

VIVO! 2026 PLATINUM MENU

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

SERVED AS GUEST ARRIVE

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

BUFFET STYLE HOT ANTIPASTO

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

BAKED CLAMS

beurre blanc sauce

SALAD * SELECT 1

INSALATA DI CAESAR

crisp romaine, shaved parmigiano, caesar dressing, croutons

CLASSIC CHOPPED SALAD

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

MEDITERRANEAN SALAD

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

GREENS & GORGONZOLA

mixed greens, gorgonzola, toasted walnuts, apple cider vinaigrette

PASTA * SELECT 1

PENNE ALLA VODKA

PENNE ALL' ARRABBIATA

spicy tomato sauce, parsley, crushed red pepper

RIGATONI BOLOGNESE

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

TORTELLINI ALFREDO

ENTRÉES * SELECT 3

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

VEAL OSSO BUCCO

* additional \$10.00 per person *

PAN-SEARED SALMON

lemon beurre blanc

BAKED COD OREGANATA

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

CRISPY-SKIN BRANZINO

sage chimichurri

* additional \$10.00 per person *

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

DESSERT & COFFEE

FRESHLY-BAKED COOKIES AND MINIATURE PASTRIES

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED TEA

PREMIUM BAR

**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**

~Some Items Subject to Change~

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