



SILVER MENU

SALAD COURSE (SELECT ONE)

Garden Salad

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

Tri – Color Caesar

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

Farmers Salad

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

PASTA COURSE (SELECT ONE)

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

Rigatoni Filetto Di Pomodoro~ Tomato, Onion & Fresh Basil

Penne Ala Vodka~ San Marzano Tomatoes, Cream, Parmigiano

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

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

Chicken Piccata – Lemon Butter Sauce with Capers

Veal Saltimbocca ~ Sautéed Cutlets, Proscuitto, Fresh Sage

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

Eggplant Rollatini ~ Fresh Ricotta, Mozzarella and House Made Marinara

Dessert

Chef Selection ~ Miniature Italian Pastries and House Made Cookies

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

ADDITIONS...

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