



Italian Supper

the italian supper menu includes: artisan rolls, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas. pricing based on 120 minutes of service. an additional charge of 9 per person will be charged for each additional 30 minutes of service

italian supper

\$170

braised cannellini bean soup, onion, pancetta

mixed local organic greens, toasted quinoa,
radish, craisins, toasted pine nuts, passion fruit vinaigrette

grilled vegetable salad
crusted artichoke hearts, roasted wild mushroom, herb vinaigrette

panzanella salad,
torn brioche bread, sweet tomatoes, buffalo mozzarella cheese,
red onion, sweet basil, red wine vinaigrette

chicken "saltimbocca",
seared breast, crispy prosciutto, sage, baby spinach & brown garlic, tomato, madeira sauce

brined florida grouper, lemon basil emulsion, truffle relish

braised angus beef short rib, salt roasted marble potatoes, cuisson

torchietti pasta, fontina fonduta, broccoli

romanesco, roasted brussel sprout, caramelized onion,
butternut squash

vanilla limoncello panna cotta, marinated strawberry
pistachio cream and cherry cake
orange cream filled choux
raspberry tiramisu
turrón chocolate tart

\$250.00 service charge for groups with less than 50 people

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.