

Plated Gala Package

Package Includes

Fountain Soda - Lavazza American Coffee & Tea
Choice of Linen Tablecloth & Napkin Color
Ballroom Perimeter Uplighting
Podium & Wireless Microphone
Awards & Registration Table

Cocktail Hour

Tuscan Table

A Beautiful Charcuterie Board with Artisanal Cheeses, Dried Sausage, & House-made Jam
Grilled Marinated Vegetables of Eggplant, Squash, Zucchini, & Roasted Red Peppers
House-made Roasted Marinated Mushroom, Red Pepper, Artichoke & Olive Antipasto
Sliced Soppressata, Mortadella, & Salami, Fresh Mozzarella & Tomato Salad
Crisp Vegetable Crudité with Dip, Assorted Bruschetta with Crostini
Hummus with Pita Chips, Fresh Sliced Fruit Platters

SIX Hot Stationary Hors d'oeuvres of Your Choice

Hot Stationary Hors D'oeuvres

- Choice of Six-

Fried Calamari with Marinara Sauce, Lemon Aioli
Homemade Fried Mozzarella with Marinara Sauce
Grilled Italian Sausage with Sautéed Broccoli Rabe
Spinach & Seafood Stuffed Baby Mushrooms
Eggplant Rollatini with Ricotta Stuffing & Marinara Sauce
Clams Casino – Stuffed with Bacon, Peppers, Onions & Breadcrumbs
Zuppa Di Mussels with Garlic - Choice of Red or White Sauce
Crispy Coconut Shrimp with Scallion Sweet Chili
Three Cheese Arancini with Creamy Pesto (Nut Free)
House-made Meatballs with Marinara
Chicken Teriyaki Spring Rolls
BBQ Pulled Pork Spring Rolls
Chicken Satay with Scallion Sweet Chili

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Dinner Service

Salad Course

Served with Freshly Baked Dinner Rolls & Butter
-Choice of ONE-

Prosciutto Mozzarella Caprese

Layered Fresh Mozzarella & Tomatoes with Flowered Prosciutto, Fresh Basil & Balsamic Reduction

Baby Spinach Salad

Candied Walnuts, Gorgonzola Cheese & Asian Apple, Pommery Mustard Vinaigrette

Caesar Salad

Hearts of Romaine, Caesar Dressing, Garnished with Garlic Croutons & Shaved Parmesan

Mixed Baby Green Salad

Assorted Baby Greens with Garden Vegetables, Balsamic Reduction

Signature LBV Salad

Mixed Greens, Cucumbers, Cherry Tomatoes, Grapes, Walnuts, Goat Cheese, Crostini, & Balsamic Vinaigrette

Pasta Course

-Choice of One-

Penne Marinara

Vegetarian Tomato Sauce Finished with Fresh Basil

Penne alla Vodka

Sautéed Tomato, Prosciutto, Mushrooms, finished with Vodka & a Touch of Cream

Rigatoni Bolognese

Slow Braised Ground Beef with a Touch of Cream

Entree Course

Served with Vegetable and Potato

Surf & Turf

Grilled Filet Mignon with Wild Mushroom Demi-Glace
Accompanied by Baked Stuffed Shrimp

Vegetarian Option

Vegetable Napoleon

Layered Grilled Vegetables with Balsamic Glaze
(Gluten Free & Vegan)

Dessert

-Choice of One-

Pastry Platters

Assorted Brownies, Cookies, & Cannoli Platters Served Family Style

Chocolate Mousse Cake

Cut & Served Individually or as a Cake Station

Gelato Cart

Chef's Selection of Six Delectable Imported Italian Gelato Flavors