

Vivo!

PLATINUM MENU

FAMILY STYLE COLD ANTIPASTO

Selection of Imported and Domestic Cheeses, Cured Meats, Marinated Olives, Roasted Peppers

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 Pecan, Shaved Pears, Crumbled Gorgonzola, Mustard Vinaigrette

Baby Kale Salad

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

Hydro Bibb Lettuce Nest

Vine Ripened Tomatoes, Peppered Bacon, Shaved Red Onion, Steakhouse Blue Cheese Dressing

Grilled Heirloom Tomato Tart

Puff Pastry, Fresh Basil, Goat Cheese Crumbles, Balsamic Glaze

PASTA COURSE (SELECT ONE)

Rigatoni Filetto Di Pomodoro~ Tomato, Onion & Fresh Basil

Ricotta Ravioli – Light Cherry Tomato Sauce

Wild Mushroom Ravioli – Brandied Truffle Cream Sauce

Penne Ala Vodka~ San Marzano Tomatoes, Cream Parmigiano

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

ENTRÉE (SELECT THREE)

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

Shrimp Scampi – White Wine, Garlic Beurre Blanc, Saffron Rice

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

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

Grilled Filet of Branzino – Roasted Apple Parsnip Whip, Passion Fruit Puree

16 Hour Braised Boneless Short Rib of Beef - Bordeaux Reduction

Grilled Filet Mignon – Blackberry Agro Dolce, Roasted LI Potatoes

Chicken Piccata – Lemon Butter Sauce with Capers

Veal Saltimbocca ~ Sautéed Cutlets, Proscuitto, Fresh Sage

Eggplant Rollatini ~ Fresh Ricotta, Mozzarella and House Made Marinara

DESSERT

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

Beverage Package ~ Premium Open Bar, Soft Drinks Coffee, Tea

ADDITIONS....

Served Family Style

Lightly Fried Calamari (\$5 pp)

Marinara and Tzatziki Sauces

Hot Seafood Antipasto (\$8 pp)

Baked Clams Casino, Mussels Fra Diavolo, Sautéed Garlic Shrimp

Selection of 6 Passed Hors D'Oeuvres (\$15 pp)

½ Hour Min 40 people