

EXECUTIVE SIT DOWN MENU

COCKTAIL HOUR INCLUDES

BUTLER STYLE PASSED HORS D'OEUVRES

-Spicy Meatballs / marinara -BBQ Sausage / carolina glaze -Sesame Chicken / ginger soy glaze
-Franks in a Blanket / honey mustard -Housemade Pizza 'margharita' -Tostones 'n' Guacamole
-Queso Quesadilla / salsa glaze

3 - Course Dinner: Please Select a Salad or a Pasta

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

~OR~

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

Entrees (select (FOUR) (1) chicken/(1) fish/(1) meat/ (1) veg)

CHICKEN BREAST all natural

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

SEA BASS 'beurre blanc' / lemon, white wine, butter

SHRIMP SCAMPI / vino bianco, parsley, paprika

TRI TIP STEAK / grilled, chianti-rosemary glaze

PORK LOIN / roasted, hard cider, sage, polenta

RED WINE BRAISED BEEF / slow braised, potato croquette

CRISP TOFU / mushroom sauté, veggies

EGGPLANT rotolo / mozzarella, ricotta, pomodoro

CAVATELLI PRIMAVERA / fresh vegetables, basil, tomatoes, olive oil

Veggie Medley & Potato du jour with each entrée

DESSERT : Ice cream sundae Bar // Coffee & Tea Service //