

Plated Dinner Enhancements

(Minimum for Plated Dinner Enhancements is 30pp)
(All Prices Subject to 6.25% State Tax, 0.75% Local Tax, 14% Gratuity, 6% Administrative Fee)

Salad Course

Burrata Salad

Arugula, Burrata, Pistachios, Balsamic Reduction, Hot Honey, Pickled Onions

ADD \$4.95

Spinach Salad

Spinach, Candied Pecans, Goat Cheese, Onion, Strawberries, Balsamic Vinaigrette

ADD \$2.95

Caesar Salad

Crisp Romaine, Rustic Caesar Dressing, Garlic Croutons, Shaved Parmesan Cheese

ADD \$2.95

Tri Color Salad

Endive, Radicchio, Arugula, Baby Tomato, Shaved Parmesan Cheese, Lemon Vinaigrette

ADD \$3.95

Wedge Salad

Baby Iceberg Wedge, Bacon Gorgonzola Dressing, Baby Tomato, Carrots, Shaved Onions

ADD \$3.95

Starter Course

Shrimp Cocktail

Poached Jumbo Shrimp, Wasabi Cocktail Sauce, Lemon, Micro Greens

ADD \$8.95

Crab Cakes

Jumbo Lump Crab Cakes, Caper Aioli, Basil Oil, Pea Shoots, Lemon, Watermelon Radish

ADD \$10.95

Ahi Tuna

Sesame Crusted, Cucumber Aioli, Seaweed Salad, Spicy Sriracha, Micro Wasabi

ADD \$7.95

Antipasti

Salami, Cured Olives, Roasted Peppers, Artichokes, Smoked Provolone

ADD \$6.95

Caprese

Heirloom Tomatoes, Fresh Basil, EVOO, Sea Salt, Fresh Mozzarella, Aged Balsamic

ADD \$5.95

Family Style Pasta Course

Penne Ala Vodka

Stewed Tomatoes, Crispy Pancetta, Garlic, Onions, Cream, Fresh Herbs

Chef's Signature Pasta Cruda

Fresh Roma Tomatoes, EVOO, Garlic, Chili Flakes, Fresh Basil, Grated Romano Cheese

Sciciliano Pasta

Basil Pesto

ADD \$3.95pp