

Vivo!

PLATINUM MENU

FAMILY STYLE COLD ANTIPASTO

~or~

½ HOUR BUTLER PASSED HORS D'OEUVRES (choice of 6)

PRIMI (Choice of 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 (Choice of 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

Grilled Boneless Rib Eye Steak ~ Oregano Fries

DESSERTS

Platters of Italian Pastries & Cookies

BEVERAGE PACKAGE

Premium Open Bar to Include Premium Liquors, Red & White Wine, Beer, Soft Drinks, Juice, Coffee & Tea

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

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