



SHARED PLATES

— **PASSED AROUND THE ROOM** —

CRUDITÉ

Assortment of cucumbers, carrots, celery, tomatoes, broccoli, & seasonal vegetables with ranch and pesto dipping sauce

HUMMUS

Homemade hummus with a medley of cucumbers and our house made flatbread

CHICKEN CACCITAORE SKEWERS

Tomato braised chicken, served on cheesy polenta

BRAISED BEEF SKEWERS

Tender beef skewers, served on salad of panzanella

GARLIC AND HERB SHRIMP

Italian herbed and garlic shrimp with baby arugula

ANTIPASTO

Cured Italian meats, rustic bread, seasonally available vegetables, olive oil and balsamic vinegar

MARGHERITA PIZZA

Heirloom tomatoes, buffalo mozzarella, basil, olive oil, black pepper

SAUSAGE & PEPPERS PIZZA

Sausage, roasted red peppers, caramelized onions, mozzarella, salami

ARTICHOKE & SPINACH

Artichoke hearts, white sauce, onions, peppers, buffalo mozzarella



ENTREES

SAVORY DISHES

RIGATONI DI PEPE

Rigatoni, banana peppers, pepperoni, mozzarella, italian sausage, and basil

PESTO CHICKEN CAVITAPI

Roasted chicken, pesto sauce, parmesan cheese

LINGUINI CHIPOTLE CHICKEN ALFREDO

Chef-selected vegetables and seasonal herbs

CHEESE TORTELLINI

Green beans, roasted lemon, and sea salt

ROASTED HERB CHICKEN BREAST

Seasonal herbs, lemon butter and caper relish, served on brussel sprouts

SHORT RIB CACCITAORE

Tomato, onion, and herbs

MARINATED TRI-TIP BEEF

Garlic, rosemary and balsamic vinaigrette

CANDIED PORK LOIN

Whiskey, brown sugar, maple syrup, and mustard

ATLANTIC COD IN RED WINE SAUCE

Garlic, sweet onion, and thyme

GARLIC ROASTED SALMON WITH BEURRE BLANC

alaskan salmon, beurre blanc, and caper relish

BRAISED POT ROAST

Carrots, potatoes, and au jus



SALADS

TASTY FRESH GREENS

KALE CAESAR SALAD

A blend of kale and romaine lettuce, house made crouton, tossed in our ceasar dressing

TUSCAN SALAD

Imported olive oil and shaved parmesan

CAPRESE SALAD

Artisan tomatoes, buffalo mozzarella, fresh basil, tortellini pasta, drizzled with imported olive oil and balsamic glaze

SALAD OF PANZANELLA

house made bread with seasonal tomatoes, red onion, cucumbers, and basil in a champagne vinaigrette

MELON SALAD

Seasonally fresh melons, mint, proscuitto and olive oil





SIDES

SHARE WITH FRIENDS

SHAVED BRUSSELS SPROUTS WITH BACON

Roasted lemon, white wine, and garlic butter

ROASTED POTATOES AUGRATIN

Thinly sliced potatoes, bechamel, and sharp cheddar cheese

ROASTED ASPARAGUS

Imported olive oil and shaved parmesan

ROASTED HERB POTATOES

Artisan potatoes, garlic, cream, and butter

MASHED POTATOES

Russet potatoes, garlic, cream, and butter

CREAMY POLENTA

Goat cheese, polenta, roasted garlic, and seasonal herbs

ROASTED SEASONAL VEGETABLES

Chef selected vegetables and seasonal herbs

BRAISED GREEN BEANS

Green beans, roasted lemon, and sea salt

ROASTED CAULIFLOWER

Cauliflower, shallots, and garlic butter



DESSERTS

A-LA-CARTE FOR 25 GUESTS

Replenished with Package 3

BRIOCHE BREAD PUDDING

Vanilla custard, bourbon sauce, and vanilla bean ice cream

GUINNESS & NUTELLA BROWNIES

Guinness Stout, nutella, candied walnuts, and chocolate ganache

KRISPY TREATS

Choose one: Traditional, Fruity Pebbles[®], Lucky Charms[®], or Reeses's Peanut Butter[®]

FRUIT COBBLER

Seasonally available fruit, chambord, crumb cake, and vanilla bean ice cream

STRAWBERRY SHORTCAKE

Topped with whipped cream

PECAN & FRUIT PIE

Arizona pecans and figs topped with brandied whip cream

