



PRIVATE DINING ROOM

SEASONAL PLATED MENU

FRESH INGREDIENTS, INSPIRED FLAVORS. AN UNFORGETTABLE EXPERIENCE.

Upon Guests Arrival (approx. 30 minutes)

Assorted Homemade Crostinis topped with Seasonal Ingredients

First Course ~From the Garden Choose (1)

Massaged Kale Salad with Cranberries, Walnuts and Feta
Caesar Salad | Tuscan Garden Salad | Greek Salad | Kale Caesar Salad
Field Green Salad with Sliced Strawberries, Pine nuts and Feta Cheese

Second Course ~ Pasta Choose (1)

Served Family Style

Your Choice of Pasta topped with Farm to Table Freshly Made Sauce
Filetto di Pomodoro or Vodka Sauce

Main Entree Selections Choose (3)

Farm to Table Grass Fed Flank Steak with Chumichuri Sauce or Peppercorn Sauce
Rustic Lemon Chicken | Chicken Parmigiana | Chicken Francese | Chicken Piccata
Djon Encrusted Salmon | Grilled Wild Caught Salmon with Apple Cider Glaze (gf)
Eggplant Rollatini
Accompanied with
Roasted Seasonal Vegetables and Roasted Tuscan Potatoes

The Bread Basket

Artisanal Focaccia with Organic Herb Infused Olive Oil

Something Sweet

Custom Bakery Ordered Sheetcake or Chef's Selection of Seasonal Sweets

Beverages

Freshly Brewed Organic Coffee and Herbal Teas
Includes Homemade Iced Tea and Flavored Water

Inquire About Customizing Your Menu with Enhancements Such As...
Passed Hors D'oeuvres, Beverage Packages

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