

Vivo!

BRUNCH PLATED MENU

OPTIONAL BUTLER PASSED HORS D'OEUVRES

1/2 Hour - 16.00 | 1 Hour - \$23.00 Per Person | 2 Hours - \$30.00 Per Person

Pricing is Plus Tax | Minimums May Apply

PASSED COLD CANAPÉS

(Select 3)

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

Jumbo Shrimp Cocktail | Add \$5 pp

Cocktail Sauce

PASSED HORS D'OEUVRES

(Select 3)

Chicken or Beef Satay

Tandoori Spices

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

Mustard Scented Baby Lamb Chops

Additional \$5.00 per person

OPTIONAL COCKTAIL STATION

Mediterranean Display

An Artful Display Featuring Flavors of the Mediterranean Presented with Hand-Crafted Garnished Prepared By VIVO!'s Garde Manger

Includes Crackers, Baguette Slices, Pita Bread

Platters of Marinated Olives, Feta Cheese, Stuffed Grape Leaves, Artichoke Hearts

Roasted Seasonal Vegetables, Grilled Fennels, Marinated Mushrooms

Tomato and Mozzarella Salad finished With Extra Virgin Olive Oil,

Aged Balsamic Reduction and Fresh Basil Leaves

Selection Thinly Sliced Capicola Ham, Salami, Mortadella, Sopressatta

International Cheese Board

\$12.00 per person

201-10 Cross Island Parkway | Bayside, NY 11360

718-352-2300 | www.vivobayside.com

BRUNCH MENU

**Pastry Basket To Include
Freshly Baked Muffins, Croissants, Butter & Jam**

SERVED FAMILY STYLE

Breakfast Pizza

Bacon, Fried Eggs, Arugula, Mozzarella
\$6.00 per person

Hot Cinnamon Donuts

\$4.00 per person

Smoked Salmon Platter

Smoked Salmon, Dill Crème Fraîche, Capers, Red Onions, Cucumber, Cocktail Rye Bread
\$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

Baked Clams Oreganata or Calamari Fritti, House-Made Marinara

\$4.00 per person

Chilled Seafood Tower ~ 1 Dozen Oysters, 1 Dozen Jumbo Poached Shrimp, 1 Dozen Little Neck Clams
\$95.00 per tower

FIRST COURSE

(Select One)

Greek Yogurt Parfait ~ House-Made Granola, Macerated Berries, Wildflower Honey

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

Mediterranean Salad ~ Vine-Ripened Tomatoes, Cucumber, Grilled Onion, Roasted Bell Peppers, Olives, Feta

Burrata, Prosciutto & Tomato ~ Tomato Vinaigrette, Balsamic Reduction | Additional \$5.00 per person

Crab Cake ~ Mesclun Greens, Basil, Lemon Remoulade | Additional \$7.00 per person

CHOICE OF ENTRÉE

(Select Three)

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

Blueberry Pancakes ~ Vermont Pure Maple Syrup

Wild Mushroom Omelet ~ Swiss Cheese, Shallot & Herbs

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

Steak & Eggs ~ Grilled Steak, Scrambled Cage Free Eggs, Fingerling Potato Hash
Additional \$5.00 Per Person

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

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

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

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

French Cream

Vanilla or chocolate sponge, light vanilla custard, layer or jam or fruit may be added

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

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