

Holiday Gala Menu
Saturday December 14th, 2019
6:30-11:30pm

~ **TUSCAN TABLE** ~

Meats and cheese with mozzarella tomato, roasted peppers, pickled mushrooms, stuffed breads, rolls, prosciutto wrapped asparagus, fruit

~ **Hot Stationary Appetizers** ~

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| <i>*Tuscan Mushroom ripieni</i>
<i>Sausage, fennel, kale</i> | <i>*chorizio en crote (house made pigs</i>
<i>in a blanket)</i> |
| <i>*Buffalo chicken meatball pops</i> | <i>*Eggplant rollatini</i> |
| <i>*Mozzarella en carroza</i> | <i>*Smoked mozz and tomato</i>
<i>arancini</i> |
| <i>*Spinach artichoke tarts</i> | <i>*Bacon wrapped scallops</i> |

~ **Ciopinno Station** ~

*Sauteed shrimp, scallops, clams and mussels with tomato and white wine
rustic toasted baguette and saffron risotto*

~ **Plated Dinner** ~

Salad

Autumn Salad

*Cranberries, apples, mixed greens, manchego cheese, spiced nuts
Apple cider vinaigrette*

Pasta-

Rigatoni a la vodka

Entree

*Surf N' Turf Entree- 6oz Filet Au Poivre and Grilled Shrimp, peppercorn
brandy cream
Served with chefs accompaniments*

Dessert

*Pastry platter at each table
Seasonal Gelato Station*

Beverages

Water, Soda, Coffee, Tea, Open Bar

