

Veneto Cocktail Dinner Menu

Tuscany Display

Prosciutto di Parma and Seasonal Melons • Cremini Mushroom Salad • Lemon Roasted Artichokes
Fire Roasted Tricolor Peppers • Marinated Bocconcini • Assorted Bruschetta and Focaccia
Regional Olives • Salumeria Display of Assorted Regional Hot and Sweet Sausage

Carving Station

Choice Of Two

Roasted Turkey Breast
with a Sage Pan Gravy

Herb and Roasted Shell Steak
With a Cabernet Wine Sauce

Pork Tenderloin
With Apricot Demi Sauce

Served with a Medley of Mixed Vegetables

Buffet Station

Choice Of Three

Petite Chicken Piccata
With Capers and Lemon Sauce

Sauteed Chicken Marsala
With Exotic Mushrooms and Marsala Wine Sauce

Eggplant Rollatini
Thin Sliced Eggplant filled with Ricotta Cheese
topped with Marinara sauce and Melted Mozzarella Cheese

Imported De Cecco Penne Rigate
With Prosciutto and Green Peas
in a Blush Vodka Sauce

Imported De Cecco Campanelle with Pesto Sauce
With Sun-Dried Tomatoes

Clams • Mussels • Shrimp • Sliced Sausage \$5.00 surcharge
Half Hour of Passed Hors d'oeuvres \$6.00 per guest

Dessert

Miniature Pastries and Italian Cookies or Occasion Cake
\$42.00 per guest • Three Hour Event • Minimum of 40 guests