



paesanos
catering & special events

SPECIAL OCCASIONS

BUFFET MENUS

VINEYARD BRUNCH

(\$40 per person)

Seasonal Fruit Display
Assorted Muffins, Scones &
Breakfast Breads
Scrambled Eggs (Choice of grilled
veggie scramble **OR** classic)
Breakfast Meat (Choice of bacon
OR sausage)
Crispy Rosemary Potatoes
Freshly brewed coffee, hot and iced
tea, fresh squeezed orange juice

DELTA MIXER

(\$45 per person)

Your choice of:
Five Hors D' Oeuvres
Two Wood Fired Pizzas

WOOD FIRED PIZZA PARTY

(\$45 per person)

Your choice of:
Two Hors D' Oeuvres
Two Salads
Three Wood Fired Pizzas

THE VERDE

(\$40 per person)

Your choice of:
Two Hors D'oeuvres
One Salad
One Entree
One Accompaniment
One Baked Good

THE BIANCO

(\$48 per person)

Your choice of:
Three Hors D'oeuvres
Two Salads
Two Entrees
Two Accompaniments
One Baked Good

THE ROSSO

(\$55 per person)

Your choice of:
Four Hors D'oeuvres
Two Salads
Three Entrees
Two Accompaniments
One Baked Good

PLATED MENUS

THE PISA

(\$45 per person)

Your choice of:
Two Hors D'oeuvres
One Salad
One Entree
One Accompaniment
One Baked Good

(Served with seasonal vegetables)

THE AMALFI

(\$53 per person)

Your choice of:
Three Hors D'oeuvres
Two Salads
Two Entrees
One Accompaniments
One Baked Good

(Served with seasonal vegetables)

THE PORTOFINO

(\$58 per person)

Your choice of:
Four Hors D'oeuvres
Two Salads
Three Entrees
One Accompaniments
One Baked Good

(Served with seasonal vegetables)

BUFFET MENUS

VINEYARD BRUNCH

(\$40 per person)

Seasonal Fruit Display

Assorted Muffins, Scones & Breakfast Breads

Scrambled Eggs (Choice of grilled veggie scramble **OR** classic)

Breakfast Meat (Choice of bacon **OR** sausage)

Crispy Rosemary Potatoes

Freshly brewed coffee, hot and iced tea, fresh squeezed orange juice

BUFFET MENUS

DELTA MIXER

(\$45 per person)

Your choice of:

Five Hors D' Oeuvres

Two Wood Fired Pizzas

HORS D'OEUVRES

(Select Five)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS

SUMMER VEGETABLE GAZPACHO SHOOTERS

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream and cucumber-caper relish

CARAMELIZED ONION CROSTINI

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER

With creamy blue cheese dip

FRIED MAC & CHEESE BITES

FRIED RAVIOLI

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES

With red pepper coulis & whipped goat cheese

POLENTA FRIES

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel & sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta and Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

WOOD FIRED PIZZAS

(Select Two)

MARGHERITA

Fresh Mozzarella, San Marzano Tomatoes and basil

BARTLETT & BLUE

Local Bartlett pears, caramelized onions, spinach, Point Reyes Blue, garlic and Sciabica & Sons Olive Oil

SLOUGHHOUSE

Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic and Sciabica & Sons Olive Oil

CLASSICO

Molinari Pepperoni, fresh mozzarella, Stanislaus tomatoes

TRE CARNE

Prosciutto, Hot Coppa, Sopresatta, fresh mozzarella, spicy tomato sauce, Oregano and parmesan

BUFFET MENUS

WOOD FIRED PIZZA PARTY

(\$45 per person)

Your choice of:

Two Hors D' Oeuvres

Two Salads

Three Wood Fired Pizzas

HORS D'OEUVRES

(Select Two)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS

SUMMER VEGETABLE GAZPACHO SHOOTERS

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream and cucumber-caper relish

CARAMELIZED ONION CROSTINI

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER

With creamy blue cheese dip

FRIED MAC & CHEESE BITES

FRIED RAVIOLI

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES

With red pepper coulis & whipped goat cheese

POLENTA FRIES

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel & sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta and Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select Two)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya and polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

