

These are just some sample menus.

We custom create each menu according to each guests preference.

Sample 1

Antipasto Misto...served family style

Bruschetta
Caprese salad
Grilled vegetables
Baked portobello mushroom
Crisp fried calamari
Sautéed garlic shrimp

Penne
Tomato basil sauce

Veal piccata with white wine and lemon sauce

Torn green salad with balsamic vinaigrette dressing served family style

Sorbetto served with fresh berries

Sample 2

Mixed appetizer plates

Bruschetta
Caprese salad
Grilled vegetables
Baked portobello mushroom
Crisp fried calamari
Sautéed garlic shrimp

Choice of:

Veal piccata with white wine and lemon sauce, served with seasonal vegetables

or

Rigatoni with braised lamb ragu

or

Fresh daily fish with cherry tomato caper olive sauce, served with seasonal vegetables

or

AAA Striploin served medium with a green peppercorn sauce, served with seasonal vegetables

or

Crespelle
Light crepe filled with spinach and ricotta cheese in a rose sauce

Sorbetto served with fresh berries

Mixed appetizers – served family style

Bruschetta
Caprese salad
Cognac-coriander marinated beef carpaccio
Eggplant parmigiana with roasted tomato fillets
Crisp fried calamari
Sautéed garlic shrimp

Second course – served family style

Penne arrabiata
Gnocchi with gorgonzola sauce
Wild mushroom risotto

Choice of:

Veal piccata with white wine and lemon sauce

or

Chicken alla sofia with pernod mushroom cream sauce

or

Fish of the day with chef's daily sauce

or

Cognac rubbed AAA striploin with green peppercorn sauce, served medium

And

Salad of torn greens with aged balsamic dressing
(communal style)

Choice of dessert:

Sorbetto served with fresh berries

or

Tiramisu
Garnished with seasonal berries