

La Cena Del Surf Club

WHITE GLOVE BUTLER STYLE HORS'DUERVES

(Host's choice of 6)

Tuna Martini

Diced Yellow Fin Tuna, Marinated With Fresh Lime, Cilantro with Mango-Ginger Teriyaki Sauce Served In Martini Glass with Crispy Wonton Triangle

Spiedini di Filetto

Pinwheel Of Beef Filet, Provolone And Parma Prosciutto Dipped In Creamy Gorgonzola Fondue

Spiedini di mozzarella

Skewered Mozzarella Pearls Rolled In Oven-Roasted Tomato, Basil & Drizzled With Infused Aged Balsamic Vinegar & Extra Virgin Olive Oil

Gamberoni al Coco

Coconut Crusted Jumbo Gulf Shrimp, Mandarin Orange & Sesame Marmalade

Capesante al Forno

Traditional Scallop Wrapped In Bacon

Crostino di Melanzana

Old World Sicilian Caponata Smearred On Toasted Garlic Crustini

Arancini di Riso

Grandma's Mini Rice Balls Served with Fresh Pomodoro...Good Things Come in Small Packages!

Stuzzichino di Polenta Salsicce

Bite-Sized Crustini of Parmesan, Polenta and Spicy Homemade Sausage

Palline di prosciutto ed melone

Refreshing Mini Golf Balls of Cantaloupe Melon Wrapped In Prosciutto

Hickory Smoked Chicken Quesadilla

Little Toasted Tortillas Topped With Monterey Jack Cheese, Avocado, Sour Cream and Fresh Salsa

Carne Orientale

Tender Beef Strips Marinated In Thai Curry Peanut Sauce

Pollo al Limone

Marinated Chicken Beats Strips, Deep Fried and Served With Lime – Tequila-Pineapple Chutney

Pollo Al Sesamo

Sesame Chicken Skewers with Horseradish Orange Marmalade

Polpettine D'Agnello

Parmesan Crusted Lamb Balls with Gorgonzola Fondue

Salsiccia in Camicia

Cheese and Parsley Sausage with Broccoli Rabe in Flakey Puff Pastry

LA TAVOLA DEL SALUMIERE

A Carnivore's Dream Come True... Offering the Finest Imported Italian Meats!
Prosciutto Di Parma, Hot And Sweet Sopressata, Genoa Salami, Mortadella, Hot Capicola And Wheel Of
Reggiano Parmesan Carved To Order...

DAL FORNAIO

Our Baker's Finest Selection Of Freshly Baked French Breads, Stuffed Italian Loaves, Multi- Grain Bread
With Sun Dried Fruit, Imported Flat Breads, Italian Breads Sticks & Semolina Rolls

ANGOLO VEGETARIANO

Vegetarian Corner Includes A Garden Of Fresh Vegetable Crudités With Maytag Blue Cheese Dip
Grilled Zucchini, Eggplant, Winter Squash, Peppers and Asparagus Drizzled With Olive Oil
Fire Roasted Red Peppers Tossed With Garlic And E.V.O.
Garbanzo Bean and Red Onion Salsa, Assorted Imported Cured Olives
Marinated Artichoke Hearts
Sautéed HOT Italian Peppers
Marinated Mushrooms

TAVOLA DEL PASTAIO

Pasta prepared to order
Select Two

Orechiette Con Rape Ed Salsicce

Ear – Shaped Pasta Sautéed with Broccoli Rape, Hot Sausage, Garlic, Crushed Red Pepper,
Grated Parmesan and Extra Virgin Olive Oil

Rigatoni Filetto Di Pomodoro

Tossed With Fresh Tomato, Pancetta and Onion

Pennette Al Salmone

Little Penne Tossed With Fresh Salmon and A Drop Of Cream

Farfalle Al Pesto

Bowties With Fresh Pesto, Sun-Dried Tomato, Broccoli And Cured Olive

Penne Alla Vodka

Light Tomato Cream Sauce

Tortellini All Carbonara

Cheese - Filled Pasta With Pancetta, Peas, Parmigiano And Cream

Risotto Ai Funghi

Arborio Rice, Wild Mushroom and Parmigianino

Risotto Con Gamberi

Arborio Rice, Grape Tomato, Baby Shrimp and Asparagus Tips

LA TAVOLA DEL MACELLAIO

Select Two Roasts

Honey Glazed Ham Accompanied By Honey Mustard Sauce

Fresh Vermont Turkey Breast Accompanied By Cranberry- Orange Compote

London Broil Served with Texas-Style Barbeque Sauce

Grecian-Style Leg of Lamb Served With Fresh Rosemary Jus

L'ENOTECA DEL SURF CLUB

A Selection of Fine Imported and Domestic Wines from Regions around the World for Your Guest's Wine Drinking Pleasure...

