

# CATERING

## MENU-WINE GARDEN

### Passed Appetizers

*Pick 3 \$26/pp / 2 hours    Pick 4 \$30/pp 2 hours*

*Pick 3 \$12/pp / 4 \$15/pp (If part of Dinner with Main Course)*

- ◀ Tomato Caprese Skewers
- ◀ Spanakopita
- ◀ Cucumber Hummus
- ◀ Italian Meatballs
- ◀ Mini Empanadas
- ◀ Mini Sundried tomato Bruschetta and Balsamic Glazed Tomato
- ◀ Spinach and Ricotta Arancini
- ◀ Sesame Ginger Steak Satay
- ◀ Thai Chili Chicken Skewers

### Salads

- ◀ Wild Arugula with Cherry Tomatoes topped with Vinaigrette and Parmigiano Reggiano *\$8pp*
- ◀ Caesar Salad tossed in house made dressing topped with croutons and parmigiano *\$9pp*
- ◀ Wild Fresh Mescaline, Baby Heirloom Tomatoes Fresh Blueberries, Candied Pecans, Seedless Grapes, Crumbled Blue Cheese and Champagne Berry Vinaigrette *\$10pp*

# MAIN

## PACKAGE ONE

*Choice of Three \$45 (Plated or Buffet)*

### ◀ Chicken Marsala

Chicken Breast sautéed in a Marsala Wine Mushroom sauce over Bucatini Pasta

### ◀ Chicken Piccata

Battered and browned Chicken topped with Butter, Lemon juice and Capers  
White Wine sauce

### ◀ Lasagna

Bolognese, Bechamel, Parmigiano Reggiano and Pasta sheets layered topped  
with San Marzano sauce and Mozzarella

### ◀ Rigatoni Bolognese

Basil and Garlic San Marzano Meat Sauce over Rigatoni Pasta, Feathered  
Parmesan and Fresh Basil

### ◀ Lobster Ravioli

Lobster Ravioli served with Vodka Cream Sauce

### ◀ Pesto Pasta

House Made Pesto made with Basil, Parmigiano Reggiano, Pine Nuts, Garlic,  
E.V.O.O cooked with Bucatini Pasta

### ◀ Shrimp Scampi

Shrimp cooked with Garlic, White Wine and Butter served over Spaghetti

## PACKAGE TWO

*Choice of Three Plated \$59 Buffet \$71*

### ◀ Atlantic Cod

Served over Risotto with Puttanesca Sauce

### ◀ Butterfly Branzino

Baked Branzino filled with Lemon, Rosemary and Thyme Served with  
Garlic Potato Wedges

### ◀ Ribeye Steak

Sautéed with Gnocchi and Carrots with Gorgonzola Sauce

◀ Dill and Herb Marinated Salmon

Marinated Salmon Served over Wild Rice with Dill and Lemon Yogurt Sauce

◀ Short Rib

Red Wine Marinated Short Rib over Polenta topped with Mushroom Cream Sauce

◀ Lamb Chops

Marinated Lamb Chops Served with Arugula, Grape Tomatoes, Lemon and Tartar Sauce served with Mashed Potatoes

◀ Chicken Parmigiana

Breaded Chicken Breast with Italian Seasoning and Parmigiano, Basil Garlic Marinara, Fresh Mozzarella Cheese, over Bucatini Pasta

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### PACKAGE THREE

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*Choice of Three Plated \$75 Buffet \$90*

◀ Sea Bass with Lemon Dill Cream Sauce

8 oz. Sea Bass Served with White Wine Lemon Dill Cream Sauce over Gnocchi and Broccolini

◀ Filet Mignon Florentina

8 oz Center Cut Filet Mignon Served with Fingerling Potatoes and Brussel Sprouts, Red Wine Mushroom Sauce

◀ Duck Breast

Cilantro Rice, Creamy Mustard sauce with Chives and Candied Baby Carrots

◀ Chicken Involtino

Chicken breast rolled and filled with Prosciutto, Ricotta, Parmigiano, Garlic and Thyme topped Marsala Sauce. Served with Garlic Fingerling Potato