ARUGULA & ROASTED BEET

Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

WOOD FIRED PIZZAS

(Select Three)

MARGHERITA

Fresh Mozzarella, San Marzano Tomatoes and basil

BARTLETT & BLUE

Local Bartlett pears, caramelized onions, spinach, Point Reyes Blue, garlic and Sciabica & Sons Olive Oil

SLOUGHHOUSE

Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic and Sciabica & Sons Olive Oil

CLASSICO

Molinari Pepperoni, fresh mozzarella, Stanislaus tomatoes

TRE CARNE

Prosciutto, Hot Coppa, Sopresatta, fresh mozzarella, spicy tomato sauce, Oregano and parmesan

BUFFET MENUS

THE VERDE

(\$40 per person)

Your choice of:

Two Hors D'oeuvres

One Salad

One Entree

One Accompaniment

One Baked Good

HORS D'OEUVRES

(Select Two)

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

CUCUMBER WATERMELON GAZPACHO SHOOTERS

SUMMER VEGETABLE GAZPACHO SHOOTERS

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream and cucumber-caper relish

CARAMELIZED ONION CROSTINI

Toasted baguette with onion jam, feta, tomatoes and basil

MASCARPONE CROSTINI

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER

With creamy blue cheese dip

FRIED MAC & CHEESE BITES

FRIED RAVIOLI

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES

With red pepper coulis and whipped goat cheese

POLENTA FRIES

Served with balsamic ketchup and gorgonzola sauce

STUFFED MUSHROOMS

Choice of fennel and sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta & Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese and apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select One)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

ENTREES

(Select One)

MEATS & FISH

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

CHICKEN BASILICO

Grilled chicken with house made basil pesto, topped with parmesan, basil & pine nuts

HERB CRUSTED PORK LOIN

With a balsamic Dijon pan sauce

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

VEGETARIAN & PASTA

GRILLED VEGETABLE LASAGNA

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce

PORK FUSSILI

Ginger braised pork tossed with fusilli pasta, served with sour cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream

RIGATONI BOLOGNESE

Rigatoni served in a rich & creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

ACCOMPANIMENTS

(Select One)

VEGETABLES

Herb Roasted Seasonal Vegetable Medley ✓

Lemon Garlic Green Beans ✓

Honey Glazed Baby Carrots ✓

Sage Roasted Butternut Squash with Brown Butter ✓

Sautéed Broccolini ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Garlic Mashed Potatoes ✓

PASTAS & GRAINS

Herbed Rice Pilaf ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓

BUFFET MENUS

THE BIANCO

(\$48 per person)

Your choice of:

Three Hors D'oeuvres

Two Salad

Two Entree

Two Accompaniment

One Baked Good

HORS D'OEUVRES

(Select Three)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS

SUMMER VEGETABLE GAZPACHO SHOOTERS

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream and cucumber-caper relish

CARAMELIZED ONION CROSTINI

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER

With creamy blue cheese dip

FRIED MAC & CHEESE BITES

FRIED RAVIOLI

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES

With red pepper coulis & whipped goat cheese

POLENTA FRIES

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel & sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta and Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select Two)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya and polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

ARUGULA & ROASTED BEET

Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

ENTREES

(Select Two)

BEEF

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

RED WINE BRAISED SHORT RIBS

With a mixed herb gremolata

CHICKEN

CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

PAN SEARED CHICKEN BREAST

With sautéed Crimini mushrooms

CHICKEN SALTIMBOCCA

With prosciutto, sage, & a lemon butter sauce

PORK

HERB CRUSTED PORK LOIN

With a balsamic Dijon pan sauce

SEAFOOD

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

CHAR-GRILLED SALMON

With citrus beurre blanc

VEGETARIAN & PASTA

GRILLED VEGETABLE LASAGNA

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request

PORK FUSSILI

Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request

CREOLE GEMELLI

Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce

PESTO RAVIOLI

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil

WILD MUSHROOM RAVIOLI

In a sherry cream sauce topped with goat cheese & basil

BUTTERNUT SQUASH RAVIOLI

In a maple cream sauce topped with goat cheese & thyme

RIGATONI BOLOGNESE

Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

ACCOMPANIMENTS

(Select Two)

