

VIVO! 2026 GOLD 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 * ADDITIONAL \$10.00 PER PERSON

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

SALAD COURSE * SELECT 1

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

PASTA COURSE * SELECT 1

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

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

PAN-SEARED SALMON

lemon beurre blanc

CRISPY-SKIN BRANZINO

sage chimichurri

* additional \$15.00 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 \$15.00 per person *

CHEF'S SELECTION OF SEASONAL VEGETABLE & STARCH

DESSERT & COFFEE

FRESHLY-BAKED COOKIES AND MINIATURE PASTRIES

FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED TEA

WINE & BEER BAR INCLUDED

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

OPTIONAL 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

* additional \$15.00 per person *

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