



Presents

The DaVinci Menu

Cocktail Hour

Chilled Tuscany Table

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 fresh Roma tomatoes & sweet red onion

Caprese Salad

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

Fresh Vegetable Crudites Basket

Farmers market selection with assorted dips

A Touch of Italy

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

Roasted Potatoes

Yukon Gold potatoes roasted in extra virgin olive oil, rosemary & thyme



Hot Chafing Dishes

Beef Pizzaiola

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

Paella Valencia

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

Chicken Scarpiello

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

Cider Glazed Loin of Pork

Thinly sliced loin of pork, drizzled with a cider glaze, centered with Root vegetables

Eggplant Rollatini

Rollled baby eggplant stuffed with a blend of ricotta, mozzarella and Reggiano parmigiano cheeses and baked in a light tomato basil sauce

Penne ala Vodka

Served traditionally

Vegetable Stir Fry

Asian vegetables with baby corn, water chestnuts, snow peas served with sesame and teriyaki glaze

Panko Crusted Bass

Baked with white wine, lemon, sundried tomato, asparagus and shiitake mushrooms



Exotic Salad

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

Main Course

Mixed Grill Duet

(Served To All)

Chateaubriand accompanied with a French cut Chicken Breast served with an herb demi-glace

Upon Request

Atlantic Salmon

Oven roasted salmon served with a fresh bay leaf sauce

Vegetarian Lasagna Napolitano

Fresh seasonal Vegetables rolled in layers of homemade pasta with Fresh ricotta and mozzarella drizzled with San Marzano Tomato sauce

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



A Beautifully Decorated Cake

A beautifully decorated cake of your choice to include French stacked or tiered with choice of filling and pastry rosettes. Your exquisite cake will be served on a painted plate with a flavorful mango sauce

- Or -

Dessert Bar

A mix of pastries: Bavarian crème, Napoleon, eclairs, crème puffs, cannoli's, fruit tarts, chocolate dipped fruits, loaf cakes, cookies, brownies, jellos and mousses

Fresh Brewed Coffee, Tea and Decaffeinated Coffee

Premium Liquor Service

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