



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## A La Carte Selections

### Poultry Selections

#### Falafel Chicken

Falafel Chicken, Spinach, Mushroom, Light Truffle Sauce

#### Spring Chicken

Seared Chicken, Lemon Sauce, Red & Yellow Peppers, Zucchini, Asparagus, Fennel, Artichoke, Cavatelli, Parsley & Dill

#### Rustic Chicken

Sautéed with Rustic Chicken Stock, Mushrooms, Fennel, Brussels Sprouts, Artichokes, Baby Potatoes

#### French Chicken

Pan Seared, Chicken with Truffled Wild Mushrooms, Ricotta Gnocchi, Broccolini, Baby Carrots, Chicken au Jus

#### Tuscan Chicken

Tuscan Chicken Paillard, Plum Tomato Bruschetta, White Beans, Ricotta Salata, Basil Leaves

#### Rotisserie Chicken

Rotisserie Chicken, Chorizo, Potato, Onion & Bean Hash

#### Buttermilk Fried Baby Chicken

Cilantro, Corn, Scallion, Red Pepper, Bread Pudding, Jalapeno Corn Sauce

#### Frenched Chicken

Artichokes, Shiitakes, Spinach, Gnocchi, Truffled White Wine Sauce, Broccolini

#### Roulade of Baby Chicken

Ricotta Salata, Mozzarella, Roasted Tomatoes, Pomodoro Sauce

#### Lemon Chicken

Chicken Tenders, Roasted Artichokes, Capers, Lemon Sauce

#### Grilled Rosemary Chicken

White Beans, Tomato, Artichoke Ragout, Roasted Garlic, White Wine Chicken au Jus

#### Pan Roasted Chicken Breast

Roasted Garlic, White Wine, Shiitake Mushrooms, Spinach and Ricotta Gnocchi, Artichokes, Natural Chicken au Jus

## Poultry Selections Continued...

Parmesan Encrusted Chicken  
 Tomato Basil Bruschetta  
 Mushroom Herbed Chicken  
 Wild Mushrooms, Smoked Mozzarella, Marsala Wine Sauce  
 Stuffed Breast of Chicken  
 Prosciutto, Roasted Peppers, Eggplant, Mozzarella, Light Tomato Broth  
 Harvest Roulade Of Chicken  
 Swiss Chard, Butternut Squash, Truffle Oil, Cider Chicken au Jus  
 Pesto Grilled Chicken Brochette  
 Cremini Mushrooms, Fennel, Peppers, Onions

## Charcuterie Selections

Short Ribs  
 Sweet Potato Gnocchi, Wild Mushrooms, Broccoli, Baby Carrots  
 Beef Tenderloin  
 Four Onion Risotto, Pea, Edamame, Beer Battered Onion Rings, Truffle Madeira Sauce  
 Red Wine Short Ribs  
 Toasted Barley Ragout, Crispy Garlic Chips, Escarole, Yellow Baby Carrots  
 Italian Crusted Rib Eye  
 Spiced Chickory Pepper Stew, Red and Yellow Pear Tomato Bruschetta, Balsamic Pearl Onion,  
 Farro, Fontina Cheese Cake  
 House Made Beef, Pork, and Veal Meatballs  
 Herbed Ricotta Cheese, Charred Tomato Puree  
 Grandma's Braised Brisket of Beef  
 Frizzled Onions  
 Traditional Braised Short Ribs  
 Pan Gravy, Matchstick Potatoes  
 Duo of Beef  
 Braised Angus Short Ribs, Seared Tenderloin, Parmesan Cheese,  
 Potato Cake, Romanesco Puree, Broccoli  
 Carved Roast Tenderloin  
 Carved Roast Tenderloin, Truffle Demi Glace, Caramelized Potato Wonton

## Charcuterie Selections Continued...

Peppercorn Crusted Filet of Beef  
Frizzled Onions, au Poivre Sauce

Tuscan Braised Short Ribs  
Fried Gnocchi, Spicy Fra Diavlo Sauce

## Seafood Selections

Herb Encrusted Cod  
Manila Clams, Crab, Prosciutto, Edamame, Red Pepper, Corn Hash,  
Lemon and Brown Butter Sauce  
Sea Bass - \$5 per person supplement

Tuscan Shrimp Bruschetta  
Plum Tomatoes, Cannellini Beans, Italian Herbs

Salmon Oscar  
Salmon, Spinach, Crab, Pastry, Lemon Bur Blanc Sauce

Herb Seared Chilean Sea Bass  
House Made Gnocchi, Brown Butter, Seasonal Vegetables,  
Red and Yellow Pear Tomatoes, Roasted Garlic, Lemon Wine Sauce

