

# Vivo!

WEDDINGS 2018

*AN ELEGANT 5 HOUR AFFAIR THAT INCLUDES PREMIUM OPEN BAR, WHITE AND RED WINE, CHAMPAGNE, DOMESTIC AND IMPORTED BEERS AND SOFT DRINKS*

## THE COCKTAIL HOUR

### *Mediterranean Display*

*An Artful Display Featuring Flavors of the Mediterranean Presented with Hand Crafted Garnished Prepared By Vivo's Gardé Manger Includes Crackers, Baguette Slices, Pita Bread*

*Platters of Marinated Olives, Feta Cheese, Stuffed Grape Leaves, Artichoke Hearts, Roasted Seasonal vegetables, Grilled Fennels, Marinated Mushrooms*

*Tomato and Mozzarella Salad finished With Extra Virgin Olive Oil, Aged Balsamic Reduction and Fresh Basil Leaves*

### *Italian Cured Meats*

*Selection Thinly Sliced Capocollo Ham, Salami, Mortadella, Sopressatta*

### *International Cheese Board*

*A Selection of Imported Cheeses Including Gouda, Parmesan, Cheddar, Asiago, Swiss*

*ONE HOUR OF BUTLER PASSED HORS D'OEUVRES - Choose 8*

**Butler Passed Cold Hors d'oeuvres**

**Tomato Bruschetta Crostini**

*Plum Tomato, Basil, Olive Oil*

**Artichoke and Goat Cheese Crostini**

**Salmon Crostini**

*Smoked Salmon Tartare, Dill Crème Fraiche*

**Charred Rare Beef Crostini**

*Horseradish Cream*

**Crab and Avocado Crostini**

**Seared Rare Sesame Tuna**

*Wonton Crisp, Wasabi Aioli*

**Candied Fig Wrapped in Prosciutto**

*Mascarpone cream*

**Kalamata Olive Tart**

*Chopped Olives, Goat Cheese, Mini Tart Shell*

**Curried Chicken Salad**

*Mini Phyllo Cup*

**Jumbo Shrimp Cocktail (\$5 pp)**

*Cocktail Sauce*

**Butler Passed Hot Hors d'oeuvres**

**Chicken Satay**

*Tandoori Spices*

**Beef Satay**

*Teriyaki Glaze*

**Mini Crab Cakes**

*Chipotle Mayo*

**Petit Beef Wellington**

*Truffle Sauce*

**Bacon Wrapped Mission Figs**

**Spring Roll**

*Sweet Chili Sauce*

**Spanakopita Triangles**

**Oriental Vegetable Dumpling**

**Coconut Shrimp**

*Orange Ginger Sauce*

**Risotto Croquettes**

*Marinara Sauce*

**Mustard Scented Baby Lamb Chops (\$5 pp)**

**ADDITIONAL STATIONS**

***Pasta Station (Select 2)***

***Penne Vodka***

*Semolina Pasta Served in Traditional Cream Sauce*

***Farfalle Primavera***

*Bowtie Pasta with Assorted Seasonal Vegetables tossed in Garlic and Olive Oil*

***Rigatoni Filetto Di Pomodoro***

*House Made San Marzano Plum Tomato Sauce*

***Fettucine Alfredo***

*Classic Cream Sauce with Imported Parmigiano and English Peas*

***Spaghetti Bolognese***

*House Made Slow Cooked Ragu of plum Tomatoes with Beef Pork and Veal*

***\$10 pp***

***Butcher's Block (Select 2)***

***Hot Roast Free Range Turkey***

*Served with Cranberry Relish and Giblet Gravy*

***Virginia Ham***

*Orange Cardamom Glaze and Dijon Mustard*

***Herb Crusted Leg of Lamb***

*Roasted to Perfection with Traditional Mint Jelly*

***Cranberry Stuffed Pork Loin***

*Served with Chianti Reduction*

***Herb Crusted Angus Eye Round***

*Served with Wild Mushroom Sauce*

***\$20 pp***

***Asian Station (Select 2)***

***Stir Fried Baby Shrimp***

*Asian Vegetables, Miso Sauce*

***Chicken and Broccoli***

*Traditional Brown Soy Sauce, White Rice*

***Pork Fried Rice***

*Orange "Duck" Sauce*

***Steamed Dumplings***

*And Assorted Shumai*

***BBQ Korean Short Ribs***

*Pickled Vegetables, White Rice*

***\$15 pp***

*Kebab Specialties*

*Marinated and Grilled Skewers of Lamb and Chicken Prepared with  
Traditional Middle Eastern Spices*

*Served with Tzatziki Sauce, Couscous, Marinated Cucumber Salad, Feta Cheese,  
Hummus and Pita Breads*