VEGETABLES

Grilled Seasonal Vegetables ✓

Lemon Garlic Green Beans ✓

Honey Glazed Baby Carrots ✓

Char-grilled Asparagus ✓

Sage Roasted Butternut Squash with Brown Butter ✓

Sautéed Broccolini ✓

Herb Roasted Seasonal Vegetable Medley ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Fingerling Potatoes ✓

Yukon Gold Mashed Potatoes ✓

Roasted Garlic Mashed Potatoes ✓

PASTAS & GRAINS

Lemon-Mint Couscous ✓

Wild Rice Pilaf ✓

Herbed Basmati Rice Pilaf ✓

Lemon Herb Risotto ✓

Risotto Toscano ✓

Soft Herbed Polenta ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓

BUFFET MENUS

THE ROSSO

(\$55 per person)

Your choice of:

Four Hors D'oeuvres

Two Salads

Three Entrees

Two Accompaniments

One Baked Good

HORS D'OEUVRES

(Select Four)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS ✓

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS ✓

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream & cucumber-caper relish

CARAMELIZED ONION CROSTINI ✓

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI ✓

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER ✓

With creamy blue cheese dip

FRIED MAC & CHEESE BITES ✓

FRIED RAVIOLI ✓

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES ✓

With red pepper coulis & whipped goat cheese

POLENTA FRIES ✓

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel and sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta & Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select Two)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya & polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

ARUGULA & ROASTED BEET

Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

ENTREES

(Select Three - Includes selection from Carving Station)

BEEF

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

RED WINE BRAISED SHORT RIBS

With a mixed herb gremolata

CHICKEN

CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

PAN SEARED CHICKEN BREAST

With sautéed Crimini mushrooms

CHICKEN SALTIMBOCCA

With prosciutto, sage & a lemon butter sauce

PORK

HERB CRUSTED PORK LOIN

With a balsamic Dijon pan sauce

SEAFOOD

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

CHAR-GRILLED SALMON

With citrus beurre blanc

VEGETARIAN & PASTA

GRILLED VEGETABLE LASAGNA

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO

Spinach and cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request

PORK FUSSILI

Ginger braised pork tossed with fussili pasta, served with sour

cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request

CREOLE GEMELLI

Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce

PESTO RAVIOLI

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil

WILD MUSHROOM RAVIOLI

In a sherry cream sauce topped with goat cheese & basil

BUTTERNUT SQUASH RAVIOLI

In a maple cream sauce topped with goat cheese & thyme

RIGATONI BOLOGNESE

Rigatoni served in a rich & creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

CARVING STATION

SLOW ROASTED PRIME RIB

Pepper crusted, served with pan jus and horseradish-Meyer lemon sauce

CHAR-GRILLED NY STEAK

With caramelized onions, roasted garlic and pinot noir demi-glace

HERB CRUSTED BEEF TENDERLOIN

*Choice of Cabernet pan sauce **OR** Shallot brandy cream sauce*

RED WINE BRAISED SHORT RIBS

With a mixed herb gremolata

GARLIC & HERB CRUSTED LEG OF LAMB

With pomegranate gravy

HONEY GLAZED HAM

ACCOMPANIMENTS

(Select Two)

VEGETABLES

Grilled Seasonal Vegetables ✓

Lemon Garlic Green Beans ✓

Honey Glazed Baby Carrots ✓

Char-grilled Asparagus ✓

Sage Roasted Butternut Squash with Brown Butter ✓

Sautéed Broccolini ✓

Herb Roasted Seasonal Vegetable Medley ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Fingerling Potatoes ✓

Yukon Gold Mashed Potatoes ✓

Roasted Garlic Mashed Potatoes ✓

PASTAS & GRAINS

Lemon-Mint Couscous ✓

Wild Rice Pilaf ✓

Herbed Basmati Rice Pilaf ✓

Lemon Herb Risotto ✓

Risotto Toscano ✓

Soft Herbed Polenta ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓

PLATED MENUS

THE PISA

(\$45 per person)

Your choice of:

