

La Dolce Vita

"The Sweet Life"

Visit us at our Restaurant in 1901 McGrath House in Historic Heritage Square and experience a trip to Italy without leaving town.

Our naturally prepared Mediterranean food is a feast for the eyes as well as the palate!

We are located in the McGrath House at Heritage Square. Take a leisurely stroll through the enchanted courtyards and gardens after your delectable meal at La Dolce Vita!

We have several offsite locations to cater your event. Our restaurant can accommodate up to 80 Guests

Per floor, with a personal and intimate atmosphere. The Grand Plaza at Heritage Square Can accommodate over 200 Guests

We also have Yachts available for charter to experience a seafaring event.

We can accommodate all of your catering and entertaining needs.

We offer:

Personal Chef Service

Offsite Catering Service

Wedding Planner

Event Planner

Cake and Bakery Services

Videographer

Photographer

D.J.

Live Entertainment

Karaoke Host

Corporate Event Planning

Professional Staff Service

Bartending Services

Themed Events

Cooking Classes

"The Sweet Life"

Catering ~ Ristorante ~ Wine Bar ~ Cocktail Lounge

Owner and Executive Chef, Michelle Kenney has had twenty five years of experience in the restaurant and catering business. Together with her mother, Gerry Moreno, they owned La Dolce Vita Trattoria, deli, gourmet grocery and catering service. This Hollywood Beach (in Channel Islands Harbor) icon was an integral part of the beach community.

Now with the success of the Port Hueneme location, we look forward to our new location in the McGrath House at Heritage Square in Downtown Oxnard. The family business continues its tradition of a warm inviting atmosphere and gracious service. Michelle took the opportunity to live in New England for several years to expand her experience in the food business. Michelle has worked every aspect of the restaurant business. From large banquets at the Mystic Hilton to bartending, serving and supervising a large staff. All of this experience brings quality and assurance to every event that is prepared by Michelle and her staff. Our clients know that all of their needs are met when they select La Dolce Vita for their catering and events.

We have received numerous awards and accolades over the years that have kept the La Dolce Vita family at the top of the list for catering and events. Our staff will arrange every aspect of your event from set up to cleanup and everything in between. Our experience will make you feel completely at ease with leaving everything to us. We have had a restaurant and catering business in the area for over a quarter of a century. That's experience and longevity you can count on!

Come and savor the La Dolce Vita experience at our beautiful Ristorante at Heritage Square. This hidden jewel has had a positive impact on the area as the best Italian and Mediterranean restaurant in the west county. Our naturally prepared food is a feast for the eyes as well as the palate. We have an extensive wine list and a wonderful bar with a highly trained staff to make the La Dolce Vita experience a truly memorable one. Savor the Sweet Life!

La Dolce Vita at Heritage Square Downtown Oxnard 740 So. B Street Oxnard Ca. 93030

Phone 805-486-6878 Fax 805 486-6834 Website:

www.ladolcevitadimare.com

La Dolce Vita di Mare Catering

Hors d'oeuvre Stations

Pasta Station - \$8.75 per person

Bowtie Pasta with a Mushroom Cream Sauce
Rotelle Pasta tossed with Tomato, basil, garlic and olive oil
Garlic Bread
Grated Parmesan Cheese
ADD: Penne with Bolognese Sauce - \$1.50 per person

Asian Station - \$9.95 per person

Pot stickers with Dipping Sauce
Sesame Chicken
Beef Satay
Spring Rolls

Carving Stations

Roast Breast of Turkey with Gravy - \$8.75
Glazed Ham with Whole grain Mustard - \$8.75
Roast Leg of Lam Seasoned with Garlic & Rosemary - \$9.75
Pepper Crusted Tri-Tip with Horseradish Sauce - \$8.95
Accompanied by Fresh Rolls

