



Signature Menu

(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 with 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 tips

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)

Mongolian Beef

Seared tender slices of beef coated in a savory sweet soy sauce, sesame oil, fresh garlic and ginger finished with sauteed onion, peppers and fresh scallions, topped with sesame seeds

Seafood Scampi

Fresh sea bass, gulf shrimp and calamari served in a garlic, lemon and Chablis butter sauce accompanied with Potato, fresh corn, and red pepper.

Tuscan Chicken

Pan seared Chicken Breast in a rich, velvety Parmesan cream sauce with sun-dried tomatoes, fresh spinach and garlic

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 Four Choice Dinner Menu

Exotic Salad

An array of Arcadia field greens, Craisins, shaved Parmigiana Cheese with Blood Orange vinaigrette

Main Course

Chateaubriand

Sliced Filet Mignon served with a Perigourdine Sauce (Madeira wine, shallot glaze topped with Black Truffles)

Panko Crusted Sea Bass

Delicately baked sea bass, encrusted with crisp Japanese panko, finished with a velvety beurre blanc sauce.

Chicken Marsala

Pan-seared all-natural chicken breast with wild mushrooms, garlic and shallots finished with a marsala wine pan sauce.

Vegetarian Wellington

Carrots, Haricots Verts and Spinach sautéed with garlic and oil, wrapped in Puff Pastry topped with a Saffron sauce (Vegan)

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.*

Assorted Wines, Beer and Soft Drinks

*Cabernet Sauvignon, Chardonnay, Budweiser, Coors Light, sodas, and Juices are
included in this menu.*

***To Upgrade to Our Premium Liquor Service – Please check with
your Banquet Manager for your discounted rate***