

Shower luncheon packages

Option 1

*** \$20 per person

Includes:

- Bread Basket
- Olive oil for dipping
- Soup of the day

Choice of three Entrée

Cesare

Romaine hearts tossed in Caesar dressing, served in a parmaigiano regiano crisp

Tono

Sicilian float tuna, roasted red peppers, tomatoes, scallions, kalamata olives, extra virgin olive oil, white balsamic

Toscana

Spring mix, roasted red peppers, kalamata olives, tomatoes, fontinella cheese, grilled chicken, extra virgin olive oil, aged balsamic vinegar

Mediterraneo

Arugula, macademeia nuts, fresh oranges sundried cherries, orange flavored extra virgin olive oil.

Californian

Organic spinach, walnuts, fresh berries, cantaloupe, raspberry vinaigrette dressing

Russian

Roast pork loin, salami, peas, carrots, pickles, boiled eggs, mayonnaise dressing

Also Includes:

- Vanilla Gelato, cherry balsamico glaze fresh berries
- Coffee, tea & Soft drink

Option 2

*** \$ 25 per person

Includes:

- Bread Basket
- Olive oil for dipping
- House salad
- potato

Choices of three Entrée

Chitarra Pomodoro E Basilico

House made spaghetti, academia barilla cherry tomatoes, shallots, extra virgin olive oil, fresh basil, French feta cheese

Pennette alla Vodka

Artesian pennette pasta, pancetta, prosciutto di parma shallots, flambeau with vodka tomato cream

Pollo Mirabella

Chicken breast, filled with asparagus, red peppers, shallots, fresh mozzarella, sauvignon lemon sauce

Pollo Napolitana

Chicken breast, breaded eggplant, Holland fresh tomatoes, prosciutto di parma, fontiago cheese, fragrant tomato broth

Gamberi Alla Cremosi

Breaded jumbo wild shrimp, white wine fresh garlic , lemon cream sauce, Julian vegetables

Also Includes:

- Coffee and hot tea
- Soft drinks
- Tiramisu

Option 3

*** \$30 per person

Includes:

- Bread Basket
- Olive oil for dipping
- House salad
- Potato and vegetable

Choices of one Entrée

Ravioli Arragosta

Saffron flavored pasta, filled with lobster meat, blend of wild mushrooms, shallots, roasted peppers, olives, brandy tomato cream, goat cheese

Pollo Cremosi

Chicken breast encrusted in bread crumbs, lemon cream sauce with a hint of garlic

Scaloppine di Vitello Saltimbocca

Veal topped with prosciutto di parma, mozzarella, over baby spinach, fresh sage, demi glaze, organic quail eggs

Scaloppine di Vitello Francese

Veal dipped in egg batter, white wine lemon butter sauce

Salmone Con Miele Al Tartufo

Tasmanian Salmon incrusted in smoked paprika truffle honey, fresh orange juice, thyme served over peppercorn polenta

Pesce Spada

Center cut pacific Swordfish, incrusted with sundried tomatoes, garlic, served over baby arugula and drizzled with roasted peppers pesto

Also Includes:

- Coffee and hot tea
- Soft drinks
- Monte Titano

Also available upon request

Mimosas \$25 (per bottle)

Fruit punch \$35

Champagne fruit punch \$ 65

Rum fruit punch \$65

Pinot gregio, Chianti pacido \$25 per bottle