

# Family Style Events Menu



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## Roasted Mennonite Chicken (\$60 per person)

### Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

### Baby Gem Salad

Little gem leaves, fresh herbs, radish, walnuts, edamame, parmigiano, sherry vinaigrette

### Red Pepper Crostini

Grilled bread, roasted red pepper, organic garlic, olive oil

### Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

### Roasted Potatoes

Yukon gold, fresh herbs, extra virgin olive oil

### Roast Chicken

Roasted whole chicken, lemon, butter, thyme

### Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

## New Brunswick Salmon (\$75 per person)

### Impepata Di Cozze

PEI Mussels, white wine, garlic, crostini

### Forged Mushroom Crostini

Grilled bread, assorted sautéed mushrooms, thyme, organic garlic, parsley, olive oil

### Frittura Di Pesce

Lightly battered calamari & Shrimp, peppers, lemon, chili lime aioli

### Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

### New Brunswick Salmon

Wild Salmon filet, sea salt, extra virgin olive oil, lemon

### Seasonal Greens

Sautéed in extra virgin olive oil

### Baby Gem Salad

Little gem leaves, fresh herbs, radish, walnuts, edamame, parmigiano, sherry vinaigrette

### Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

## Oso Bucco (\$85 per person)

### Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

### Posta Caesar

Romaine, caper, brioche croutons, parmigiano, bacon

### Arancini

Lightly breaded risotto balls, peas, parmigiano, marinara

### Bruschetta

Heirloom cherry tomatoes, organic garlic, basil, balsamic, olive oil

### Frittura Di Pesce

Lightly battered calamari & Shrimp, peppers, lemon, chili lime aioli

### Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

### Oso Bucco

Tender veal shank, mushroom demi-glaze

### Seasonal Greens

Sautéed in extra virgin olive oil

### Roasted Potatoes

Yukon gold, fresh herbs, extra virgin olive oil

### Roast Chicken

Roasted whole chicken, lemon, butter, thyme

### Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's