



A Taste of Italy (Plated Dinner)

Silver Platter Appetizers (Choose as Many as You would like Served)

Ahi or Beef Carpachio

Fresh Island Yellow Fin Ahi Tuna drizzled in a Wasabi, Shoyu and Mango Sauce and Garnished with Fresh Arugula

Ahi Canapés

Thinly Sliced Seared Ahi topped with a Red Onion Marmalade and served on Crostini

Bruschetta

Crostini topped with Island Tomatoes, Garlic, Kauai Organic Basil and Parmesan Cheese.

Prosciutto Wrapped Melon

Prosciutto Wrapped Honeydew Melon drizzled with a White Truffle Oil

Salad

(Choose One)

* All Salads are accompanied by French Rolls and Butter

Caprese Salad

Fresh Sliced Island Tomatoes, Mozzarella Cheese and Organic Island Basil drizzled in an Extra Virgin Olive Oil and 10 Year Aged Balsamic Vinaigrette

Seasonal Figs

(August through November)

Figs Stuffed with Brie and served on a Bed of Endive Salad

Chopped Salad

Cucumbers, Tomatoes, Goat Cheese Red Cabbage, Nicoise Olives tossed with Extra Virgin Olive Oil and a Light Vinaigrette.

Entrees

(Choice of three)

Chicken Marsala

Pan Seared Chicken Breast finished with a Mushroom Marsala Cream Sauce

Chicken Picatta

Pan Seared Chicken Breast topped with a traditional Lemon Caper Butter Sauce

Linguine A La Ribera

Sautéed Mushrooms, Virgin Olive Oil, Red Crushed Peppers on a Bed of Linguine

Frutti de Mare

Clams, Mussels, Fresh Island Fish, Shrimp in a fresh Tomato Sauce

Shrimp or Scallop Risotto

Fresh Shrimp or Scallops sautéed in a White Wine Saffron Sauce, tossed with a creamy Spinach and Goat Cheese Risotto

Seafood Bouillabaisse

Fresh Clams, Mussels, Scallops, Shrimp and Fresh Fish of the Day simmered in a White Wine, Clam and Saffron Butter Broth and garnished with Crostini.

Bistecca

Marinated Rib-Eye Steak grilled to Perfection topped with a Red Wine Reduction Sauce.

Accompaniments

(Choose a Starch and a Vegetable)

Roasted Red Baby Potatoes with an Italian Seasoning

Garlic Mashed Potatoes

Angel Hair Pasta with a Primavera Sauce

Saffron Rice

Marinated Grilled Eggplant

Steamed Mixed Vegetables

Wok-Fried Mixed Vegetables

Sautéed Zucchini and Baby Carrots

Dessert
(Choose One)

Tiramisu

Bread Pudding with Coconut Ice Cream

Mango or Lemon Sorbet

Roasted Plums Stuffed with Goat Cheese and drizzled with a Plum Riesling Reduction

Chocolate Dipped Coconut Macaroons (2 per serving)

Wedding Cake Cutting Service

