

Italian Nights

Passed Hors D'oeuvres

Bruschetta - Fresh basil and roma tomato with olive oil and garlic on herb toasts.

Wild mushroom with white vermouth in mini puff pastry

Smoked salmon with dill cream sauce in mini puff pastry

Roasted garlic and caramelized onion torte

Tri colored tortellini skewers with zesty marinara sauce for dipping

Mini Italian meatballs

Salad

Italian Green Salad – lettuce, tomato, garbanzos, cucumber, carrots and Mozzarella cheese and zesty Italian dressing

Assorted baby greens with roma tomatoes, pinenuts, and feta cheese and balsamic vinaigrette

Caesar Salad- Romaine, homemade croutons, and shaved parmesan and Caesar dressing

Entrée Menu

Chicken Marsala- Boneless breast sautéed with Marsala wine sauce and mushrooms

Chicken Parmigiana- Boneless breast in marinara sauce and mozzarella cheese

Chicken Piccata- Boneless breast in lemon butter, white wine and capers

Roasted Chicken breast simmered in white wine and herbs

Pasta

Baked Ziti pasta with meat sauce or marinara sauce and ricotta cheese

***Baked Mostaccioli pasta with eggplant, mozzarella cheese in marinara sauce
Fettuccini Alfredo- cream with romano and parmesan cheese***

Wild Mushroom Ravioli- stuffed pasta with meat or marinara sauce

Vegetables

Sautéed spinach in light garlic on olive oil

Baby grilled vegetables in olive oil and balsamic

Sautéed mushrooms in white wine

***Dinner includes olive, rosemary or garlic bread with
seasoned olive oil for dipping***

Desserts

Select three minis or one plated dessert selection

Mini lemon tarts

Mini fresh fruit tarts

Mini napoleons

Mini cannoli

Chocolate mousse cups

Mini rum cakes

Assorted mini cheese cakes

Tiramisu

***Includes Starbucks regular and decaf coffee
Cinnamon Sticks, Whip Cream, and Flavored syrups***