



Party Menu Option #2

Appetizers

Choice of Four:

Mini Mushroom Risotto Rice Balls with Truffle Aioli

Prosciutto di Parma, Artichokes & Parmigiano

Classic Caesar Salad

Baby Arugula & Tomato with Shaved Parmigiano

Burrata, Tomato & Basil

Sauteed Baby Artichokes with Basil Pesto

Polenta, Wild Mushrooms & Truffle Oil

Main Course

Choice of Four (one per section)

8 oz. Sirloin Steak | Peppercorn Sauce | Mashed Potatoes | Asparagus

Double Cut Pork Chop | Balsamic & Maple Glaze | Truffle Oil Drizzle

Braised Short Rib | Potato Puree | Asparagus

Free Range Roasted Chicken with Tuscan Herbs & Own Juices

Seared Duck Breast | Roasted Potatoes | Tart Cherry Sauce

Wild Caught Seared Sea Scallops | Sautéed Baby Artichokes | Basil Pesto

Shrimp Scampi | Garlic Butter | Jasmine Rice | Haricot Vert

Branzino | Jasmine Rice | Asparagus | Lemon & Caper Sauce

Organic Salmon | Butternut Squash | Cardoncello Mushrooms | Apples

Walnuts | Haricot Vert | Apple Infused Balsamic Reduction

Dessert

Choice of

Panna Cotta

Flourless Chocolate Cake

Trio of Gelato

Tiramisu

Coffee or Tea

\$70 per Person

+ Tax, Bar & 20% Gratuity

*Due to our current times & availability of certain products
Menu is Subject to Change at any given time.*