Salad Additions

Green Bean and Red Potato Salad \$2.00 per person
Traditional Potato Salad - \$2.00 per person
Bean Salad - \$2.00 per person
Ratatouille - \$3.25 per person
Fresh Mozzarella and Tomato Salad - \$3.50 per person
Pasta Salad - \$2.50 per person
Sliced Tomatoes with Balsamic Vinaigrette - \$2.00 per person

La Dolce Vita di Mare Catering

Hors d'oeuvre Selections

All Served in Increments of 25 Servings

House made olive tapenade served with Crostinis - \$36.00

Vegetable Crudités served with Two Dips - \$48.00

California Fruits and Seasonal Berries = \$72.00

Warm Artichoke Dip served with Crostinis - \$108.00

Display of Imported and Domestic Cheeses garnished with Grapes

and served with Baguettes and Crackers - \$79.00

Antipasto Display of Assorted Italian Meats and Cheeses

Served with Baguettes and Crackers - \$90.00

Baked Brie Encroute - \$72.00

Crostinis with Eggplant Caponata - \$45.00

Skewered Tortellini with a Tomato Dipping Sauce - \$48.00

Chicken Pinwheels - \$36.00

Petite Sandwiches: - \$55.00

Brie & apple; chicken salad; tuna salad or seafood salad

Crispy Spring Rolls with dipping sauce - \$65.00

Spicy Sausage baked in Puff Pastry - \$75.00

Stuffed Mushrooms (vegetarian) - \$55.00

Phyllo Triangles with Spinach and Feta Cheese - \$60.00

Teriyaki Chicken Skewers with a Dipping sauce - \$80.00

Cocktail Quiches - \$65.00

Swedish Meatballs - \$80.00

Sausage & Peppers - \$80.00

Extraordinary Weddings

Salad Selections

Fresh Spring Mix Salad

Fancy baby greens with our balsamic dressing

With roasted beets and hazelnuts

Caesar Salad

Romaine lettuce, croutons, parmesan

tossed in our Caesar dressing

Baby Spinach Salad

Fresh baby spinach topped with gorgonzola

Candied Walnuts and our raspberry vinaigrette

Entrees

Chicken Picatta \$18

Sautéed Chicken Breast served with

Our special caper lemon wine sauce

Honey Dijon Glazed Ham \$18

Baked to perfection and served with

Pineapple and Dijon Sauce

Caprese stuffed Chicken Breast

Baked Chicken Breast stuffed with

Fresh Mozzarella, Basil and Tomato

Seasoned with fresh herbs and topped

With Balsamic Reduction and Basil infused oil

Roast Beef Carving \$20

Roasted to perfection topped with

Jack Daniels au jus

Shrimp Scampi \$22

Sautéed with garlic and shallots, capers and

fresh tomato, with a white wine sauce

Broiled Salmon \$24

Herb seasoned and topped with Dijon

Glaze and pomegranate reduction

Baked Stuffed Pork Loin \$23

Pork tenderloin stuffed with Gorgonzola

accompanied by Fig Port Wine Sauce and

Drizzled with Balsamic Reduction

All of our main courses are served with our own focaccia bread and specialty rolls

Choice of Salad, choice of potato, rice or pasta, fresh vegetables and coffee service

(Vegetarian Options Available)

Combination Entrees

Grilled Filet Mignon topped with fois gras and accompanied by a choice of one of the following:

Chicken Picatta \$35

Shrimp and Scallops Scampi \$38

Broiled Salmon \$38

Potato, Rice or Pasta ~ Choice of one of the following:

Pasta Selection, Mashed Potato, Oven Roasted herbed Red Potato, rice Pilaf & includes Vegetable of the Day

Dessert Selections

Flourless Chocolate Cake served with fig port wine sauce topped with Maple Whipped Cream and Candied Walnuts \$6

