GOLD MENU

APPETIZER served family style COLD ANTIPASTO, CALAMARI FRITTI

INSALATE (CHOICE OF 1)	
MISTA SALAD	
Mixed greens, olives, plum tomatoes tossed with balsamic Parmesan cheese	c vinaigrette and topped with shaved
CAESAR SALAD	
Romaine lettuce tossed with homemade caesar dressing,	toasted croutons
and shaved Parmesan cheese SPINACI & PERE	
Baby spinach served with poached pear, goat cheese in le	emon vinaigrette
SECOND COURSE (CHOICE OF 1)	
PENNE	RIGATONI
POMODORO FRESCO: light tomato sauce, basil, parmes	san cheese
SKY VODKA: light pink vodka sauce	
BOLOGNESE: our famous rustic meat sauce	
MAIN COURSE (CHOOSE 1 OF EACH)	
	SALMON
MEUNIERE: Wild salmon pan seared with fresh herbs, lee PUTTANESCA: Wild salmon with capers, black olives, free	
DIJON: Wild salmon broiled served with a light dijon must	
CHIC	KEN
POLLO AL CARCIOFO: Chicken breast sautéed with cap	ers, artichokes in a white wine & rasted garlic sauce
POLLO BAROLO: Chicken breast sautéed with mushroo	
POLLO FRANCESE: Egg-battered chicken breast pan frie	
VEAL RUSTICO: Veal scaloppini sautéed with hot and sw	
VEAL FLORIO: Veal scaloppini sautéed with wild mushro	
VEAL PICCATA: Veal scaloppini sautéed with capers in a	
*PASTA , SALAD AND MAIN COURSE CAN BE REPLACED WITH PRE-	SELECTED DIINNER MENOTTEMS
DESSERT	
ITALIAN PASTRIES	
Assortment of pastries served with coffee or tea	
BEVERAGE PACKAGES	
1 LITRE CARAFE OF WINE (Red and White)	\$35 PER CARAFE
BEER AND WINE 3 HOURS	\$30 PER PERSON "adult only"
ELITE OPEN BAR 3 HOURS	\$45 PER PERSON "adult only"
HOST TAB	PAID BY PARTY HOST
CASH BAR	EACH DRINK PAID BY GUEST

CONTRACT

Name		
Email		
Phone		
Date and Time of Event		
# Adults	# Kids	
Occasion		
Head Line		
Location: ()Main Dinning ()Side Dining ()Veranda ()Closed Doors		
Additional Details		
Deposit: Cash \$Credit Card	\$	