



TASTE OF WINTER CELEBRATION MENU -Four Hour Event-

Monday thru Thursday & Sunday \$ 80.00 per person Friday & Saturday \$ 90.00 per person *No Administration Fee

* January, February, March & April 2026

Must be a minimum of 75 people

*Maitre d' Gratuity & Tax Not Included in Pricing

COCKTAIL HOUR

PASSED HORS D'OEUVRES

(Chef's Assorted Selection)

~OR~

TUSCAN ANTIPASTO TABLE

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper
Parma Prosciutto / Soppressata
Swiss / Cheddar / Fontina / Parmesan
Served with Champagne Grapes & Bruschetta

SALAD STATION

Farfalle Salad Bowtie Pasta with a Light Pesto Sauce over Field Greens
Tomato & Onion Salad Vine Ripe Tomatoes & Sweet Red Onion
Caprese Salad /Fresh Mozzarella & Plum Tomato
Dressed in Basil with Extra Virgin Olive Oil

HOT CHAFING DISHES

BEEF BOURGUIGON

Slow Cooked Cubes of Beef with Burgundy Wine Demi Glace

FRUTTI DI MARE

Clams, Shrimp, Calamari on a Bed of Rice Pilaf

PENNE ALA VODKA

Penne Tossed in Creamy San Marzano Tomato & Vodka Infused Sauce Seasoned with Fresh Herbs & Parmesan

DINNER

EXOTIC SALAD

An Assortment of Field Greens Craisins, Shaved Parmigian and Seasonal Vinaigrette

ENTREES

RED WINE BRAISED BEEF

Tender Beef Braised & Marinated in a Merlot Reduction Flavorful Mushroom Gravy

CHICKEN MARSALA

Pan Seared Chicken Cutlet with Wild Mushrooms, Garlic & Shallots With A Marsala Wine Pan Sauce

SEA BASS 'BEURRE BLANC'

Harmonious Blend Of White Wine, Lemon and Butter Sauce

VEGETABLE NAPOLEON

Assorted Roast Vegetables, Fontina, Balsamic Drizzle

Vegetable Medley & Potato Du Jour With Each Entrée

<u>DESSERT</u> ICE CREAM SUNDAE BAR

Coffee & Tea OPEN BAR

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