



Evening Sit Down Dinner

VENUE OVERVIEW | Our venue includes the following services and amenities:

- A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- All tables for guest seating, gifts, cocktails, and auxiliary needs; silver or gold Chiavari chairs
- Variety of specialty table linens, napkins and decorative plate chargers
- China, silverware, glassware, wait and bar staff
- Garden and patio dining options available



TUSCAN GARDEN STATION

A Selection of Domestic Cheeses, Grapes, Dried Sausage, Sopressata, Honey Mustard and Crackers

Assorted Cheese Wheel: Fontina, Manchego, or Brie

Stuffed Pepper Shooters, Provolone Cheese and Prosciutto

Fresh Mozzarella, Tomato and Basil Caprese Shooters

Strawberries, Grapes, and Dried Apricots

Cashews and Pistachios

Fresh Baked Pretzel Sticks

An Assortment of Marinated Roasted Peppers, Olives, Artichoke Hearts, and Sundried Tomatoes

Fresh Vegetable Crudités, Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus

OR

THREE HAND-PASSED HORS D'OEUVRES



Buffalo Chicken Kebobs with Bleu Cheese Dipping Sauce

Philly Cheesesteak Spring Roll with a Sweet Chili Glaze

Assorted Stromboli

Mini Filet Mignon Sandwiches with a Horseradish Cream

Mini Crab Cake with a Dijon Dipping Sauce

Coconut Shrimp with Plum Sauce

Seared Ahi Tuna, Ponzu Sauce, Wasabi Mayo

Stuffed Mushrooms, Crabmeat or Sausage

Scallops Wrapped in Bacon

Assorted Old Forge Style Pizza: Red, White, and Fresh Tomato

Pecorino Romano Fried Rice Balls with Stuffed Provolone



SERVED FIRST COURSE

CHOOSE 1

Spring Mix Salad with White Balsamic Vinaigrette, Glazed Walnuts, Craisins, and Crumbled Goat Cheese, GF

Spinach Salad with Strawberry Balsamic Vinaigrette, Mandarin Oranges, Almond Slices and Crumbled Feta Cheese, GF

Romaine Lettuce with Craisins, Glazed Walnuts and Crumbled Bleu Cheese, topped with Creamy Poppy Seed Dressing, GF

Classic Caesar Salad with Shaved Parmesan, Homemade Croutons

Fresh Mozzarella and Tomato Caprese Salad over Bibb Lettuce with Balsamic Drizzle, GF

Butter Bibb and Radicchio with Mandarin Oranges, Heirloom Cherry Tomatoes, English Cucumbers, Candied Pecans, Shaved Cranberry Stilton with White Balsamic Vinaigrette, GF

Baby Kale and Arugala with Strawberries, Edamame, Carrots, and Cashews with Caper Red Wine Vinaigrette, GF

Romaine Lettuce with Shredded Carrots, Cherry Tomatoes, Cucumbers, Croutons, and Shredded White Cheddar Cheese, with Parmesan Peppercorn Dressing, GF

Penne Pasta with Vodka Marinara

Rigatoni with Sausage Bolognese

Campanelle with Sausage, Broccoli Rabe and Shaved Parmesan

Italian Wedding Soup

Cream of Butternut Squash

Roasted Pumpkin Bisque

SIT DOWN DINNER ENTRÉE SELECTIONS

CHOOSE 4



CHICKEN

Balsamic Herbed Chicken Breast with Sundried Tomato Cream Sauce

Chicken Saltimbocca with Prosciutto and Asparagus

Stuffed Chicken Breast with Spinach, Roasted Red Peppers and Ricotta Cheese

Stuffed Chicken Breast with Pear and Brie with an Apricot Glaze

Bruschetta Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Francaise with Lemon Butter Sauce

Chicken Cordon Bleu

Parmesan and Herb Crusted French Chicken Breast with Basil Cream Sauce

Herb Marinated and Roasted French Breast Chicken with Balsamic Glaze, GF



BEEF, ETC.

Sliced Beef Tenderloin with a Demi-Glace, GF

Prime Rib Au Jus, GF

Black and Bleu Tenderloin with Brown Sugar Soy and Gorgonzola Cheese, GF

Stuffed Pork Tenderloin with Apple Stuffing, Rosemary Sage Red Wine Sauce

8 oz. Center Cut Filet Mignon with Béarnaise*, GF

Braised Short Ribs with a Cabernet Horseradish Reduction, GF



SEAFOOD

Salmon with a Bourbon Sauce, GF

Stuffed Flounder Florentine

Filet of Sole with Lemon Butter Sauce

Grilled Mahi Mahi with Mango Lime Salsa, GF

Lump Crab Cakes with a Roasted Red Pepper Remoulade

Sesame Encrusted Ahi Tuna with Wasabi Drizzle, GF

Shrimp and Crab Stuffed Cannelloni with Tomato Basil Cream Sauce

Dijon Encrusted Salmon

8 oz. Lobster Tail with Vanilla Beurre Blanc Sauce*, GF

Crabmeat Stuffed Flounder

Lump Crab Stuffed Butterfly Shrimp with Lemon Butter Sauce



VEGETARIAN/VEGAN ENTREES

Eggplant Rollantini with Ricotta and Marinara Sauce

Grilled Portabella Mushroom over Black Bean, Cilantro Quinoa with Marinated Roasted Red Peppers and Pesto Drizzle, GF

Stuffed Bell Pepper with Orzo Pasta, Sautéed Spinach, Roasted Red Peppers, and Lemon Olive Oil

Spaghetti Squash with Roasted Tomato Sauce and Burrata Cheese, GF



*Market Price



SIDES

CHOOSE 2

Oven Roasted Baby Red Skin Potatoes with Parsley Butter

Mashed Potato Towers: Roasted Garlic, Butternut Squash, Sweet Potato, Cheddar, and Butter and Chive

Spinach and Feta Orzo with Lemon Oil

Bacon and Cheddar Polenta

Broccoli Florets

Grilled Asparagus

Fresh Squash and Zucchini Ratatouille with Diced Tomatoes and Romano Cheese

Italian Style Green Beans

Grilled Vegetable Towers

Glazed Baby Carrots

Roasted Brussel Sprouts

Sautéed Red Beats with Goat Cheese

DESSERTS

Add \$3 Per Person

Decorative Sheet Cake

Brownie Ala Mode

Strawberry Shortcake Parfaits

Warm Apple Crumb with Vanilla Bean Ice Cream

NON-ALCOHOLIC BEVERAGES

A Non-Alcoholic Beverage Station Consisting of Lemonade, Iced Tea and Fruit Infused Water

Soft Drinks

Spring Water with Lemon or Cucumber Garnish

Coffee and Tea Station

\$65 Per Person. Minimum 30 people.
Gratuity Included, 6% sales tax not included.

