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
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 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 foie 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

**Entrée Selections**

$23.00  per person Choice of Two with minimum 50 guests
- Perfectly marinated grilled tri-tip
- Italian Steak Pizzola ~ 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
Foccacia 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 & Foccacia 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
- **Bagel Break** $9.50
  - Seasonal Fruit Display
  - Freshly Baked Croissants
  - Morning Baked Danish & Muffins
  - Orange Juice, Coffee and Tea
  - 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

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### Buffet Options

<table>
<thead>
<tr>
<th>Full Breakfast $14.50</th>
<th>Deluxe full breakfast $17.50</th>
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<tbody>
<tr>
<td>Fresh seasonal Fruit</td>
<td>Fresh seasonal Fruit</td>
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<tr>
<td>Freshly baked Danish</td>
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<tr>
<td>Croissants and Muffins</td>
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<tr>
<td>Confetti Scrambled Eggs</td>
<td>French Toast or Waffles with Syrup</td>
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<tr>
<td>Breakfast potatoes</td>
<td>Fluffy Confetti Scrambled Eggs</td>
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<tr>
<td>Choice of Bacon or Sausage</td>
<td>Glazed Ham with Honey Mustard Sauce</td>
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<tr>
<td>Orange Juice, Coffee and Tea</td>
<td>Choice of Bacon or Sausage</td>
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<td>Orange Juice Coffee and Tea</td>
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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

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

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

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

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

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

Assorted Crudite $6.00
Four Dip Assortment
Including Spicy Hummus

Roasted Trail Mix $6.00
Fresh Fruit
Non Fat Yogurt Assortment

Assorted Break Choices
Freshly Baked Jumbo Cookies $29 per dozen
Soft Baked Pretzels $2.50 each
Assorted Whole Fruits $2.00 each
Assorted Juices $17.50 per liter
Assorted Soft Drinks $2.50 each
Mineral Water Assortment $3.25 each
Danish, Croissants, Muffins and Donuts
Bagels, Cream Cheese & Jams $3.50 each
Coffee Service $30 per gallon
**Wine Tasting Gourmet Picnic Selections**

$49 per person  
Fresh Seasonal Fruit  
Chocolate Covered Strawberries  
House made Focaccia Bread &  
Our Famous Bruschetta  
Caprese Salad  
Assorted Marinated Vegetable Salad  
Baked Antipasto Roll  
Molinari Dry Salami  
Prosciutto 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 Salad  
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

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>No Host Bar</th>
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<tbody>
<tr>
<td>Cocktails and Highballs- Well Brands $3.75</td>
<td>$4.00</td>
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<tr>
<td>Cocktails and Highballs- Call Brands $4.50</td>
<td>$4.75</td>
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<tr>
<td>Cocktails and Highballs-Premium Brands $5.25-$7.25</td>
<td>$5.50-$7.50</td>
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<tr>
<td>House Wine Selections $4.00</td>
<td>$4.50</td>
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<tr>
<td>Domestic Beer $3.00</td>
<td>$3.25</td>
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<tr>
<td>Imported Beer $4.00</td>
<td>$3.75</td>
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<tr>
<td>Keg of Draft Beer Domestic (approximately 200 servings per keg) $200</td>
<td>$325</td>
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<tr>
<td>Keg of Imported Beer (approximately 200 servings per keg) $45</td>
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</tbody>
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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-sautéed 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-Sautéed 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

Heritage Square

“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

Ficus 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

Choice of One
Our Freshly baked Foccacia Bread with Bruschetta
Our wonderful Just baked Garlic Bread

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

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

Your Specialty Wedding Cake

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

Bread:
(Choice of One)
- House Made Focaccia Bread with Bruschetta
- Warm and Crispy Garlic Bread

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

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

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

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