



## ***Cocktail Hour***

### ***Chilled Tuscany Table***

#### ***A Touch of Italy***

*A cold antipasto with roasted red peppers, sun dried tomatoes, marinated mushrooms, artichokes, sliced pepperoni, mortadella, sopressata and prosciutto with melon.*

#### ***International Cheese Board***

*A variety of global selections served with Carr's Crackers and Champagne grapes.*

#### ***Seasonal Fresh Fruit Display***

*Assorted Melons, Pineapple, Berries, Grapes, Papaya & Kiwi*

#### ***Tuscan Vegetables***

*Marinated eggplant, squash, tricolor peppers and carrots lightly grilled and served with oregano, tarragon vinegar and extra virgin olive oil.*

#### ***Farfalle Salad***

*Bowtie pasta with a light pesto sauce over mesclun greens*

#### ***Tomato & Onion Salad***

*Vine ripe Roma tomatoes & sweet red onion*

#### ***Caprese Salad***

*Imported mozzarella & plum tomato dressed in basil and extra virgin olive oil*

#### ***Fresh Vegetable Crudités Basket***

*Farmers market selection with assorted dips*

#### ***Insalata di Patate***

*Homemade sliced potatoes with parsley, extra virgin olive oil, garlic, and oregano, mixed with bits of pancetta.*

#### ***Mediterranean Bean Salad***

*Cannellini Beans, English Cucumber, Red Bell Peppers, Feta, Red Onion, Parsley, mixed with a Lemon vinaigrette.*



## **International Array of Hot Dishes**

*(Served from silver chafers)*

### ***Beef Pizzaiola*** (GF)

*Sliced sirloin steak simmered in a plum tomato sauce with garlic, peppers, mushroom and basil*

### ***Paella Valencia*** (GF)

*A Spanish classic blend of mussels, sea scallops, gulf shrimp, chorizo sausage and chicken in saffron rice*

### ***Chicken Scarpariello***

*Pan seared chicken with rosemary, extra virgin olive oil, garlic & lemon, garnished with roasted peppers.*

### ***Penne ala Vodka***

*perfectly hearty and tender penne pasta is tossed with a creamy and vibrant, San Marzano tomatoes, and vodka infused sauce that's seasoned with fresh herbs and parmesan.*



## ***Deluxe Three Choice Dinner Menu***

### **Exotic Salad**

*An array of Arcadia field greens, Craisins, shaved Parmigiana Cheese with seasonal vinaigrette*

### **Main Course**

#### ***Pan Seared Sea Bass***

*Fileted, served with Artichoke Hearts, Capers, Sun Dried Tomatoes in a Lemon, Butter, White Wine Sauce*

#### ***Rotisserie Chicken***

*Quartered and served with an Herb Demi-Glace*

#### ***Vegetarian Lasagna Napolitano***

*Entrees are accompanied by a bouquetierre of fresh vegetables, potato and freshly baked dinner rolls*

### **Dessert**

*Platters of Italian cookies and chocolate dipped fruits placed family style on the table.*

### **Premium Liquor Service**

*Terrace on the Park features only Premium brands of liquor at all our catered affairs. A full selection of cocktails, mixed drinks, imported wines, Premium beers, cordials, flavored sodas, and exotic drinks are completely unlimited for the entire affair.*

### **Upgrade to Top Shelf Liquor Service**

*(Additional \$1,100)*

*To include: Ketel One, Grey Goose, Titos Vodka, Hennessy, Paul Mason Brandy, Bombay Sapphire, Tanqueray, Seagrams VO, Kahlua, Bullet Bourbon, Heineken, Corona combined with all offerings from Premium Liquor Service*