Fresh Fruit Cheesecake rich and creamy with fruit of the season \$6

Chocolate Chip Bread Pudding with Caramel Sauce \$6

Tiramisu \$7

Warmed Apple Cobbler \$5 a la Mode \$7

Seasonal Pies \$6

Gelato or Sorbetto Selections \$6

*All of our food is naturally prepared fresh Daily with no preservatives or additives
All options are available with vegetarian choices ~ Vegan Options also available*

La Dolce Vita di Mare Catering

Design Your Own Buffet

Salads

(Choice of Two)

Fresh mixed baby greens with choice of dressing and Parmesan cheese
Tender potato salad tossed with special herbs and bacon
Crisp romaine lettuce Caesar salad with croutons
Italian meats and cheese antipasto salad with house dressing
Fresh seasonal vegetable salad lightly grilled and seasoned
Sweet fresh mixed fruit salad

Vegetable & Starches

(Choice of Two)

Montreal seasoned roasted red potatoes
Soft and fluffy mashed potatoes (roasted garlic, basil or plain)
Tender rice pilaf with fresh herbs (wild rice available)
Crispy pancetta tossed with fresh green beans in a light butter sauce
Lightly seasoned steamed vegetables
Al dente pasta with our zesty house marinara or sauce of Entree selection
Firm cheese ribboned polenta
Traditional peas and carrots in a light butter sauce

Entrée Selections

\$21.50 Choice of Two with minimum 50 guests
Fresh lemon and herb roasted chicken breast
Tightly stacked vegetable lasagna with our zesty house marinara
Lightly seasoned grilled chicken breast
Cheese stuffed tortellini in our zesty house marinara
Tender fettuccini in creamy cheese Alfredo sauce
Traditional Chicken Cacciatore with peppers, onions, tomato and red wine
Plump Italian Sausage with Sauteed red and green peppers with onions in our wine sauce
Fresh ground Italian sausage and lean beef Bolognese tossed with pasta
Pork scaloppini in a light mushroom sauce

Entree Selections

\$23.00 per person Choice of Two with minimum 50 guests
Perfectly marinated grilled tri-tip
Italian Steak Pizziola~Tender sautéed steak in a red wine and tomato sauce
Tender chicken breast covered with our tasty lemon caper piccata sauce
Thin sliced pork smothered with our mushroom marsala sauce
Diced apple sautéed with brandy to blanket a tender pork loin
Tightly stacked Italian sausage lasagna with our zesty house marinara
Fresh catch of the day available at market price

La Dolce Vita di Mare Catering

Dinner Buffets

Italian Buffet - \$19.95 Per Person

*Mixed Green Salad with Balsamic Vinaigrette
Marinated Grilled Vegetable Salad
Penne Pasta with a Marinara Sauce
Marinated Chicken Breast with Roasted Garlic
Garlic Bread*

ADD: Vegetable Lasagna - \$2.00 per person

ADD: Meatballs or Homemade Sausage - \$1.50 per person

Traditional Buffet - \$19.95 Per Person

*Carved Ham with Pineapple and Brown Sugar Glaze
Roasted Turkey Breast
Mashed Potatoes (available with Roasted Garlic)
Traditional Brown Gravy
House Made Stuffing
Glazed Carrots
Dinner Rolls*

BBQ Buffet - \$20.95 Per Person

*Romaine Leaves with croutons, Caesar Dressing/Blue Cheese Dressing
Grilled Chicken with Barbeque Sauce
Grilled Herbed Tri-Tip
Potato Salad
Ranch Beans
Garlic Bread*

ADD: Apple Cobbler: \$4.50 per person

Chocolate Chip Bread Pudding \$4.50 per person

Cookie Assortment \$2.50 per person

Cannoli Tray \$3.50

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La Dolce Vita di Mare Catering

Luncheon Buffets

Deli Buffet - \$14.95 Per Person

*Sliced Turkey, Ham, and Roast Beef
Cheddar, Swiss and Provolone cheese
Tomatoes, Lettuce, Onions and Pickles
Mustard and Mayonnaise
Your Choice of Two Salads:
Cole Slaw, Macaroni Salad, Green Salad
Three Bean Salad, Pasta Salad or Fresh Fruit
Brownies Or Cookies*