Lisa's Bronzini  
Artichoke Risotto, Roasted Red and Yellow Peppers

Homemade Seafood Pot Pie  
Fresh Shrimp, Scallops, Lobster, Crab, Flakey Pastry

BLT Shrimp and Manila Clams  
Slab Bacon, Spring Plum Tomatoes, Grilled Romaine,

Jumbo Lump Crab Cakes  
Roasted Red Pepper Coulis

Tuna Tempura  
Coconut Edamame Rice Cake, Wasabi Drizzle

## Vegetarian Selections

Homemade Gnocchi  
Homemade Gnocchi, Fresh Herbs, Seasoned Vegetables

Grilled Eggplant Tower  
Grilled Eggplant, Breaded Eggplant, Fresh Mozzarella, Fresh Roasted Peppers,  
Sliced Beefsteak Tomatoes, Tomato Basil Sauce, Pesto Drizzle

Portobello Wellington  
Portobello, Mixed Vegetables, Flakey Pastry

## Accompaniments

## Bread Baskets

## Artisan Breads

Olive Baguette, Rustic Ciabatta Rolls, Pretzel Sticks,  
Roma Tomato, Parmesan, Basil Flat Breads  
Truffled Butter, Pesto Butter

## Tuscan Bread Basket

Olive Baguettes, Roasted Tomato Focaccia, Garlic Knots,  
Tuscan Potato Flatbread, Garlic Olive Butter

## Salad Selections

## Classic Caesar Salad

Shaved Parmesan Cheese, Toasted Focaccia Croutons, Creamy Caesar Dressing

## Tuscany Chopped Salad

Mozzarella Cheese, Green Olives, Sun Dried Tomatoes, Celery, Cucumber,  
Sweet Peppers, Red Wine Oregano Vinaigrette

## Baby Spinach Salad

Mango, Macadamia Nuts, Dried Cranberries, Banana Bread Crouton, Mango Vinaigrette

## Roasted Beet and Pear Salad

Caramelized Shallots, Shaved Drunken Goat Cheese, Mesclun Greens,  
Shallot Vinaigrette

## Goat Cheese Salad

Herbed Panko Goat Cheese Disc, Roasted Tomatoes, Red and Yellow Peppers,  
Pinenuts, Baby Greens, White Balsamic, Pesto Drizzle

## Heirloom Tomato Salad

Heirloom Tomatoes, Olive Tapenade, Buffalo Mozzarella, Wild Greens  
Tomato Vinaigrette

## Salad Selections Continued...

## Brussel Caesar Salad

Charred Brussels Sprouts, Parmesan, Romaine, Lemon Vinaigrette

## Tuscan Bean Salad

Marinated Tuscan Beans, Roasted Peppers, Escarole, Red Leaf, Pearlini Mozzarella

## Escarole Salad

Crunchy Escarole, Apple Salad, Quinoa, Hazelnuts, Apple Cider Vinaigrette

## Contemporary Greek Salad

Baby Romaine, Yellow and Red Grape Tomatoes, Micro Cucumbers,  
Feta, Greek Dressing

Baby Arugula Salad

Baby Arugula, Strawberries, Crumbled Goat Cheese, Pine Nuts,  
White Balsamic Vinaigrette, Strawberry Balsamic Drizzle

Salad of Baby Greens

Shaved Ricotta Salata, Pomegranates, Spiced Sunflower Seeds,  
Blood Orange Vinaigrette

Charred Baby Caesar Salad

Charred Baby Romaine, Classic Caesar Dressing

Arugula Salad

Shaved Fennel, Toasted Pine Nuts, Teardrop Tomatoes,  
Lemon Vinaigrette, Parmigiano Reggiano

BLT Salad

Baby Iceberg, Apple Smoked Bacon, Red and Yellow Grape Tomatoes,  
Peppered Asiago Cheese, Buttermilk Chive Dressing

Hawaiian Salad

Radicchio, Frisee, Macadamia Nuts, Dried Cranberries, Mangos, Toasted Coconut, Pineapple,  
Strawberries, Banana Bread Croutons, Raspberry Vinaigrette

Baby Kale Salad

Baby Kale, Eggplant, Toasted Farro, Roasted Grape Tomatoes, Creamy Pesto Vinaigrette

Butter Lettuce Salad

Butter Lettuce, Frisee, Fennel, Golden Beets, Sunchokes, Pecorino Cheese,  
Toasted Sunflower Seeds, Creamy Beet Vinaigrette

Forest Mushroom Salad

Warm Forest Mushrooms, Butter Lettuce, Arugula, Red Endive,  
Truffle Vinaigrette, Shaved Parmesan

Harvest Salad

Wild Greens, Acorn Squash, Dried Cranberries, Beets,  
Sweet and Spicy Pumpkin Seeds, Apple Goat Cheese Disc, White Balsamic

Salad Selections Continued...