◀ Veal Milanese

Bone in Veal Rib over Mashed Potatoes topped with Baby Heirloom Tomatoes and Fresh Lemon Crab cake with lobster bisque sauce Served over Buttery Linguine

◀ Crab Cake

With lobster bisque sauce Served with Potato Wedges and Asparagus

# BRUNCH

40.00 PER PERSON (SELF-SERVING OR PLATED CHOICE OF THREE)

## ◀ FRITTATA FORMAGGI

OMELETTE FILLED WITH PARMIGIANO REGGIANO, RICOTTA, MOZZARELLA, ONION, MUSHROOMS AND OLIVES

## ◀ PAN DULCIS

ITALIAN BREAD DIPPED AND FRIED WITH A MIX OF EGG, MILK AND APEROL TOPPED WITH POWDER VANILLA SUGAR, MARSCOPANE AND MIXED BERRIES

## ◀ SALMON FOCACCIA

BAKED FOCACCIA WITH SMOKED SALMON, CAPERS, ONIONS AND RICOTTA

## ◀ FRITTATA SALUMI

OMELETTE FILLED WITH CAPICOLA, PROSCIUTTO, SOPPRESATA, ONION, BELL PEPPERS

## ◀ PANUZZO

BAKED PIZZA BREAD FILLED WITH TOMATOES, PESTO, MOZZARELLA AND ARUGULA

## ◀ AVOCADO TOAST

SOURDOUGH TOAST, FRESH AVOCADO, GRAPE TOMATO, BASIL, OLIVE OIL AND CILANTRO

## ◀ CHICKEN CAESAR SALAD

ITALIAN SEASON CHICKEN BREAST OVER OUR CLASSIC CAESAR SALAD WITH GARLIC LEMON DRESSING AND SHAVED PARMIGIANNO

## ◀ CHICKEN PICCATA

SEASONED CHICKEN BREAST, CAPERS IN A LEMON & WHITE WINE SAUCE

## ◀ RIGATONI BOLOGNESE

BASIL AND GARLIC SAN MARZANO MEAT SAUCE OVER RIGATONI PASTA, FEATHERED PARMESAN AND FRESH BASIL

# DESSERT

*Pick 2 \$12/pp*

- ↳ Berry Panna Cotta,
- ↳ Double Fudge Chocolate Brownie
- ↳ Strawberry Cheesecake,
- ↳ Tiramisu
- ↳ Chocolate Mousse Cake
- ↳ Red Velvet Cake

# BAR PACKAGES

## ◀House Beer & Wine Package▶

### Beer-

Bottled Domestic and Select Imports

### Wines-

House Selection of Red, Whites and Prosecco

## ◀House Bar Package▶

### Beer-

Bottled Domestic and Select Imports

### Wines-

House Selection of Red, Whites and Prosecco

### Spirits-

Well Whiskey, Gin, Rum, Vodka, Tequila

## ◀Premium Beer & Wine Package▶

### Beer-

Premium Domestic and Imports

### Wines-

Premium Pinot noir, Cabernet Sauvignon, Malbec, Pinot Gris,  
Sauvignon Blanc, Chardonnay, Prosecco

## ◀Premium Bar Package▶

### Beer-

Premium Domestic and Imports

### Wines-

Premium Pinot noir, Cabernet Sauvignon, Malbec,  
Pinot Gris, Sauvignon Blanc, Chardonnay, Prosecco

### Spirits-

Premium Whiskey, Scotch, Gin, Rum, Vodka, Tequila

| Per Person                          | 2 Hours | 3 Hours  | 4 Hours | 5 Hours  | 6 Hours |
|-------------------------------------|---------|----------|---------|----------|---------|
| House Wine & Beer .....             | 26..... | 36 ..... | 48..... | 55 ..... | 60..... |
| House Wine Beer & Liquor .....      | 28..... | 39 ..... | 52..... | 60 ..... | 66..... |
| Premium Wine & Beer.....            | 30..... | 42 ..... | 56..... | 65 ..... | 72..... |
| Premium Wine, Beer and Liquor ..... | 32..... | 46 ..... | 60..... | 70 ..... | 78..... |
| Non-Alcoholic (Under 21) .....      | 13..... | 18 ..... | 24..... | 27 ..... | 30..... |