Italian Buffet - \$15.95

*Penne Pasta tossed with Homemade Italian Sausage and Beef Bolognese Sauce
Bowtie Pasta with Parmesan Garlic Cream Sauce
Or Vegetable Lasagna
Tomato and Fresh Mozzarella Salad with Basil
Mixed Green Salad with Balsamic Vinaigrette
Assorted Dessert Selection*

Channel Islands Buffet - \$15.50 Per Person

*Assorted Home Made Focaccia Bread Sandwiches
Grilled Vegetable Salad
Caesar Salad
Orzo Pasta Salad
Cannoli*

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La Dolce Vita di Mare Catering

Lunch Buffet Options

A Taste of Italy

*Eggplant Parmesan \$15
Caesar Salad or Soup of the Day
Focaccia Bread & Bruschetta*

*Vegetable Ravioli with Fresh \$15
Tomato, Basil & White Wine Sauce
Baby Greens Salad with Goat Cheese
And Roasted Beets with Vinaigrette*

*Baked Penne Rigate \$16
Penne tossed in sun-dried Tomato Cream
Sauce with ground beef or turkey and
Italian Sausage (or Turkey Sausage) tossed
With Ricotta, Mozzarella and Romano
Soup of the Day or Baby Greens Salad*

*Caprese Salad \$16
Grilled Marinated Chicken Breast
Bruschetta and Crustini
Soup of the Day*

*Marinated Roasted Eggplant, \$18
Peppers, Tomato and Feta
Pork scaloppini with Mushrooms
Soup of the Day & Focaccia Bread*

*Grilled Marinated Chicken \$15
over Bowtie Pasta with Roma
Tomatoes and Cilantro Pesto
Baby Greens Salad with Balsamic
Vinaigrette or Soup of the Day*

*Assorted Ciabatta Sandwiches \$16
Grilled Caesar Chicken with Roasted
Red Peppers and Romaine Lettuce
Grilled Tri Tip with Smoked Cheddar,
Chipotle Aioli, Lettuce and Tomato
Italian Cold Cut Sandwich with Provolone
Mediterranean Salad with Feta & Olives*

*Chicken Picatta with Capellini \$15
Vegetable of the Day
Soup of the Day or Salad Selection*

*Shrimp Scampi \$18
Roasted Vegetables
Herbed Couscous
Soup of the Day or Spinach Salad*

*Marinated Grilled Chicken Skewer \$15
with assorted Vegetables
Lentil and Rice Pilaf
Soup of the Day or Salad Selection*

*Soup Selections include Grilled Onion Chowder ~ Sausage and Tomato Soup ~ Minestrone
Roasted Red Pepper Soup ~ Corn Chowder ~ Chicken & Rice ~ Soup of the Day*

La Dolce Vita di Mare Catering

Lunch Buffet Options

Asian Influence

Thai Chicken Lettuce Wraps \$15
Peanut Sauce & Spicy Noodles
Soup of the Day
Tropical Fresh Fruit

Japanese Beef & Vegetable Skewers \$15
with Sesame Sauce
Three Pea Salad with Citrus Vinaigrette
Spicy Asian Soup with Tofu

Teriyaki Chicken with Asian Slaw \$15
With Edamame and Jasmine Rice
Spicy Asian Soup with Tofu

Poached Salmon with Citrus Sauce \$18
Cucumber Salad and Asparagus
Soup of the Day

Seared Ahi Tuna Salad \$18
Sliced and served atop mixed green
Salad with sesame citrus dressing
Grilled Toast with Balsamic Dipping Sauce
Soup of the Day

Oriental Chicken Salad \$15
Crisp Romaine, sliced toasted Almonds, cilantro
green onions, water chestnuts and housing
grilled Chicken Breast. Tossed in a sesame
soy dressing, topped with mandarin oranges
Soup of the Day

