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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 Marinara Basil Pesto with pignoli nuts  Garlic & Oil *(slow sauteed with oregano, salt and pepper)*  Red-Wine Bolognese meat sauce Butter, 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'Orange Boneless 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 Potatoes New England-style Herb and Butter-Boiled Potatoes  Candied Yams Jacket 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** | |