Two Hors D'oeuvres, butler passed

One Salad

One Entree

One Accompaniment

One Baked Good

(Served with seasonal vegetables)

HORS D'OEUVRES

(Select Two)

JERK SALMON SKEWERS

Choice of classic tomato basil OR watermelon

CAPRESE SKEWERS ✓

With paradise mango sauce

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS ✓

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream & cucumber-caper relish

CARAMELIZED ONION CROSTINI ✓

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI ✓

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER ✓

With creamy blue cheese dip

FRIED MAC & CHEESE BITES ✓

FRIED RAVIOLI ✓

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES ✓

With red pepper coulis & whipped goat cheese

POLENTA FRIES ✓

Served with balsamic ketchup & gorgonzola sauce

STUFFED MUSHROOMS

Choice of fennel and sausage OR spinach, ricotta and crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta & Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select One)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

ENTREES

(Select One)

MEATS & FISH

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

HERB CRUSTED PORK TENDERLOIN

With a balsamic Dijon pan sauce

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

VEGETARIAN & PASTA

(When ordered as a plated option, these do not come with accompaniments)

GRILLED VEGETABLE LASAGNA

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce

PORK FUSSILI

Ginger braised pork tossed with fusilli pasta, served with sour cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream

RIGATONI BOLOGNESE

Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

ACCOMPANIMENTS

(Select One)

Sage Roasted Butternut Squash with Brown Butter ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Fingerling Potatoes ✓

Yukon Gold Mashed Potatoes ✓

Roasted Garlic Mashed Potatoes ✓

Lemon-Mint Couscous ✓

Wild Rice Pilaf ✓

Herbed Basmati Rice Pilaf ✓

Risotto Toscano ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓

PLATED MENUS

THE AMALFI

(\$53 per person)

Your choice of:

Three Hors D'oeuvres, butler passed

Two Salad

Two Entrees

One Accompaniment

One Baked Good

(Served with seasonal vegetables)

HORS D'OEUVRES

(Select Three)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS

SUMMER VEGETABLE GAZPACHO SHOOTERS

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream & cucumber-caper relish

CARAMELIZED ONION CROSTINI

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER

With creamy blue cheese dip

FRIED MAC & CHEESE BITES

FRIED RAVIOLI

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES

With red pepper coulis & whipped goat cheese

POLENTA FRIES

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel & sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta & Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select Two)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya & polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

ARUGULA & ROASTED BEET

Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

CLASSIC WEDGE

Iceberg lettuce topped with tomatoes, bacon & blue cheese dressing

ENTREES

(Select Two)

BEEF

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

CHICKEN

CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

PAN SEARED CHICKEN BREAST

With sautéed Crimini mushrooms

CHICKEN SALTIMBOCCA

With prosciutto, sage & a lemon butter sauce

PORK

HERB CRUSTED PORK TENDERLOIN

With a balsamic Dijon pan sauce

GRILLED PORK CHOP

With caramelized brandy apple butter & crispy shallots

SEAFOOD

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette and arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers and onions with pineapple salsa

CHAR-GRILLED SALMON

With citrus beurre blanc

VEGETARIAN & PASTA

(When ordered as a plated option, these do not come with accompaniments)

GRILLED VEGETABLE LASAGNA ✓

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGGIES & POLENTA ✓

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO ✓

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request

PORK FUSSILI

Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan and cream; add chicken or shrimp on request

CREOLE GEMELLI

Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce

PESTO RAVIOLI ✓

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil

WILD MUSHROOM RAVIOLI ✓

In a sherry cream sauce topped with goat cheese & basil

BUTTERNUT SQUASH RAVIOLI ✓

In a maple cream sauce topped with goat cheese & thyme

RIGATONI BOLOGNESE

Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA ✓

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

ACCOMPANIMENTS

(Select One)

Sage Roasted Butternut Squash with Brown Butter ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Fingerling Potatoes ✓

Yukon Gold Mashed Potatoes ✓

Roasted Garlic Mashed Potatoes ✓

Lemon-Mint Couscous ✓

Wild Rice Pilaf ✓

Herbed Basmati Rice Pilaf ✓

Risotto Toscano ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓

PLATED MENUS

THE PORTOFINO

(\$58 per person)

