

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 Entrees

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 Broccolini: with fresh squeezed lemon.

String Beans Almondine: 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 - \$43.99 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 - \$52.99 per person**

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

