, Lemons

$30 PP

PASSED APPETIZERS

SHRIMP COCKTAIL	$6 PER PIECE
LOBSTER ROLLS	$12 PER PIECE
SEARED SCALLOPS	$8 PER PIECE
PROSCIUTTO & MELON	$5 PER PIECE
TOMATO BRUSCHETTA	$5 PER PIECE
CAPRESE SKEWERS	$3 PER PIECE
SHRIMP LOLLIPOPS	$4 PER PIECE
ROSEMARY CHICKEN SKEWER	$4 PER PIECE

BRUNCH BUFFET

SCRAMBLED EGGS

BACON

SAUSAGE

BREAKFAST POTATOES

FRENCH TOAST

$30 PP

ENHANCEMENTS:
MIMOSA BAR | APEROL SPRITZ STATION

SWEET TREATS

ASSORTED MINIATURE PASTRIES

ITALIAN COOKIE ASSORTMENT

ASSORTMENT OF MINIATURE CANNOLI

STRAWBERRY SHORTCAKE

TIRAMISU

BUFFET LUNCH
PICCOLO | $38 PP | 1 SALAD, 2 ENTRÉE, 2 SIDES

BUFFET DINNER
PICCOLO | $60 PP | 1 SALAD, 1 ENTRÉE, 2 SIDES, DESSERT

MEDIO | $70 PP | 2 SALADS, 2 ENTREES, 2 SIDES, DESSERT

GRANDE | $85 PP | 2 SALADS, 3 ENTREES, 2 SIDES, DESSERT

SALADS

INSALATA MISTA (GF, V, VG)
Baby Greens, Teardrop Tomatoes, Cucumbers, Honey Chardonnay Vinaigrette

TUSCAN CAESAR
Hearts of Romaine, Ciabatta Croutons, Shaved Parmigiano Reggiano

ENTREES

GRILLED SALMON
Sage Buttered Sweet Potato,
Wood Grilled Asparagus, Lemon & Herb Oil

ATLANTIC COD
Herb Crusted, Fingerling Potato,
Sauteed Shrimp, Spinach, Lemon Buerre Blac

LOBSTER RAVIOLI
Lemon Buroo Fuso

CHICKEN PICATTA
Pan Seared Chicken Breast
Grilled Asparagus, Linguini

SHRIMP SCAMPI
Pan Seared Shrimp, Cherry Tomato,
Lemon White Wine Sauce

FILET MIGNON +15
Center Cut, Mascarpone Mashed Potato,
Roasted Mushroom, Truffle Butter

WOOD GRILLED RIBEYE +5
Roasted Fingerling Potatoes, Garlic, Broccolini,
Red Onion Balsamic Riduzione, Horseradish

RIGATONI ALLA BOLOGNESE
Traditional San Marzano Tomato Sauce
with Hand Torn Basil

WILD MUSHROOM RAVIOLI
Cherry Tomatoes, Asparagus, Parmesan Burro Fuso

QUINOA BOWL
Roasted Sweet Potatoes, Spinach, Dried Cherries

VERDE PASTA PRIMAVERA
Rigatoni, Fresh Vegetables to include Peas,
Spinach, Broccolini
-Choice of Garlic Wine or Pomodoro Sauce

SIDES

ROSEMARY WOOD ROASTED POTATOES
ROASTED SWEET POTATOES
PARMESAN RISOTTO
ASPARAGUS
BROCCOLINI