

Vivo!

PLATINUM 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

PLATINUM MENU

SERVED FAMILY STYLE

Cold Antipasto

Marinated Artichokes, Roasted Peppers, Imported Olives, Artisan Cheese, Charcuterie
Included in Menu

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)

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

Crab Cake ~ Mesclun Greens, Basil, Lemon Remoulade | Additional \$5.00 per person

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

Rigatoni Amatriciana ~ Guanciali, Onions, Cherry Tomatoes, Pecorino Cheese

Lobster & Corn Risotto ~ Aged Parmigiano Reggino | Additional \$6.00 per person

Rigatoni Bolognese ~ Traditional Meat Ragout, Plum, Sweet Onions, Fresh Herbs

CHOICE OF ENTRÉE

(Select Three)

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

Icelandic Cod Oreganata ~ Topped with Seasoned Bread Crumbs, White Wine Sauce

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

Grilled Fillet of Branzino ~ Lemon Sauce

Shrimp Scampi ~ Linguine, Fresh Lemon, White Wine Butter Sauce

Pan-Seared Duck Breast ~ Raspberry Prosecco Reduction

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

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

Chicken Picatta ~ Lemon Butter-Caper Sauce

Herb-Roasted French Cut Chicken Breast ~ Lemon Thyme Chicken Jus

Free Range Chicken Parmigiana ~ Lightly Breaded Cutlet, Salsa Di Nona, Mozzarella

Grilled Filet Mignon ~ Red Wine Sauce

16 Hour-Braised Short Rib of Beef ~ Red Wine Reduction

Braised Pork Shank ~ Natural Jus

Grilled Berkshire Pork Chop ~ Brandy Demi Sauce

Grilled Veal Chop ~ Rosemary-Burgundy Reduction | Additional \$7.00 per person

Eggplant Parmigiana ~ Ricotta, House Made Mozzarella, San Marzano Tomato Sauce

ENTRÉE ACCOMPANIMENTS

Chef's Selection of Starch and Seasonal Vegetables

OPTIONAL VEGETARIAN & VEGAN ENTRÉES

Moroccan Spiced Chickpea Cakes ~ Red Pepper-Curry, Date-Apricot Chutney, Toasted Almonds

Braised Carrots ~ Wild Mushrooms, Procini Powder, Red Wine, Mushroom Broth

Breadcrumb Crusted Portobello Steak ~ Sautéed Spinach, Tomato Confit

Vegan Wild-Rice-Stuffed Seasonal Squash

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

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

Included in Menu

UPGRADED PREMIUM OPEN BAR

Grey Goose, Ketel One, Russian Standard, Bacardi, Captain Morgan, Bombay Sapphire, Patron Silver, Beefeaters
Dewars, JW Black, Bulleit Bourbon, 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 - \$32.00

Pricing is Per Person plus Tax