

Seated Luncheon

Package One

First Course | choose one

farmhouse green salad | mixed field greens, cherry tomato, ricotta salata, white balsamic condimento

arugula salad | cherry tomato, shaved parmigiano, lemon vinaigrette

tuscan salad | iceberg lettuce, arugula, radicchio, tomato, cucumber, lemon vinaigrette

classic caesar salad | estate olive oil, croutons, parmigiano reggiano

Main Course | choose two

fusilli | zucchini, basil pesto, parmigiano reggiano

rigatoni pomodoro (v) | san marzano tomato, basil, garlic, estate olive oil

penne alla vodka | prosciutto, basil, spring peas, blush sauce

cheese tortellini | choice of; pomodoro, blush or parmigiano crema

savory mushroom risotto | seasonal mushrooms, mascarpone

baked eggplant parmigiana | lightly fried, fresh mozzarella, san marzano tomato, basil

chicken parmigiana | melted mozzarella, san marzano tomato over penne pomodoro

chicken modena | grilled breast of chicken, balsamic vinegar, cherry tomato, sweet garlic jus

sautéed breast of chicken, marsala | forest mushrooms, sweet marsala wine demi

sautéed breast of chicken, piccata | white wine, lemon, caper

grilled Norwegian salmon (gf) | herb crusted, estate olive oil, cherry tomato, capers, touch of lemon

baked Norwegian salmon | choice of sauce:

- herb crusted, dijon mustard sauce
- traditional picatta sauce
- caramelized onion, cherry tomato, kalamata olive, white wine, san marzano tomato sauce
- fresh dill cream sauce

pork milanese | arugula salad, cherry tomato, lemon, estate olive oil, shaved parmigiano

Dessert | choose one

house made cannoli | fresh whipped sweet ricotta, chocolate chips

panna cotta | chef seasonal prep

Chef Scarduzio & The Teca Sales Team are available to customize a menu to suit your dietary needs and preferences.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Seated Luncheon

Package Two

Pasta | choose one

penne alla vodka | prosciutto, basil, spring peas, blush sauce

fusilli | zucchini, basil pesto, parmigiano reggiano

rigatoni all' Amatriciana | sautéed pancetta, minced onions, basil, san marzano tomato

cheese tortellini | choice of; pomodoro, blush or parmigiano crema

Insalate | choose one

caprese salad (seasonal selection) | sliced tomato, fresh mozzarella, basil, estate olive oil, balsamic glaze

classic caesar salad | estate olive oil, croutons, parmigiano reggiano

arugula salad | cherry tomato, shaved parmigiano, lemon vinaigrette

farmhouse green salad | mixed field greens, cherry tomato, white balsamic condimento

tuscan salad | iceberg lettuce, arugula, radicchio, tomato, cucumber, lemon vinaigrette

Main Course | choose two

baked eggplant parmigiana | lightly fried, fresh mozzarella, san marzano tomato, basil

chicken valdostana | prosciutto, fontina cheese, mushroom sage sauce

chicken parmigiana | melted mozzarella, san marzano tomato over penne pomodoro

sautéed breast of chicken, marsala | forest mushrooms, sweet marsala wine demi

sautéed breast of chicken, piccata | white wine, lemon, caper butter sauce

saint peter's fish alla francese | egg battered, white wine lemon caper sauce

grilled Norwegian salmon (GF) | herb crusted, estate olive oil, cherry tomato, capers, touch of lemon

baked norwegian salmon | choice of sauce:

- dijon mustard sauce
- picatta sauce
- caramelized onion, cherry tomato, kalamata olive, white wine garlic sauce, san marzano tomato
- fresh dill cream saue

veal piccata | white wine, garlic and caper sauce (supplement)

grilled "meyer ranch" top sirloin steak | sangiovese demi sauce (supplement)

Dessert | choose one

individual traditional tiramisu | rum soaked lady finger, espresso mascarpone

tahitian vanilla bean crème Brulee

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Traditional Buffet Luncheon

30 people minimum

Insalate | choose one

classic caesar salad | estate olive oil, croutons, parmigiano reggiano

farmhouse green salad | mixed field greens, cherry tomato, ricotta salata, white balsamic condimento

arugula salad | cherry tomato, shaved parmigiano, lemon vinaigrette

caprese salad (seasonal selection) | sliced tomato, fresh mozzarella, basil, estate olive oil, balsamic glaze

tuscan salad | iceberg lettuce, arugula, radicchio, tomato, cucumber, lemon vinaigrette

Pasta | choose one

penne alla vodka | prosciutto, basil, spring peas, blush sauce

rigatoni pomodoro | san marzano tomato, basil, garlic, estate olive oil

fusilli | zucchini, basil pesto, parmigiano reggiano

cheese tortellini | choice of; pomodoro, blush or parmigiano crema

Main Course | choose one (comes with chef's daily selection of Vegetables)

chicken osso bucco | rosemary, garlic, lemon, estate olive oil

sautéed breast of chicken | choice of:

- *marsala* | forest mushrooms, sweet marsala wine demi
- *piccata* | white wine, lemon caper butter sauce
- *valdostana* | prosciutto cotto, fontina cheese, mushroom sage sauce
- *parmigiana* | melted mozzarella, san marzano tomato

grilled herbed norwegian salmon (gf) | estate olive oil, cherry tomato, capers, touch of lemon

baked norwegian salmon | choice of sauce:

- *dijon mustard sauce*
- *picatta sauce*
- *fresh dill cream sauce*

slow roasted pulled porchetta | natural jus, roasted long hot peppers, sharp provolone, baguette

sweet italian sausage & chicken scallopini | peppers & onions, white wine garlic jus

meatballs al forno | fresh basil, tomato gravy

Carving Stations

roasted breast of turkey | natural jus (\$8 supplement) *roasted loin of pork* | balsamic pork jus (\$8 supplement)

roasted top round of beef | sangiovese demi (\$12 supplement) *herb roasted leg of lamb* | thyme jus (\$14 supplement)

prime rib | natural jus, horseradish crema (\$16 supplement) *filet mignon* | sangiovese demi (\$16 supplement)

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