



## **ESTATE DINNER MENU**

### **COCKTAIL HOUR INCLUDES**

#### **BUTLER STYLE PASSED HORS D'OEUVRES**

Arancini Rice Balls / Mini Meatballs marinara / Caprese Skewers / Mini Cocktail Franks  
Sesame Chicken / BBQ Beef Crostini / Antipasto Roll / Tostones 'n' Guac

**And**

#### **TUSCAN ANTIPASTO TABLE**

Herb Grilled Veggies / Mushrooms / Artichokes / Roasted Pepper  
Parma Prosciutto / Salami / Soppresata / Mortadella  
Cheese Board: Swiss / Cheddar / Fontina  
Fusilli Salad / Fresh Mozzarella / Olive Medley / Bruschetta

### **3 course Dinner**

#### **Duet App (select one)**

<b>CAPRESE // CAPONATA</b>	fresh mozz, basil, evoo, roast eggplant, baby arugula
<b>PROSCIUTTO // MELONE</b>	parma ham, honeydew, grana, greens, balsamic
<b>ASPARAGUS // RAVIOLI</b>	asparagus gratin, asiago rav, pesto drizzle
<b>MUSHROOM // RISOTTO</b>	roast cremini, shallots, Arborio, pecorino
<b>BACON // MAC n CHEESE</b>	crisp hickory smoked, cheddar, herbed panko

#### **Entrees (select chicken/fish/meat/veg)**

<b>CHICKEN BREAST</b> all natural	Marsala, mushrooms // piccata, lemon // classic parm // cacciatore, peppers
<b>SEA BASS 'marechiaro'</b>	/ tomatoes, roast garlic, thyme, chilies
<b>SHRIMP SCAMPI</b>	/ vino bianco, parsley, paprika
<b>FISH 'n' CHIPS</b>	/ beer batter cod, shoestring fries, saffron tartar
<b>TRI TIP STEAK</b>	/ grilled, chianti-rosemary glaze
<b>PORK LOIN</b>	/ roasted, hard cider, sage, polenta
<b>POT ROAST</b>	/ slow braised, potato croquette
<b>CRISP TOFU</b>	/ mushroom sauté, veggies
<b>EGGPLANT rotolo</b>	/ mozzarella, ricotta, pomodoro
<b>VEGGIE NAPOLEON</b>	/ fontina, balsamic drizzle

#### **Veggie Medley & Potato du jour with each entree**

**Special Occasion Cake or House Bake Cookies or Ice cream sundae Bar  
Coffee & Tea Service**