



GOLD MENU

PRIMI (SELECT ONE)

Garden Salad

Organic Field Greens, Cherry Tomato, Shaved Red Onion & Balsamic Vinaigrette

Tri – Color Caesar

Baby Red and Green Romaine, Raddichio, Aged Parmesan, Brioche Croutons, Caesar Dressing

Farmers Salad

Organic Field Greens, Sliced Pears, Dried Cranberries, Crumbled Goat Cheese & Chardonnay Vinaigrette

Rocket Arugula Salad

Candied Pecans, Shaved Pears, Crumbled Gorgonzola, Mustard Vinaigrette

Baby Kale Salad

Quinoa, Shaved Pecorino, Fresh Lemon, Extra Virgin Olive Oil

PASTA COURSE (SELECT ONE)

Penne Ala Vodka~ San Marzano Tomatoes, cream Parmigiano

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

Rigatoni Filetto Di Pomodoro~ Tomato, Onion & Fresh Basil

Ricotta Ravioli – Light Cherry Tomato Sauce

ENTRÉE (SELECT THREE)

Grilled Atlantic Salmon ~ Roasted Red and Gold Cherry Tomato and Chive Sauce

Tuscan Stuffed Chicken Breast ~ Fresh Mozzarella, Basil, Sun Dried Tomatoes, Garlic Cream Sauce

Berkshire Pork Roulade ~ Dried Figs, Apricots, Golden Raisins, Luxardo Cherry Jus

Chicken Piccata – Lemon Butter Sauce with Capers

Veal Saltimbocca ~ Sautéed Cutlets, Prosciutto, Fresh Sage

Striped Bass Oreganata ~ Lemon, White Wine, Garlic Parmesan Bread Crumbs, Butter and Herbs

Eggplant Rollatini ~ Fresh Ricotta, Mozzarella and House Made Marinara

16 Hour Braised Boneless Short Rib of Beef ~ Bordeaux Reduction

DESSERT

Cookies & Pastry Plates~ Chef Selection of Miniature Italian Pastries and House Made Cookies

Beverage Package~ Red & White Wine, Beer, Soft Drinks Coffee & Tea

ADDITIONS....

Served Family Style

Lightly Fried Calamari (\$5 pp)
Marinara and Tzatziki Sauces

Cold Antipasto (\$6 pp)
Imported and Domestic Cheeses, Cured Meats, Marinated Olives, Roasted Peppers

Hot Seafood Antipasto (\$8 pp)
Baked Clams Casino, Mussels Fra Diavolo, Sauteed Garlic Shrimp

Selection of 6 Passed Hors D'Oeuvres (\$15pp)
½ Hour Min 40 people