South of the Border

Grilled Tri-Tip with Pico de Gallo Salsa \$16
Barbequed Beans and Garlic Bread
Salad Selection and Soup of the Day

Grilled Chili Lime Chicken Breast \$15
Corn on the Cob with Chili Butter
Tri Cabbage Slaw and Corn Bread

Pulled Pork Sandwiches \$15
Spicy Barbecue Sauce
Chili Beans
Orange Almond Slaw
Soup of the Day

Herb Crusted Baby Back Ribs \$16
Dilled New Potato Salad
Spicy Vegetable of the Day
Texas Garlic Toast

Chile Relleno Casserole \$15
Ensanada Green Salad with Vinaigrette
Albondigas Soup

Build your own Tostada Salad Bar \$15
Marinated Grilled Chicken or Steak
Assorted Toppings with Fresh Salsa
Sour cream and Avocado
Albondigas Soup

All Buffets are available with vegetarian options!

La Dolce Vita di Mare Catering

Breakfast Selections

Plated Breakfasts

The Continental Deluxe \$10.00

*Seasonal Fruit Display
Freshly Baked Croissants
Morning Baked Danish & Muffins
Orange Juice, Coffee and Tea*

Bagel Break \$9.50

*Assorted Bagels with
Flavored Cream Cheeses
Orange Juice, Coffee and Tea
Add Seasonal Fruit \$9.50*

La Matina \$11.50

Fluffy scrambled eggs, ham, bacon or sausage (choice of one) breakfast potatoes and a fresh baked muffin. Served with fresh squeezed orange juice and coffee or tea

Frittata Bella \$11.50

Fresh fruit compote, quiche of the day and breakfast potatoes. Served with fresh squeezed orange juice and coffee or tea.

Mediterranean Breakfast \$12.00

*Seasonal Fruit Tray
Breakfast Burrito with Scrambled Eggs, Homemade Italian Sausage,
Potatoes, Peppers and Cheese, Roasted Garlic Potatoes with Coffee and Tea*

~Buffet Options~

Full Breakfast \$14.50

*Fresh seasonal Fruit
Freshly baked Danish
Croissants and Muffins
Confetti Scrambled Eggs
Breakfast potatoes
Choice of Bacon or Sausage
Orange Juice, Coffee and Tea*

Deluxe full breakfast \$17.50

*Fresh seasonal Fruit
Freshly baked Danish
Croissants and Muffins
French Toast or Waffles with Syrup
Fluffy Confetti Scrambled Eggs
Glazed Ham with Honey Mustard Sauce
Choice of Bacon or Sausage
Orange Juice Coffee and Tea*

La Dolce Vita di Mare Catering

Specialty Break Selections

Fruit of the Gold Coast \$9.50
Seasonal Fruit Dipped in Chocolate
Fresh Melon Wedges & Grapes
Served with Carafes of Fruit Juices

Dolce & Leche \$9.00
Jumbo Chocolate Chip, Oatmeal Raisin
And Peanut Butter Cookies & Brownies
Served with Ice Cold Milk & Hot Coffee

Movie Madness \$8.50
Hot Buttered Popcorn, Nachos
Assorted Candy & Sodas

Assorted Crudite \$6.00
Four Dip Assortment
Including Spicy Hummus

Mediterranean Sun \$12.00
Deluxe Antipasto Display
Assorted Imported Meats & Cheeses
Crackers and Crustinis
Marinated vegetables and Olives

Build Your Own Sundae \$9.00
Vanilla Ice Cream with Assorted
Toppings, Cherries, Nuts and
Sprinkles with Whipped Cream

Tropical Fruit Paradise \$9.50
Tropical Fruit Smoothies
Assorted Granola Bars & Nuts

