

ITALIAN AL FRESCO

Price is based on a minimum of 50 guests and a maximum service time of two hours

APPETIZERS

Platter of Grilled Eggplant, Zucchini,
Yellow Squash and Sweet Tomato with Aioli
Sliced Fresh Mozzarella and Tomato with Pistou Dressing
Marinated Mushrooms with Oregano
Salad Nicoise
Thinly Sliced Proscuitto and Melon
Mixed Greens with Assorted Dressings and Condiments
Carpaccio of Thinly Sliced Prime Beef with Mustard Dressing
Marinated Artichoke Salad
Grilled Asparagus Spears in Herb Vinaigrette
Salad of Marinated Mussels
Platter of Assorted Salamis and Sausages
Selection of Italian Cheese
Bell-Pease, Cambazol, Asiago and Fontina
Shrimp with Cocktail Sauce

Caesar Salad Station
(Tossed by an Attendant at \$300.00 each plus tax)

SOUP

Supa Pavese

Focaccia Bread, Kalamata Olive Loaves, Cheese Bread and Rolls
Garlic Bread

PASTA SATION

Penne, Rotelli and Cheese Tortellini
Marinara, Pesto and Alfredo Sauce
(Prepared by a Chef at \$300.00 each plus tax)

MAIN COURSES

Grilled Marinated Leg of Lamb with Ratatouille and Thyme Jus
Sauteed Chicken with Artichokes, Tomato and Kalamata Olives
Sauteed Fresh Island Fish with Parsley Lemon Crust and Caper Beurre Blanc
White Beans with Garlic and Fresh Herbs
Sweet Corn Polenta
Roast Potatoes with Rosemary
Wild Rice Pilaf
Sauteed Zucchini and Yellow Squash

DESSERTS

Lemon Tart
Tiramisu
Ricotta Cheesecake
Semolina Pudding Cannoli
Ice Cream Sundae Stations
Freshly Brewed Kona Blend Coffee, Decaffeinated Coffee,
Mauna Kea Selection of Hot Teas

\$115.00 per person

Prices are subject to 19% service charge and 4.166% state tax

In order to provide you with a superior guest experience, we allocate a portion of the service fee to our employees as tips or wages and a portion of the service fee to pay for costs or expenses other than wages and tips of employees.