Cabernet Sauvignon, Merlot, Chianti, Shiraz, Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel
Carmenere,

TAVOLA ABBONDANZA

Select Six

Girello Di Manzo Al Funghi

Braised Tender Medallions of Beef in Wild Mushroom Sauce

Pollo Con Broccoli

Bite Size Chicken Tenders, Scallions and Broccoli Florets Tossed In General Tso's Sauce

Calamari Fritti

Tender Rings of Squid Marinated Dipped in Milk and Flour and Delicately Fried to Perfection Served with our spicy Fra Diavolo sauce

Trippa All Napoletana

Stewed Strips of Honeycomb Beef Tripe with Potato and Marinara Sauce

Vongole Al Forno

Littleneck Clams Baked with Seasoned Breadcrumbs Drizzled With Lemon-White Wine Sauce

Pollo Scarpariello

Boneless Chicken Sautéed with Garlic White Wine Sauce, Rosemary,
Crispy Laineese Potatoes & Hot Cherry Peppers

Zuppa Di Pesce

Succulent Assortment of Fresh Seafood in Herbaceous Tomato-Wine Broth

Cozze Di Posillipo

Farm Raised Prince Edward Island Mussel's Sautéed in Garlic, White Wine, Fresh Herbs and Tomato Sauce

Polpette Di Agnello

Mint Flavored Homemade Lamb Croquettes Braised With Onion, Tuscan Beans And Rosemary Sweet and Sour Sauce

Funghi Al Forno

Stuffed Silver Dollar Mushrooms with Seasoned Breadcrumbs and Melted Mozzarella

Meenzane Farcita

Eggplant Rollatini Stuffed With Fresh Ricotta Cheese Topped With Pomodoro

DINNER RECEPTION

Chilled Champagne Toast
Warm Artisan Dinner Roll with Butter Rosette

APPETIZER

Host's Choice of One

INSALATA CAPRESE

Fresh Mozzarella and Tomato

Vine- ripened tomato layered with fresh homemade mozzarella, drizzled with basil oil and aged balsamic vinegar, served with red and yellow roasted peppers, cured olives and garlic bread wedge

SINFONIA DIFRUITA IN COPPA

Sugar-Frosted Martini of Fresh Fruit

Marinated honey dew and cantaloupe melon tossed with seasonal berries, served in sugar- frosted martini glass and a sprig of Mint

PROSCIUTTO AND MELON

Thinly Sliced Di Parma Prosciutto wrapped around sweet Honeydew and Cantaloupe Melon

PASTA

Host's Choice of One

Mezze Maniche Buongustaio

Mini Rigatoni sautéed with savory meat sauce, touch of cream and peas topped with fresh ricotta rosette

Rigatoni Filetto Di Pomodoro

Fresh tomato, pancetta & onion

Penne Alla Vodka

Light Tomato and Cream Sauce

Fusilli Primavera with Garlic Cream Sauce

Rich Cream Sauce with Butter and Garlic with Garden Fresh Vegetables

Linguini Di Vongole

Tender Clams in Garlic, White Wine Sauce

Tortellini Alfredo

Cheese Filled Tortellini in a Rich Parmesan Cheese Sauce

Seasonal Selection of Homemade Soup

INSALATA

Tri-Color Baby Field Greens Tossed with Grape Tomatoes and Calamata Olives, Grilled Portobello Mushroom and roasted Peppers
Flavored With Your Choice Of Dressing: Fresh Herbed Italian Vinaigrette, Fresh Raspberry Champagne Vinaigrette, Honey Balsamic

SECONDI PIATTI

Host's selection of One Beef, Chicken and Fish

Rib Eye of Beef Au jus

Slow Roasted and Served In Natural Juices Topped With Frizzled Onion

Pollo Ciolino

Savory Breast of Chicken Baked With Oven - Dried Tomato, Grilled Eggplant, Prosciutto and Provolone

Pollo Marsala

Sautéed Breast of Chicken with Wild Mushrooms And Marsala Wine Sauce

Pollo al a Surf Club

Breast of Chicken Topped With Portabella Mushrooms, Baby Spinach and Mozzarella

Stuffed Breast of Chicken

Prosciutto, Fontina Cheese and Roasted Peppers

Salmon Capriciosa

Searred Norwegian Salmon Filet Topped With Santa Teresa Lemon Pesto Sauce

Salmon con Crosta di Coco

Oven Baked Coconut Crusted Salmon Topped With Tropical Fruit Emulsion

Tilapia Mediterrana

Oven Roasted Tilapia in Fresh Tomato, Olive Relish

Chefs Vegetarian Selection upon Request

**All Entrees Are Accompanied With Chefs Seasonal Selection Of
Potato and Vegetable**

DESSERT

Wedding Cake

Choice of Style of Cake, Flavor of Cake
Filling and Decoration

Coffee and Tea Service

Fresh Brewed Regular and Decaf Coffee
Selection of Herbal and Traditional Teas
Espresso and Cappuccino

BEVERAGE SERVICE

Passed champagne upon arrival
Red and White wine on the reception tables

PREMIUM OPEN BAR