Roasted Trail Mix \$6.00
Fresh Fruit
Non Fat Yogurt Assortment

Assorted Break Choices

<i>Freshly Baked Jumbo Cookies</i>	<i>\$29 per dozen</i>
<i>Soft Baked Pretzels</i>	<i>\$2.50 each</i>
<i>Assorted Whole Fruits</i>	<i>\$2.00 each</i>
<i>Assorted Juices</i>	<i>\$17.50 per liter</i>
<i>Assorted Soft Drinks</i>	<i>\$2.50 each</i>
<i>Mineral Water Assortment</i>	<i>\$3.25 each</i>
<i>Danish, Croissants, Muffins and Donuts</i>	
<i>Bagels, Cream Cheese & Jams</i>	<i>\$3.50 each</i>
<i>Coffee Service</i>	<i>\$30 per gallon</i>

Wine Tasting Gourmet Picnic Selections

\$49 per person

*Fresh Seasonal Fruit
Chocolate Covered Strawberries
House made Focaccia Bread &
Our Famous Bruschetta
Caprese Salata
Assorted Marinated Vegetable Salad
Baked Antipasto Roll
Molinari Dry Salami
Proscuitto di Parma
Baked Brie en croute'
Sliced Greyere Cheese
Port Wine Chicken Liver Pate'
Assorted Crackers
Dark Chocolate Chunks
Mixed Roasted Nuts*

\$35 per person

*Fresh Seasonal Fruit
Chocolate Covered Strawberries
Brie
Baked Antipasto Roll
Dry Salami
Port Wine Chicken Liver Pate'
Assorted Marinated Vegetable Salad
Assorted Crackers
Dark Chocolate Chunks*

\$23 per person

*Home made Assorted Focaccia
Sandwiches
Chocolate Covered Strawberries
Fresh Fruit in Season
Caprese Salata
Mixed Roasted Nuts & Dark Chocolate
Chunks*

All Prices based on four person minimum and sales tax and gratuity are included.

All picnic options will be delivered to location within the 15 mile radius of La Dolce Vita di Mare Ristorante in Port Hueneme

Each picnic will be packaged in refrigerated containers with all utensils, plates, napkins etc. necessary for a gourmet picnic. All items will be beautifully displayed in their respective containers for ease of eating whether in the limo or on a picnic site at a winery.

Each basket will have a beautifully written menu of the food that is in their picnic basket.

Catering Beverage Service Options

Hosted and No host bar available ~ Full service bar, Punches, Wines, Cocktails and Beer

Cocktails, Wine and Beer

<u>Hosted Bar</u>	<u>No Host Bar</u>
Cocktails and Highballs- Well Brands \$3.75.....	\$4.00
Cocktails and Highballs-Call Brands \$4.50.....	\$4.75
Cocktails and Highballs-Premium Brands \$5.25-\$7.25.....	\$5.50-\$7.50
House Wine Selections \$4.00.....	\$4.50
Domestic Beer \$3.00.....	\$3.25
Imported Beer \$4.00.....	\$3.75
Keg of Draft Beer Domestic (approximately 200 servings per keg)	\$200
Keg of Imported Beer (approximately 200 servings per keg)	\$325

*Punches (per gallon) 3 gallon Minimum ~ Rum or Vodka Punch \$45
Tropical Fruit Punch \$15*

A bartender fee of \$100 will be refunded to all private bars with more than \$450 in beverage sales for offsite catering events. Service for all events \$25 per hour, per server with a two hour minimum for each server

Catering Information on or Offsite

Wedding Services~ A highly trained and experienced Wedding Consultant is at your service to assist you in making your arrangements. Recommended Resources available with your request

