

# VIVO! 2026 GOLD MENU

← menu will change based on season | menu selected two weeks prior to event →

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## SERVED AS GUEST ARRIVE

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**DRIED & CURED MEATS, CHUNKED PARMESAN, MARINATED OLIVES & ARTICHOKES, ROASTED RED PEPPERS, HOUSE-MADE FOCACCIA**

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## BUFFET STYLE HOT ANTIPASTO \* ADDITIONAL \$10.00 PER PERSON

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### **POLPETTE**

*slow-cooked beef meatballs, salsa della nonna, shaved parmigiano reggiano*

### **EGGPLANT ROLLATINI**

*marinara sauce, mozzarella cheese, ricotta*

### **FRIED CALAMARI**

*banana peppers, tzatziki, marinara sauce*

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## SALAD COURSE \* SELECT 1

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### **INSALATA DI CAESAR**

*crisp romaine, shaved parmigiano, caesar dressing, croutons*

### **CLASSIC CHOPPED SALAD**

*romaine lettuce, fennel, tomato, carrots, cucumber, red wine vinaigrette*

### **GREENS & GORGONZOLA**

*mixed greens, gorgonzola, toasted walnuts, apple cider vinaigrette*

### **MEDITERRANEAN SALAD**

*tomatoes, cucumber, red onion, olives, peppers, feta, stuffed grape leaf, red wine vinaigrette*

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## PASTA COURSE \* SELECT 1

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### **PENNE ALL' ARRABBIATA**

*spicy tomato sauce, parsley, crushed red pepper*

### **PENNE ALLA VODKA**

### **RIGATONI BOLOGNESE**

*beef & pork ragù, plum tomatoes, garden herbs, ricotta*

### **TORTELLINI ALFREDO**

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## ENTRÉES \* SELECT 3

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### EGGPLANT PARMIGIANA

*house-made tomato sauce, fresh mozzarella, spaghetti*

### MOROCCAN CHICKPEA CAKES, VG, GF

*mango apricot chutney, red pepper curry*

### CHICKEN PARMIGIANA

*house-made tomato sauce, fresh mozzarella*

### CHICKEN FRANCESE

*charred lemon*

### CHICKEN MARSALA

*sautéed mushrooms*

### ROASTED PORK LOIN

*vinegar peppers & onions*

### PAN-SEARED SALMON

*lemon beurre blanc*

### CRISPY-SKIN BRANZINO

*sage chimichurri*

\* additional \$10.00 per person \*

### BAKED COD OREGANATA

*parmesan breadcrumbs, saffron rice, sautéed spinach, lemon beurre blanc*

### BRAISED SHORT RIB OF BEEF

*potato purée, sautéed spinach, green peppercorn sauce*

### GRILLED FILET MIGNON

*steak sauce*

\* additional \$10.00 per person \*

### CHEF'S SELECTION OF SEASONAL VEGETABLE & STARCH

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## DESSERT & COFFEE

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### FRESHLY-BAKED COOKIES AND MINIATURE PASTRIES

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED TEA

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## WINE & BEER BAR INCLUDED

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HOUSE RED & WHITE WINE, SPARKLING FRENCH WINE ASSORTED BEER, SOFT DRINKS AND JUICES

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## OPTIONAL PREMIUM BAR

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TITO'S, EFFEN, BACARDI, CAPTAIN MORGAN, TANQUERAY, ESPELON TEQUILA, ROKU GIN DEWARS, JIM BEAM, JACK DANIELS, SWEET & DRY  
VERMOUTH, SEAGRAM'S VO HOUSE RED & WHITE WINE, SPARKLING WINE, ASSORTED BEER

\* additional \$15.00 per person \*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*