

# Plated Package

## PACKAGE INCLUDES

4 or 5 Hour Event Time, Choice of Linen Napkin & Tablecloth Colors  
Ballroom Perimeter Uplighting - Fountain Soda - Lavazza American Coffee & Tea

## MEDITERRANEAN TABLE

Imported & Domestic Cheeses, Grilled Marinated Vegetables, Sliced Italian Meats, House-made Marinated Antipasto (Roasted Red Peppers, Mushrooms, Artichoke Hearts, & Olives), Assorted Bruschetta with Crostini, Crisp Vegetable Crudité with Dip, & Sliced Fresh Seasonal Fruit Platters

## FIRST COURSE

- Choice of One -

Served with Fresh Dinner Rolls & Butter

**Baby Spinach** - Candied Walnuts, Gorgonzola, Asian Apple, Pommery Mustard Vinaigrette

**Caesar** - Hearts of Romaine, House-made Caesar Dressing, Garlic Croutons

**Assorted Baby Greens** - Garden Vegetables, Balsamic Vinaigrette

**Signature House Salad** - Mixed Greens, Grapes, Cucumbers, Walnuts,  
Blue Cheese, Tomato, & Balsamic Vinaigrette

## PASTA COURSE

- Choice of One -

**Penne Marinara** - Vegetarian Tomato Sauce with Fresh Basil

**Penne Alla Vodka** - Sautéed Tomato, Prosciutto, Mushrooms, Vodka & a Touch of Cream

**Rigatoni Bolognese** - Slow Braised Ground Beef with a Touch of Cream

**Campanella Fresca** - Fresh Tomato, Basil, Olive Oil, Garlic, & Parmesan

## ENTREE COURSE

- Choice of Three -

Served with Vegetable & Potato

**Stuffed Chicken Breast** - Pan Seared French Breast Stuffed w/ Prosciutto,  
Spinach, Asiago Cheese, Lemon Chicken Jus

**Chicken Marsala** - Pan Seared French Breast, Marsala Mushroom Sauce

**Chicken Florentine** - Pan Seared French Breast, Sautéed Spinach, Lemon Butter Sauce

**Filet Mignon** - Wild Mushroom Demi-Glace

**Grilled New York Strip** - Wild Mushroom Demi-Glace

**Salmon Teggianese** - Spinach, White Bean, Tomato, Fried Onion Straws, Salsa Verde

**Stuffed Filet of Sole** - Crabmeat & Spinach Stuffing, White Wine Butter Sauce

**Baked Stuffed Shrimp** - Three Jumbo Shrimp, Crabmeat Stuffing, White Wine Butter Sauce

## DESSERT COURSE

- Choice of One -

**Chocolate Mousse Cake**  
Cut & Served Individually to Guests

**Assorted Pastry Platters**  
Served Family Style per Table

**Ice Cream Sundae Station**  
Vanilla & Chocolate Ice Cream with All  
the Trimmings Made Custom by Guests

**Italian Gelato Cart**  
Chef's Selection of Imported  
Gelato Flavors