All Break selections: Minimum of 15 people. All menu choices are subject to minimum. Should your Guarantee be less than 20 people or should guest attendance fall below minimum requirements for clients requesting buffets, a \$100 set up fee will apply. Service charges and state sales tax will be added to all charges in these menu selections. For liability purposes, no outside food or beverage are allowed to be brought in by the customer. Exceptions: Own cake brought in will require \$1.00 per person cake cutting fee. Clients providing own wine \$9.00 corkage fee applies. Confirmation of guest attendance no less than five (5) days in advance. Payments for weddings are due ten (10) days in advance. This will be considered your minimum guarantee not subject to reduction. Deposits are non refundable and commit the client to 90% of the estimated count/cost. Estimated payment in full is required at time of guarantee. Any additional charges are due at the conclusion of the function Music and entertainment is available through the catering department. Price subject to musician of choice. Prices subject to change without prior notice.

La Dolce Vita Ristorante ~ Wine Bar & Cocktail Lounge

Dinner Menu

Zuppa

*Minestrone- Traditional vegetable & pasta
Soup in a tomato broth
Grilled Onion Chowder-Marsala infused Grilled Onions
In a sweet cream soup*

Soup of the Day

Antipasti

*Pumpkin Ravioli-Tender Ravioli topped with Gorgonzola
Cream sauce, sage and walnuts*

*Clam Zuppa-Sautéed littleneck clams, shallots, garlic and
Red pepper flakes in a savory broth*

*Steamed Mussels-New Zealand mussels with fennel, saffron
Lemongrass cream and tomato*

*Seared Ahi-Coriander and Sesame seared ahi over jasmine
Rice with Ginger jus, chive oil and chives*

*Seared Scallops-with smoked tomato butter, roasted garlic
Oil and basil chiffonade*

*Antipasto-assorted Italian meats and cheese with marinated
Vegetables, olives and topped with crumbled gorgonzola
Drizzled with basil olive oil and balsamic reduction*

Pasta

*Pasta Primavera-penne and fresh seasonal vegetables in a garlic
White wine sauce*

*Lasagna-Meat or Roasted Vegetable filled lasagna topped with
Marinara, parmesan and fresh basil chiffonade*

*Linguini alla Bolognese-made with our house made sausage
And beef in a hearty tomato sauce finished with cream*

*Grilled Vegetable Ravioli-goat cheese and vegetable stuffed
Ravioli with caramelized shallots, roasted garlic and white wine
tomato basil sauce*

*Seafood Risotto or Seafood Linguini-roasted red pepper risotto
Or linguini with scallops, clam, mussels and shrimp in a light broth*

*Gnocchi-tossed with chicken, squash, red peppers and leeks in
a roasted garlic cream sauce*

Insalata

*Insalata di Casa-Mixed Fancy
greens tossed with our house balsamic
dressing, roasted beets, and goat cheese
and hazelnuts*

*Insalata Caesar-Romaine Lettuce
With our signature Caesar dressing
With home made croutons & parmesan*

*Insalata di Spinachi-Baby Spinach
with our house raspberry vinaigrette,
Mandarin oranges, candied walnuts
and Gorgonzola*

*Insalata Caprese-Bufala Mozzarella
Roma Tomatoes and fresh Basil leaves
with basil infused olive oil and aged
Balsamic*

Piatti

*Chicken Picatta-sauteed chicken breast
cooked in caper, lemon wine sauce served
Atop capellini with vegetable of the day*

*Pork loin-stuffed with gorgonzola and
served atop roasted garlic mashed potatoes
With fig, port wine reduction and aged
balsamic with asparagus*

*Veal Scaloppini Marsala-Sauteed with
Mushroom Marsala Sauce and served with
cappellini pasta and Asparagus*

*Ahi- seared and served rare over risotto
or jasmine rice with baby bok choy and
Drizzled with Lemon Aioli*

*Roasted Salmon-served atop jasmine rice fresh
with honey Dijon glaze and pomegranate
reduction and topped with caviar*

*Beef Tenderloin-grilled filet mignon topped
With pate' served atop spinach and risotto*

