

# 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 & ARTICHOKE, ROASTED RED PEPPERS, HOUSE-MADE FOCCACCIA

## 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 FRANCÉSE

*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, ESPERON 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 \*