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| **Festiva Soho Package - SfFffoho Menu** |
| * **Elaborate Stationary Appetizer Display**
* *Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits,etc.*
* **At the Buffet: (select 1)**
* **Mixed Baby Greens** w/ sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings on buffet or one for pre-plated salad.**Classic Caesar Salad** of cut romaine lettuce w/ sides of grated Romano cheese, croutons, anchovies, and Caesar dressing
* **Waldorf Salad** - apples, celery, onion, walnuts, dried cherries & cranberry mayonnaise dressing
* **Baby Spinach Salad** w/ sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing
* **Tri-Color Salad** of radicchio, iceberg & endive lettice with pears, spiced almonds, & gorgonzola

**Available dressings**: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request* **Pasta (Select One)**
* Penne, Bowtie, Rigatoni, Shells, Linguine*Gnochhi, Ravioli, or Tortellini at $3 per person*
* **Sauce (Select One)**
* Creamy pink vodka sauce Carmelized Garlic, Fresh Tomato & Basil *(served room temperature over warm pasta)* Homestyle MarinaraBasil Pesto with pignoli nuts Garlic & Oil *(slow sauteed with oregano, salt and pepper)* Red-Wine Bolognese meat sauceButter, salt and pepper
* **Entrées: (Select 1)**
* Classic Chicken Marsala *with brown marsala sauce and sauteed mushrooms*Baked Sesame Chicken *wrapped in puff pastry* Baked Chicken a L'OrangeBoneless Chicken Cacciatore *slow-cooked in a caramelized & San Marzano tomato sauce*Boneless Chicken Chasseur *slow-cooked w/ caramelized sweet onions & baby bella mushrooms*Traditional Chicken Parmesan *with tomato basil sauce loaded with mozzarella cheese*Chicken Royal Princess - *House specialty chicken lightly breaded and sauteed with artichokes, olives, capers, and lemon-butter and white wine sauce* House-made Lasagne (ground beef or spinach)Carving of Honey Baked Ham *with pineapple bread pudding* Carving of Cranberry-Roasted Turkey Breast *with cranberry au jus*Beef Bourguignon*(with buttered noodles as suggested side dish)* Homestyle Meat Loaf *with brown or mushroom gravy* Baked Tilapia *with herb crumbs and lemon butter*Eggplant Rollatini *stuffed w/ ricotta, mozzarella, Romano cheeses, sun-dried tomatoes*
* **Side Dishes (Select Two)**
* Seasonal Vegetables *roasted in olive oil* Sugar Snap Peas *with lemon-butter, salt and pepper* Wilted Spinach *w/ garlic butter and grated cheese*Roasted Carrots *with a Bourbon and brown sugar glaze* White, yelllow, or tomato rice *(plain or with choice of black or red beans)*Haricots Verts Almandine *(tiny French green beans sauteed with butter and almonds)* Roasted Baby Red-Skinned PotatoesNew England-style Herb and Butter-Boiled Potatoes Candied YamsJacket Sweet Potatoes *with brown sugar-cinnamon butter* Home-made Shashed Yukon Gold Potatoes *(choice of preparation: Butter and crea, Herbed goat cheese, Roasted garlic, Wasabi)* Baked or Mashed Butternut Squash *with butter and cinnamon*Ratatouille Provencal - *summer vegetables slow simmered w/ tomatoes & herbs de Provence*Broccoli or Cauliflower *in a cheese sauce gratinee*
* **Wedding Cake, Coffee and Tea**
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