La Dolce Vita



"The Sweet Life"
Wedding Packages

Wedding Packages

*Each Wedding Package Includes:
Romantic Wedding Reception in the 1901 Historic
McGrath House at Heritage Square*

Choice of Color Coordinated Linens

No Room Rental Charge

Tea Candles with Accent Mirrors

Fichus Trees and Plants

Complimentary Tasting of your Menu for Two

Champagne and Sparkling Cider Toast

Cake Cutting and Service

No Bartender Fees

Your choice of One Cold Antipasti Display

Our Custom Wedding Cake

(Minimum Guest Count Required for Wedding Packages)

Plated Elegant Reception

Antipasti

Choice of One

Display of Seasonal Fruit and Melons

Fresh Vegetable Crudite with Choice of Dip

Display of Imported and Domestic Cheeses with Crustinis and Crackers

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*Choice of One*

*Our Freshly baked Focaccia Bread with Bruschetta*

*Our wonderful Just baked Garlic Bread*

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Salad:

Choice of One

Classic Caesar Salad with our Special Housemade Dressing Parmesan and Croutons

Spinach Salad with Raspberry Vinaigrette

Seasonal Mixed Green Salad with Choice of Dressing

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*Entrees:*

*Choice of One*

*Our Specialty Chicken Picatta with Lemon, Wine Caper Sauce*

*Pork Scaloppini Marsala with mushrooms*

*Chicken Cacciatore*

*Baked Meat Filled Lasagna*

*Vegetable Lasagna*

*Roasted Tri Tip of Beef*

*Western Aged Filet Mignon with Bourbon Demi-Glace (Add \$3.95)*

*Baked Salmon with Lemon Dill Sauce*

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Your Specialty Wedding Cake

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*Italian Roasted Coffee Service*

*Lunch \$32.95*

*Dinner \$39.95*

*(Additional \$2.25 for Choice of 2 Entrees)*

*All Prices Subject to 18% Service Charge and sales Tax*

*Incredible Buffet Selections*

*Choice of One*

*Fresh Vegetable Crudite with Choice of Dip*  
*Sliced Seasonal Fruit and Melons*  
*Imported and Domestic Cheese Display with Crustini*

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Breads:

(Choice of One)

House Made Focaccia Bread with Bruschetta
Warm and Crispy Garlic Bread

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*Salads:*

*(Choice of Two)*

*Spinach Salad with Raspberry Vinaigrette*  
*Seasonal Mixed Greens with Two Dressings*

*Classic Potato Salad*

*Fresh Fruit Salad*

*Classic Caesar with Parmesan and Croutons*

*Tri Color Tortellini with Roasted Peppers and Red Onions with Balsamic Vinaigrette*

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Vegetables:

(Choice of Two)

Montreal Seasoned Roasted Red Potatoes

Soft and Fluffy mashed Potatoes (roasted garlic, basil or plain)

Tender Rice Pilaf

Crispy Pancetta tossed with Fresh Green Beans in a light butter sauce

Lightly seasoned steamed Vegetables

Traditional peas and carrots in a light butter sauce

Al dente pasta with zesty house marinara or sauce of Entree selection

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*Entree Selections*

*Traditional Chicken Cacciatore with peppers, onions, tomatoes and red wine*

*Plump Italian Sausage and sauteed red and green peppers with onions in red wine sauce*

*Pork Scaloppini in a light mushroom sauce*

*Our famous Chicken Picatta with lemon caper wine sauce*

*Diced apple sauteed with brandy to blanket a tender pork loin*

*Meat filled lasagna*

*Vegetable Lasagna*

*Roasted Salmon with Lemon Dill Sauce*

*Slow Roasted Prime Rib of Beef with Cracked Pepper served with horseradish sauce*

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Your special wedding cake and Italian Roast Coffee Service

2 Selections: Lunch \$34.95 Dinner \$40.95 3 Selections; Lunch \$36.95 Dinner \$43.95

All prices Subject to 18% Service Charge and Sales Tax