



## Tuscany Menu

### **Displayed Hors D'oeuvres:**

#### Sundried Tomato and Spinach Pesto Torta

Layers of mascarpone, intense tomato and garlicky pesto

#### Grilled Vegetable Platter

Marinated asparagus, leeks, portabella mushroom, squashes, onion

#### Marinated Mushrooms

Fresh rosemary & thyme, garlic, olive oil and balsamic vinegar



### **Passed Hors D'oeuvres:**

#### Fontina Risotto Balls

Crispy pancetta savory cheese and Tuscan rice

#### Roasted Shrimp Crustini

Succulent shrimp with artichoke, fontina and fennel

#### Parmesan Bruschetta

Fresh tomato, basil, garlic and shaved cheese



## **Buffet:**

### **Panzanella Salad**

Ripe tomatoes, crunchy cucumber, red onion, baby greens, foccacia croutons

### **Rosemary Foccacia Bread Basket**

Made in house over two days

### **Chef Carved Prime Rib**

Tuscan seasoned and slow roasted

### **Lemon Chicken Piccata**

Thin cutlets with white wine, lemon and capers

### **Roasted Eggplant Braciola**

Stuffed with lentils and asparagus, marinara and fresh mozzarella