*\$15 pp*

*Sliders and Craft Beer (Select 2)*

*Pulled Pork Sliders*

*Honey Mustard and Cole Slaw*

*Southwestern Turkey Slider*

*Topped with Pepperjack Cheese and Avocado Crème*

*Mini Reuben Slider*

*Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing*

*Braised Short Rib Slider*

*Slow Cooked, Chianti Wine Reduction*

*Accompanied by a Selection of Local and Seasonal Craft Beers*

*\$15pp*

*Coney Island Favorites*

*Kielbasa and Sauerkraut*

*Imported Polish Sausage Accompanied by Steamed Sauerkraut*

*Miniature Potato Knish and Corn Dogs*

*Whole Grain Mustard*

*Glazed Romanian Pastrami*

*On Rye Bread with Cranberry Mustard*

*\$10 pp*

*SUSHI*

*An Elaborate Display of Sushi and Sashimi to Include  
California Roll, Spicy Tuna Roll, Unagi Eel Roll, King Salmon Roll,  
Vegetarian Rolls*

*Sashimi Ahi Tuna, Salmon, Striped Bass*

*Accompanied By Pickled Ginger, Wasabi and Soy Sauce*

*\$22 pp*

## SEATED DINNER MENU

### *First Course (Select One)*

*Garden Salad* ~ Organic Field Greens, Cherry Tomato, Shaved Red Onion  
& Balsamic Vinaigrette

*Insalata Di Cessare* ~ Romaine Hearts, Scallion & Caesar Dressing

*Farmers Salad* ~ Organic Field Greens, Pears, Dried Cranberries,  
Crumbled Goat Cheese & Chardonnay Vinaigrette

*Baby Arugula* ~ Slow Roasted Beets, Toasted Honey Walnuts, Crumbled  
Goat Cheese & Balsamic Fig Vinaigrette

*Calamari* ~ Lightly Fried & House Made Marinara Sauce

*Crab Cake* ~ wild Alaskan Crabmeat, Basil Remoulade, Baby Field  
Greens

### *PASTA COURSE (Select One)*

*Penne Alla Vodka*, San Marzano Tomatoes, Cream, Parmigiano

*Farfalle al Pesto* ~ Basil, Olive Oil, Pine Nuts, Parmigiano

*Rigatoni Filetto Di Pomodoro* ~ Tomato, Onion & Fresh Basil

*Fetuccine Bolognese* ~ Beef, Veal and Pork Marinara

### *ENTRÉE (Choice of Three)*

*Grilled Atlantic Salmon* ~ Roasted Tomato and Chive Sauce

*Filet of Branzino* ~ Grilled, Olive Oil, Lemon & Spanakorizo

*Shrimp Scampi* ~ Lemon, Garlic White Wine, Parsley & Butter

*Chicken or Veal Marsala* ~ Sautéed Mushrooms, Shallots, Marsala Wine

*Oven-Roasted French Cut Chicken Breast ~ Olive Oil, Roasted Garlic,  
Chicken Au Jus*

*Marinated Berkshire Pork ~ Vinegar Peppers, Mushrooms, Vidalia  
Onions, White Wine & Herbs*

*Veal Or Chicken Francese ~ Lightly Floured, Butter, White Wine Lemon*

*Braised Boneless Short Rib of Beef ~ Red Wine Reduction*

*Grilled Filet Mignon ~ Red Wine Reduction (add \$10 pp)*

### *WEDDING CAKE*

*Vanilla, Chocolate or Red Velvet Cake*

*Fillings*

*Chocolate Mousse, Chocolate Butter Cream, Chocolate Pudding, Lemon,  
Raspberry Jam, Vanilla Custard, Vanilla Custard with Strawberries,  
Raspberry Mousse, Vanilla Mousse*

*Finished with Buttercream Icing*

*(Fondant, Specialty Flavors and Elaborate Designs additional)*

*Dessert Display*

*(Please Select 4)*

*Miniature Cheesecakes*

*Mini Berry Tarts*

*Mini Cannoli's*

*Cream Puffs*

*Pecan Square*

*Mini Chocolate Truffles*

*Rainbow Cookies*

*Traditional Italian Biscotti*

*Almond Chocolate Chip Biscotti*

## *Sweet Additions*

### *Ice Cream Sundae Bar*

*Chocolate and Vanilla Ice Cream Display Accompanied by an Assortment of Toppings*

*Chocolate and Rainbow Sprinkles, Nuts, Coconut Flakes, Maraschino Cherries, Fudge, Caramel, Crushed Oreos, M&Ms,*

*\$5 pp*

### *Seasonal Fresh Fruit Platter*

*\$5 pp*

### *Chocolate Covered Strawberries*

*\$5 pp*

## *"After Dinner" Cordial Bar*

*Bailey's Irish Cream, Frangelico, Sambuca, Limoncello, Port, Cognac,  
Priced Accordingly*