



## Executive DINNER MENU

### COCKTAIL HOUR INCLUDES

#### BUTLER STYLE PASSED HORS D'OEUVRES

Arancini Rice Balls / Mini Meatballs marinara / Caprese Skewers / Mini Cocktail Franks  
Sesame Chicken / BBQ Beef Crostini / Antipasto Roll / Tostones 'n' Guac

-OR-

#### TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper  
Parma Prosciutto / Salami / Soppressata / Mortadella  
Cheese Board: Swiss / Cheddar / Fontina  
Fusilli Salad / Fresh Mozzarella  
Olive Medley / Bruschetta

### 4 course Dinner

**Salad // Misticanza** market greens / cucumbers / tomato / balsamic

**Pasta // Rigatoni 'pomodoro'** tomato / basil / evoo

### **Entrees** (select chicken/fish/meat/veg)

**CHICKEN BREAST** all natural

Marsala, mushrooms // piccata, lemon // classic parm // cacciatore, peppers

**SEA BASS 'marechiaro'** / tomatoes, roast garlic, thyme, chilies

**SHRIMP SCAMPI** / vino bianco, parsley, paprika

**FISH 'n' CHIPS** / beer batter cod, shoestring fries, saffron tartar

**TRI TIP STEAK** / grilled, chianti-rosemary glaze

**PORK LOIN** / roasted, hard cider, sage, polenta

**POT ROAST** / slow braised, potato croquette

**CRISP TOFU** / mushroom sauté, veggies

**EGGPLANT rotolo** / mozzarella, ricotta, pomodoro

**VEGGIE NAPOLEON** / fontina, balsamic drizzle

**Veggie Medley & Potato du jour with each entree**

**Special Occasion Cake or House Bake Cookies or Ice cream sundae Bar  
Coffee & Tea Service**