

# PARTY MENUS

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## MENU 1

### APPETIZER

#### Misto Freddo

Assortment of cold appetizers

### ENTREES (CHOICE)

#### Penne

Fresh chopped tomato, garlic, olive oil and Portobello Mushrooms

#### Pollo

Chicken sautéed with garlic, white wine and sweet red pepper

#### Salmone

Grilled Salmon served with a Dijon mustard sauce

### DESSERT (CHOICE)

Ricotta/Mascarpone Cheesecake

Chocolate Mousse cake or Ice cream

Coffee or tea

## MENU 2

### APPETIZER

#### Pasta Tasting

Penne: fresh chopped tomato, garlic, olive oil and Portobello mushrooms

Risotto: Arborio rice with baby shrimp, saffron and jumbo asparagus tips

#### Salad

Mixed Green

### ENTREES (CHOICE)

#### Pollo

Parmesan encrusted breast of chicken with white wine, lemon and fresh herbs

#### Salmone

Grilled Salmon served with a Dijon mustard sauce

#### Scaloppine

Veal Scaloppini with white wine, mushrooms and artichoke

### DESSERT (CHOICE)

Ricotta/Mascarpone Cheesecake, Chocolate Mousse cake or Ice cream

Coffee or tea

## MENU 3

### APPETIZER

#### Buffalo

Fresh buffalo mozzarella with roasted peppers and tomato

#### Salad

Treccolori

#### Salmone Affumicato

Smoked Norwegian Salmon

### PASTA TASTING

#### Penne

fresh chopped tomato, garlic, olive oil and Portobello mushrooms

#### Risotto

Arborio rice with baby shrimp, saffron and jumbo asparagus tips

### ENTREES (CHOICE)

#### Pollo

Parmesan encrusted breast of chicken with white wine, lemon and fresh herbs

#### Dentice

Red snapper fillet sautéed with black olives, sun dried tomatoes and capers in a white winesauce

#### Scaloppine

Sautéed with white wine, artichokes and mushrooms

#### Bistecca

Grilled Black Angus sirloin steak with dry porcini mushrooms and red wine

### DESSERT (CHOICE)

Ricotta/Mascarpone Cheesecake

Chocolate Mousse cake

Ice cream

Coffee or tea

# PARTY MENUS

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## MENU 4

### APPETIZER

#### Buffalo

Fresh buffalo mozzarella with roasted peppers and tomato

#### Cesare

Classic Caesar Salad

#### Scampi

Shrimp sautéed in white wine, garlic, oil and fresh herbs

### PASTA TASTING

Penne: fresh chopped tomato, garlic, olive oil and Portobello mushrooms

Risotto: Arborio rice with baby shrimp, saffron and jumbo asparagus tips

### ENTREES (CHOICE)

#### Pollo

Breast of chicken sautéed with white wine and Portobello mushrooms

#### Branzino

Saute,white wine,garlic,artichoke and fresh herbs

#### Bistecca

Grilled Black Angus sirloin steak with dry porcini mushrooms and red wine

#### Costata di Vitello

Grilled veal chop with an aromatic salsa verde

### DESSERT (CHOICE)

Ricotta/Mascarpone Cheesecake, Chocolate Mousse cake or Ice cream

Coffee or tea

## MENU 5

### APPETIZER

#### Antipasto

Assorted cold appetizers

#### Salmone Affumicato

Smoked Norwegian salmon

#### Scampi

Shrimp sautéed in white wine, garlic, oil and fresh herbs

### PASTA TASTING

Penne: fresh chopped tomato, garlic, olive oil and Portobello mushrooms

Risotto: Arborio rice with baby shrimp, saffron and jumbo asparagus tips

### SALAD

Trecolori

### ENTREES (CHOICE)

#### Pollo

Breast of chicken sautéed with white wine and Portobello mushrooms

#### Dentice

Red snapper fillet sautéed with black olives, sun dried tomatoes and capers in a white winesauce

#### Bistecca

Grilled Black Angus sirloin steak with dry porcini mushrooms and red wine

#### Costata di Vitello

Grilled veal chop with an aromatic salsa verde

### DESSERT (CHOICE)

Ricotta/Mascarpone Cheesecake, Chocolate Mousse cake or Ice cream

Coffee or tea