Your choice of:

Four Hors D'oeuvres, butler passed

Two Salad

Three Entrees

One Accompaniment

One Baked Good

(Served with seasonal vegetables)

HORS D'OEUVRES

(Select Four)

MAPLE GLAZED PORK BELLY BITES

JERK SALMON SKEWERS

With paradise mango sauce

CAPRESE SKEWERS ✓

Choice of classic tomato basil OR watermelon

WHISKEY GLAZED CHICKEN SKEWERS

JERK CHICKEN & PEACH SKEWERS

CHICKEN SALTIMBOCCA SKEWERS

CHAR-GRILLED FLANK STEAK SKEWERS

With jalapeno vinaigrette

HONEY SESAME BEEF SKEWERS

MINI CHIPOTLE FISH TOSTADAS

With shredded cabbage & a chipotle crema

CAJUN SHRIMP & ANDOUILLE BITES

With a New Orleans cream sauce

BABY CRAB & SHRIMP CAKES

Topped with roasted red pepper aioli

CRAB & ARTICHOKE TOASTS

House baked sourdough baguette toasted with creamy crab & artichoke spread

SESAME CRUSTED TUNA CRISPS

Sesame crusted ahi tuna seared rare served on crispy won tons with wasabi dressing & pickled vegetables

CHILLED PRAWN COCKTAIL SHOOTERS

Citrus poached prawn with house made cocktail sauce

CUCUMBER WATERMELON GAZPACHO SHOOTERS ✓

SUMMER VEGETABLE GAZPACHO SHOOTERS ✓

Topped with sour cream

TOMATO-BASIL SOUP SHOOTERS ✓

Topped with crème fraiche

HOUSE-SMOKED SALMON CROSTINI

Toasted baguette with dill cream & cucumber-caper relish

CARAMELIZED ONION CROSTINI ✓

Toasted baguette with onion jam, feta, tomatoes & basil

MASCARPONE CROSTINI ✓

Toasted baguette with sun dried tomato pesto

BUFFALO CAULIFLOWER ✓

With creamy blue cheese dip

FRIED MAC & CHEESE BITES ✓

FRIED RAVIOLI ✓

Filled with spinach & cheese, served with spicy marinara

POLENTA CAKES ✓

With red pepper coulis & whipped goat cheese

POLENTA FRIES ✓

Served with balsamic ketchup & gorgonzola sauce

PROSCIUTTO WRAPPED ASPARAGUS

STUFFED MUSHROOMS

Choice of fennel and sausage OR spinach, ricotta & crisp pancetta

CRISPY PHYLLO WRAPPED QUICHE BITES

With pancetta & Gruyere cheese, topped with sour cream

ROSEMARY ROASTED RED POTATOES

With whipped chive cream cheese & apple wood smoked bacon

PESTO CHICKEN BROCHETTE

Citrus marinated chicken breast with house made pesto & vine ripe tomatoes

PAESANOS POLPETTE

House made meatballs with marinara & parmesan

SALADS

(Select Two)

CAESAR

*Choice of kale **OR** romaine lettuce with garlic croutons, parmesan & house made Caesar dressing*

MEDITERRANEAN

Romaine lettuce with carrots, tomatoes, roasted red peppers, Kalamata olives, Feta cheese & aged balsamic vinaigrette

BABY SPINACH & PAPAYA

With crisp bacon, goat cheese, papaya & polenta croutons in a honey-Dijon vinaigrette

ITALIAN CHOP

Chopped romaine with roasted turkey, salami, provolone, parmesan, cucumbers, tomatoes & marinated garbanzo beans in an Italian herb-parmesan vinaigrette

ITALIAN GREENS

Mixed lettuces, cucumbers, marinated garbanzo beans, parmesan & croutons in a roasted garlic vinaigrette

ARUGULA & ROASTED BEET

Thyme and rosemary, baby arugula & goat cheese with a roasted garlic red wine vinaigrette

SEASONAL GREENS

Ask your event coordinator about our featured selection

FARMER'S MARKET

Mixed lettuces, dates, goat cheese, sweet corn, avocado, tomatoes & cornbread croutons in a tarragon dressing

