

UPSCALE ENTERTAINING

Bistro Dining

*Individual Portions of Chef Prepared Food Served Buffet Style
For An Elegant Plate Presentation.*

Choose One Salad, One Pasta, One Vegetable and Three Entrées

Salads

New England: Mesclun greens, dried cranberries, toasted walnuts, crumbled goat cheese, raspberry vinaigrette.

Tuscan: Romaine lettuce, roasted baby fennel, grilled orange sections, yellow peppers, toasted pignoli nuts, lemon-fennel dressing.

Classic Italian: Romaine-iceberg mix, roasted red peppers, Bermuda onions, tomatoes, black olives, imported provolone cheese, red wine vinaigrette.

Pasta, Potatoes and Rice

Stuffed Rigatoni: with ricotta cheese, in a roasted garlic, crisp pancetta and sautéed spinach pink sauce.

Rigatoni Rustica: Mini rigatoni with crumbled homemade Italian sausage and sautéed broccoli rabe in a garlic and oil sauce.

Penne Bolognese: Hearty meat sauce made with ground beef, pork and veal.

Baby New Potatoes: with roasted garlic and rosemary

Mashed Potatoes: Parmesan yukon gold mashed potatoes.

Wild Rice: with mushrooms and fresh English peas.

Vegetables

Asparagus Bundles: Tender asparagus tips secured by yellow squash rings.

Tuscan Roasted Vegetables: Medium diced herb roasted vegetables with sea salt and virgin oil.

Steamed Brocolini: with fresh squeezed lemon.

String Beans Almandine: Garden fresh green beans with toasted almonds.

Chicken Entrées

Chicken Saltimbocca: Lightly breaded chicken breast rolled with basil, imported provolone and prosciutto, served in a rich brown sauce.

Chicken Merlot: Chicken breast sautéed in Merlot, chicken stock and crushed tomatoes, served with wild mushrooms and a brown demi-glace.

Beef Entrées

Steak Barolo: Seared medallions of prime filet mignon with sautéed Portobello mushrooms, caramelized shallots and a Barolo demi-glace.

Braised Boneless Short Ribs: Fork tender short ribs in a savory beef sauce accompanied by roasted root vegetables.

Seafood Entrées

Pan Seared Salmon: with a citrus glaze.

Jumbo Shrimp Scampi: with sautéed garlic and fresh herbs in a white wine-lemon sauce.

Almond Crusted Tilapia: Pan seared and oven roasted with a leek-white wine sauce.

Chef's Specials

Tuscan Veal: Veal scaloppini with pan fried pancetta and melted fontina cheese.

Roasted Herb Rubbed Pork Loin: with julienne of anjou pears, in a port wine sauce.

Fresh Baked Bread and Butter

★ Gold Star Presentation - \$34.99 per person
(15 person minimum)

Four Course Bistro Menu

Make it complete by adding appetizers, dessert and coffee. Your choice of three appetizers and two desserts

★ Gold Star Presentation - \$42.99 per person

Full Scale Party Planning Available Including Wait Staff, Bartenders and Rentals

