

PLATINUM MENU

APPETIZER

served family style
COLD ANTIPASTO, CALAMARI FRITTI

INSALATE (CHOICE OF 1)

- ☐ MISTA SALAD
Mixed greens, olives, plum tomatoes tossed with balsamic vinaigrette and topped with shaved Parmesan cheese
- ☐ CAESAR SALAD
Romaine lettuce tossed with homemade caesar dressing, toasted croutons and shaved Parmesan cheese
- ☐ ARUGULA & MELA
Baby arugula, apple, celery, roasted almonds, shaved Parmigiano, lemon vinaigrette dressing

SECOND COURSE (CHOICE OF 1)

- ☐ PENNE ☐ RIGATONI
- ☐ POMODORO: Light tomato sauce, basil, Parmesan cheese
- ☐ BOLOGNESE: Our famous rustic meat sauce
- ☐ VODKA: Light pink vodka sauce

MAIN COURSE (CHOOSE 1 OF EACH)

(SIDES: POTATOES AND VEGETABLES)

FISH SALMON

- ☐ MEUNIERE: Pan seared with fresh herbs and lemon in a white wine sauce
- ☐ PUTTANESCA: Topped with cherry tomatoes, olives, capers, in a white wine sauce
- ☐ DIJON: Pan seared in a heavy cream Dijon mustard sauce with a touch of fresh shallots and parsley on top

CHICKEN

- ☐ MARSALA: Sautéed with mushrooms in a marsala wine demi glaze
- ☐ PICCATA: Sautéed in a lemon and white wine sauce with capers
- ☐ SCARPIELLO: Sautéed in a spicy white wine sauce finished with sausage, cherry peppers and roasted peppers
- ☐ PARMESAN: Baked in a marinara sauce topped with fresh mozzarella cheese

MEAT

- ☐ FILET MIGNON: Grilled to your temperature preference
- ☐ LAMB CHOPS: Charcoal grilled and served with a mint jelly
- ☐ SHORT RIBS: Braised short ribs in a red wine reduction

DESSERT

- ☐ Assortment of Italian pastries

BEVERAGE PACKAGES

- ☐ CASH BAR
- ☐ HOST TAB
- ☐ NON-ALCOHOLIC (SODA, MOCKTAILS, COFFEE AND TEA)
- ☐ BEER AND WINE – 3 HOURS
- ☐ ELITE OPEN BAR – 3 HOURS

Substitutions available upon request