## **SILVER MENU'**

INSALATE (CHOICE OF 1)	
MISTA SALAD Mixed greens, olives, plum tomatoes tossed with balsamic Parmesan cheese	vinaigrette and topped with shaved
CAESAR SALAD Romaine lettuce tossed with homemade caesar dressing, and shaved Parmesan cheese	toasted croutons
SECOND COURSE (CHOICE OF 1)	DICATONI
POMODORO FRESCO: light tomato sauce, basil, parmes	RIGATONI an cheese
SKY VODKA: light pink vodka sauce	
MAIN COURSE (CHOOSE 1 OF EACH)	
MEUNIERE : Pan seared with fresh herbs, lemon and whi	<b>/SOLE</b> te wine sauce
OREGANATA: Baked topped with breadcrumbs, white win	e, roasted garlic
FLORIO: Chicken breast sautéed wild mushrooms in a ma	
PICCATA: Chicken breast sautéed with capers, lemon whi	te wine sauce
ME	
SCALOPPINI PICCATA: Veal sautéed with capers, lemon	white wine sauce
SCALOPPINE BAROLO: Veal sautéed with wild mushroor	ms in a red wine reduction sauce
*PASTA , SALAD AND MAIN COURSE CAN BE REPLA	CED WITH PRE-SELECTED DINNER MENU ITEMS
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	\$30PER 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 \$		