

Italian Flare
Sample Pasta Station Menu
Very aromatic with lots of detail to special service from our Chefs

Butler style passed Appetizer's (passed for the first hour by the staff)

Chicken Satay served with Spicy Thai Sauce

Petite Cuban Sandwiches served with a Whole Grain Mustard Dip

Peeled jumbo Shrimp served with key lime cocktail sauce

Displayed Appetizer's

Seasonal Fresh Fruits served with Grand Marnier sauce and Lovash crackers

Assorted Rolls with displays of Infused Oils, Sun-dried Tomato Spread, Lobster Cheese, Olives, Roasted Garlic and Hummus

Salads

Fresh Field Greens served with choice of Chef's dressings

Sliced Roma Tomatoes and Mozzarella topped with fresh basil and a vinaigrette drizzle

Carving Station (\$100.00 fee for Chef's attendance, per Chef)

Slow roasted Prime Rib served with fresh Au Jus and Horseradish sauce

Pasta Station (\$100.00 fee for Chef's attendance, per Chef)

Cooked to order with:

Fresh garden Vegetables, boneless skinless Chicken Breast, Italian Sausage, Fresh Fish, Meatballs, Clams, Mussels, Shrimp, Scallops, fresh Parmesan, Marinara, Alfredo, Pesto, Aioli and assorted Pastas

Main Station

Chicken Piccata with capers, key lime white wine butter sauce

Three cheese tortellini with pink vodka cream sauce

Chantilly Potatoes – Mashed Potatoes topped with heavy cream, butter, and Gruyere cheese and baked golden brown

Chilled crisp green beans topped with roasted red peppers, toasted almonds and lemon drizzle

Price per person = \$ 88.00 plus taxable service fee of 21% and Florida sales tax of 7.5% for a total of \$114.46

Children 10 and under are half price. Children 5 and under are no charge.

ALL menus are subject to price change.