CLASSIC WEDGE

Iceberg lettuce topped with tomatoes, bacon & blue cheese dressing

ENTREES

(Select Three)

MEATS & FISH

SMOKED TRI-TIP 'SALMORIGLIO'

Slow smoked tri-tip sliced & served with an Italian lemon-herb-garlic sauce

SLOW ROASTED PRIME RIB

Pepper crusted, served with pan jus & horseradish-Meyer lemon sauce

CHAR-GRILLED NY STEAK

With caramelized onions, roasted garlic & pinot noir demi-glace

HERB CRUSTED BEEF TENDERLOIN

Choice of Cabernet pan sauce OR Shallot brandy cream sauce

RED WINE BRAISED SHORT RIBS

With a mixed Herb gremolata

CHICKEN GENOVESE

Grilled chicken breasts with house made basil pesto, topped with parmesan, basil & pine nuts

WOOD OVEN ROASTED CHICKEN BREAST

With roasted vegetable jus

PAN SEARED CHICKEN BREAST

With sautéed Crimini mushrooms

CHICKEN SALTIMBOCCA

With prosciutto, sage & a lemon butter sauce

HERB CRUSTED PORK TENDERLOIN

With a balsamic Dijon pan sauce

GARLIC & HERB CRUSTED LEG OF LAMB

With pomegranate gravy

CHAR-GRILLED MAHI MAHI

With pearl onion-pancetta vinaigrette & arugula pesto

CARIBBEAN SALMON

Seared and served over sweet peppers & onions with pineapple salsa

CHAR-GRILLED SALMON

With citrus beurre blanc

VEGETARIAN & PASTA

(When ordered as a plated option, these do not come with accompaniments)

GRILLED VEGETABLE LASAGNA ✓

Grilled eggplant & zucchini layered with fresh pasta sheets, herbed ricotta, mozzarella, parmesan & house made marinara

WOOD FIRED VEGIES & POLENTA

Portobello mushrooms, sweet peppers & asparagus served with grilled polenta & Italian lemon-herb-garlic sauce

TORTELLINI FORMAGGIO ✓

Spinach & cheese tortellini with sun dried tomatoes in pesto cream sauce; add chicken or shrimp on request

PORK FUSSILI

Ginger braised pork tossed with fussili pasta, served with sour cream & habanero pesto

CARBONARA

Ziti with smoked bacon, cracked black pepper, garlic, parmesan & cream; add chicken or shrimp on request

CREOLE GEMELLI

Gemelli with blackened chicken, shrimp & Andouille sausage in a spicy Creole inspired tomato sauce

PESTO RAVIOLI ✓

Cheese ravioli tossed with house made basil pesto topped with feta, tomatoes & basil

WILD MUSHROOM RAVIOLI ✓

In a sherry cream sauce topped with goat cheese and basil

BUTTERNUT SQUASH RAVIOLI ✓

In a maple cream sauce topped with goat cheese & thyme

RIGATONI BOLOGNESE

Rigatoni served in a rich and creamy Italian meat sauce topped with parmesan & basil

PENNE ROMA ✓

Penne pasta with tomatoes, kalamata olives, roasted garlic, marinara & oregano topped with feta

ACCOMPANIMENTS

(Select One)

Sage Roasted Butternut Squash with Brown Butter ✓

Rosemary Roasted Red Potatoes ✓

Mashed Sweet Potatoes with Thyme ✓

Roasted Fingerling Potatoes ✓

Yukon Gold Mashed Potatoes ✓

Roasted Garlic Mashed Potatoes ✓

Lemon-Mint Couscous ✓

Wild Rice Pilaf ✓

Herbed Basmati Rice Pilaf ✓

Risotto Toscano ✓

Farfalle Pomodoro ✓

Rigatoni Alfredo ✓

HOUSE BAKED GOODS

(Select One)

Pugliese Garlic Bread ✓

Rosemary Focaccia with Italian Dipping Oil ✓

Artisan Dinner Rolls with butter ✓

Fresh Baked Baguette with butter ✓

Gluten Free Baguette with butter (\$0.75 per person upcharge) ✓