

# UPSCALE ENTERTAINING

## Bistro Dining

*Individual Portions of Chef Prepared Food Served Buffet Style For An Elegant Plate Presentation.*

**Choose One Salad, One Pasta, One Vegetable and Three Entrees**

### Salads

**New England:** Mesclun greens, dried cranberries, toasted walnuts, crumbled goat cheese, raspberry vinaigrette.

**Tuscan:** Romaine lettuce, roasted baby fennel, grilled orange sections, yellow peppers, toasted pignoli nuts, lemon-fennel dressing.

**Classic Italian:** Romaine-iceberg mix, roasted red peppers, Bermuda onions, tomatoes, black olives, imported provolone cheese, red wine vinaigrette.

### Pasta, Potatoes and Rice

**Stuffed Rigatoni:** with ricotta cheese, in a roasted garlic, crisp pancetta and sautéed spinach pink sauce.

**Rigatoni Rustica:** Mini rigatoni with crumbled homemade Italian sausage and sautéed broccoli rabe in a garlic and oil sauce.

**Penne Bolognese:** Hearty meat sauce made with ground beef, pork and veal.

**Baby New Potatoes:** with roasted garlic and

**rosemary Mashed Potatoes:** Parmesan Yukon gold mashed potatoes.

**Wild Rice:** with mushrooms and fresh English peas.

### Vegetables

**Asparagus Bundles:** Tender asparagus tips secured by yellow squash rings.

**Tuscan Roasted Vegetables:** Medium diced herb roasted vegetables with sea salt and virgin oil.

**Steamed Broccolini:** with fresh squeezed lemon.

**String Beans Almondine:** Garden fresh green beans with toasted almonds.



### Chicken Entrées

**Chicken Saltimbocca:** Lightly breaded chicken breast rolled with basil, imported provolone and prosciutto, served in a rich brown sauce.

**Chicken Merlot:** Chicken breast sautéed in Merlot, chicken stock and crushed tomatoes, served with wild mushrooms and a brown demi-glace.

### Beef Entrées

**Steak Barolo:** Seared medallions of prime filet mignon with sautéed portobello mushrooms, caramelized shallots and a barolo demi-glace.

**Braised Boneless Short Ribs:** Fork tender short ribs in a savory beef sauce accompanied by roasted root vegetables.

### Seafood Entrées

**Pan Seared Salmon:** with a citrus glaze.

**Jumbo Shrimp Scampi:** with sautéed garlic and fresh herbs in a white wine-lemon sauce.

**Almond Crusted Tilapia:** Pan seared and oven roasted with a leek-white wine sauce.

### Chef's Specials

**Tuscan Veal:** Veal scaloppini with pan fried pancetta and melted fontina cheese.

**Roasted Herb Rubbed Pork Loin:** with julienne of anjou pears, in a port wine sauce.

### Fresh Baked Bread and Butter

★ **Gold Star Presentation - \$47.99 per person (15 person minimum)**

### Four Course Bistro Menu

Make it complete by adding appetizers, dessert and coffee. Your choice of three appetizers and two desserts

★ **Gold Star Presentation - \$57.49 per person**

Full Scale Party Planning Available Including Wait Staff, Bartenders and Rentals