

Vivo!

BRUNCH BUFFET MENU

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MENU TO INCLUDE

Breakfast Pastry

Freshly Baked Muffins, Croissants, Rolls, Focaccia, Butter & Jam

Scrambled Eggs, House Potatoes, Crisp Bacon or Sausage or Turkey Bacon

OPTIONAL ADDITIONS

Breakfast Pizza

Bacon, Fried Eggs, Arugula, Mozzarella

\$6.00 per person

Hot Cinnamon Donuts

\$4.00 per person

Individual Greek Yogurt Parfait

House-Made Granola, Macerated Berries, Wildflower Honey

\$4.00 per person

Smoked Salmon Platter

Smoked Salmon, Dill Crème Fraîche, Capers, Red Onions, Cucumber, Bagels

\$10.00 per person

Cold Antipasto

Marinated Artichokes, Roasted Peppers, Imported Olives, Artisan Cheese, Charcuterie

\$6.00 per person

Hot Antipasto | Please select 3

Calamari Fritti, Eggplant Rollatini, Polpetti, Risotto Croquettes, Crispy Artichokes

\$10.00 per person

SALAD

(Select One)

VIVO! Field Greens ~ Organic Baby Greens, Shaved Carrots, Radish, Pickled Red Onion & House Vinaigrette

Insalata Di Caesar ~ Romaine, Parmigiano, Seasoned Croutons, House Made Caesar Dressing

Rocket Arugula ~ Candied Walnuts, Shaved Apples, Crumbled Gorgonzola, Mustard Vinaigrette

CHOICE OF ENTRÉE

201-10 Cross Island Parkway | Bayside, NY 11360

718-352-2300 | www.vivobayside.com

(Select Three)

Brioche French Toast ~ Caramelized Apples, Cinnamon Whipped Cream, Toasted Pecans

Blueberry Pancakes ~ Vermont Pure Maple Syrup

Roasted Tomato Frittata ~ Buffalo Mozzarella, Basil, Sautéed Shallots and Garlic

Chicken Francese ~ Pan-Fried with Egg Batter, White-Lemon Sauce

Poached Salmon~ Spring Greens, Dill, Cucumber & Yogurt Sauce

Grilled Tenderloin ~ Red Wine Sauce | Additional \$10.00 per person

Rigatoni Bolognese ~ Traditional Meat Ragu, Plum Tomatoes, Sweet Onions, Fresh Herbs & Ricotta

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

Eggplant Parmigiana ~ Salsa Di Nona, Mozzarella & Ricotta

DESSERT

Chef's Selection of Freshly Baked Cookies, Biscotti and Miniature Italian Pastries

Seasonal Fresh Fruit Salad ~ Wildflower Honey Drizzle, Fresh Mint + \$3 per person

Freshly Brewed Coffee | Decaffeinated Coffee | Assorted Tea

SPECIALITY OCCASION CAKES

\$4.00 per person

Black Forest

Devil's food cake, filled with dark cherries and whipped cream

Black & White Mousse

Vanilla sponge cake, with white and dark chocolate mousse

Cannoli

Vanilla sponge or devil's food cake with chocolate chip cannoli filling

Cassada

Rum soaked sponge cake with cannoli filling

Strawberry Shortcake

Vanilla sponge, whipped cream and strawberry filling

Tiramisu

Vanilla sponge cake soaked with espresso, layered with mascarpone, cocoa & whipped cream

Vanilla or Chocolate Pudding

Choice of vanilla sponge or devil's food cake

Vanilla, Chocolate, Strawberry or Oreo Mousse

Choice of vanilla sponge or devil's food cake

SWEET ADDITIONS

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Seasonal Fresh Fruit Platter

\$3.00 per person

Italian Butter Cookies

\$5.00 per person

Assorted Miniature Pastries, Chocolate-Dipped Fruit & Truffle Platters

\$9.00 per person

Espresso & Cappuccino

\$5.00 per person or Based on Consumption

BEVERAGE OPTIONS

WINE & CHAMPAGNE BAR

House Red & White Wine, Sparkling French Wine
Mimosas, Bellinis, Kir Royale
Soft Drinks and Juices

Included in Menu

PREMIUM OPEN BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Exotico Tequila, Roku Gin
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

4 Hours - \$25.00

Pricing is Per Person plus Tax

CONSUMPTION BAR

Ketel One, Russian Standard, Bacardi, Captain Morgan, Tanqueray, Exotico Tequila, Roku Gin
Dewars, Jim Beam, Jack Daniels, Sweet & Dry Vermouth, Seagram's VO
House Red & White Wine, Sparkling French Wine
Assorted Imported and Domestic Beer
Soft Drinks and Juices

Martinis: \$13.00

Cocktail: \$10.00

Imported or Domestic Beer: \$6.00

House Wine by the Bottle: \$32.00

Soft Drinks and Mineral Water: \$2.00

Bartender Fee: \$175.00 per 75 Guests for Consumption Bar | Beverage Minimums will apply