Buffalo Mozzarella

Fire Roasted Red and Yellow Peppers, Marinated Artichokes,  
Tomato Bruschetta, Arugula

Baby Greens and Grilled Brie

Strawberries, Dried Cranberries, Mango, Frizzled Onions, Raspberry Vinaigrette

Fresh Market Salad

Shaved Parmesan Cheese, Avocado, Crispy Potato Threads, Tomatoes, Cucumbers, Tomatoes,  
Cucumbers, Arugula, Radicchio, Red Leaf Lettuce, Guacamole Vinaigrette

## Vegetable Sides

Sautéed Bok Choy, Asian Mushrooms, Silvered Carrots  
 Tri Color Roasted Cauliflower  
 Grilled Lemon Parmesan Asparagus  
 Roasted Portobellos, Artichokes, Baby Spinach, Purple Kale  
 Escarole, Tuscan Beans, Broccoli Rabe  
 Char Grilled Cauliflower, Grape Tomatoes, Spinach Leaves, Dill, Capers  
 Brussels Sprouts, Crunchy Chick Peas, Pomegranate Seeds  
 Wild Mushroom, Leek, Spatule  
 Trio of Broccoli: Rabe, Regular, Broccolini, Roasted Garlic, Extra Virgin Olive Oil  
 Tuscan Ratatouille, Classic Vegetable Ragout, Peppers, Eggplant, Squash, Tomatoes  
 Braised Brussels Sprouts, Spring Greens, Tarragon, Leeks and Shallots, Pancetta  
 Haricot Verts, Spiced Pecans, Shallot Butter  
 Grilled Asparagus Spears, Wild Mushroom Vinaigrette  
 Seasonal Vegetable Julienne, Chive Oil  
 Classic Steakhouse Creamed Spinach  
 Wood Grilled Vegetables, Served Room Temperature, Basil Oil  
 Fall Roasted Vegetables

## Starch Selections

Smashed New Potatoes, Roasted Garlic, Parmesan Cheese Crisps  
 Classic Rice Pilaf, Fresh Herbs, Toasted Orzo, Caramelized Onions  
 Smashed Yukon Gold Potatoes, Goat Cheese, Cracked Black Pepper, Extra Virgin Olive Oil  
 Roasted New Potatoes, Caramelized Onions, Smoked Bacon, Rosemary  
 Wild Mushroom Risotto Cake, Truffled Mushroom Sauce  
 Roasted Butternut Squash, Risotto Cake, Leeks, Wilted Spinach, Swiss Chard  
 Parmesan Risotto Cake, Pink Vodka Sauce  
 Mashed Sweet Potatoes, Mini Marshmallows  
 Toasted Farro Risotto, Smoked Corn, Basil, Seven Green Vegetables,  
 Bacon Onion Soup, Green Goddess  
 Fingerling Potatoes, Fresh Herbs, Brown Butter

## Pasta Selections

Mezzo Rigatoni Mediterranean

Grape Tomatoes, Eggplant, Basil and Roasted Garlic Tomato Broth

Spring Gemelli Pasta

Artichokes, Asparagus, Portobello Mushrooms, Tomatoes and Basil  
Roasted Garlic Olive Oil Broth

Wild Mushroom Ravioli

Truffle Mushroom Sauce, Shaved Parmesan Cheese

Orecchiette Toscano

Fennel Scented Sausage, Broccoli Rabe, White Beans, Roasted Red Peppers,  
Crushed Red Pepper, Pesto Broth

Lisa's Sunday Gravy

Mezzo Rigatoni Pasta, Sausage, Meatballs, Pork Belly

Penne a la Vodka

Pink Tomato Sauce

Cavatelli Portobello Bolognese

Torn Basil Leaves, Herbed Ricotta, Mushroom Bolognese Sauce

Gnocchi and Meatballs

Potato Gnocchi, Ricotta Meatballs, Tomato Ragù