



Dinner on the Patio

Tartine/Canapés

Select Three to Be Passed

MANZO ALLA WELLINGTON mini beef and mushrooms pastry with red wine demi glace

BACCALA salt cod fritters, chipotle aioli and hearts of palm

CROSTINI roasted red peppers, artichokes, mascarpone and basil

GAMBERI marinated shrimp, cucumber, pickled onion and watercress puree

ANATRA sliced duck, mini toast, fig marmalade and piave cheese

Antipasto/Appetizer

Select Two

Served Family Style

PROSCIUTTO E MELONE parma ham, cantaloupe, pink peppercorns and saba

INSALATA MISTA organic mixed greens, beets, smoked goat cheese and lemon-truffle vinaigrette

CALAMARI marinated squid salad, avocado mousse, almonds, radish and pancetta

BURRATA fresh mozzarella, caponata, crystallized basil and grilled onion focaccia

Secondo Piatto/Entrée

You may provide your guests with a choice of entrée from two of the following

(must be pre-selected)

RISOTTO AI FUNGHI mushroom risotto, parmigiano, and spinach

GARGANELLI penne style egg pasta, scampi, poblano besciamella and english peas

POLLO AL MARSALA chicken breast, roasted cauliflower-garlic puree, rainbow chard, pioppini mushrooms and marsala demi glace

BISTECCA grilled flat iron steak, cippoline, spicy broccolini, potatoes and smoked rosemary pesto

CORVINA sea bass, charred corn, baby carrots, avocado salsa and caper gremolata

Dolce/Dessert

These items may be served family style or plated

Chef's Choice seasonally inspired creations

Enjoy Wine Service during Canapés Reception and Dinner, Freshly Brewed Coffee,
Decaffeinated Coffee and Specialty Teas

\$100.00++ per person

*Above prices are subject to 13.75% service gratuity and 9.25% administrative fee and applicable taxes
Minimum of 20 Guests / Maximum of 50 Guests*