

Appetizer Reception

Sample Menu

PASSED APPETIZERS

Spiedini al Prosciutto

Skewers fresh mozzarella and Prosciutto di Parma drizzled with basil olive oil dressing

Nonna's Meatball Sliders

Mini meatball sandwiches with fresh mozzarella on our house made focaccia bread

Frittelle di Carciofi

Bite sized fried artichoke heart and Parmigiano Reggiano fritters served with garlic aioli

Spiedini al Pollo e Verdure

Skewers of roasted chicken and vegetables seasoned with Italian herbs

STATIONARY APPETIZERS

Artisan Formaggi Platter

A beautiful display of Italian cheeses, fruit, nuts and olives, served with baguettes and crackers

Polenta Tradizionale

~ Create your own dish of creamy polenta ~

Traditional Italian Polenta with a selection of savory toppings to choose from:

Parmigiano Reggiano and Asiago Cheeses

Crispy Pancetta

House made Marinara and Pesto Sauces

Sautéed Mushrooms

Roasted Red Peppers

Marinated Artichoke Hearts

Sun Dried Tomatoes

Butter

Verdure Crudita

Seasonal vegetable platter served with our creamy gorgonzola pine nut dip

TABLEWARE

Linens, China, Stemware, Flatware, Serving Pieces, Beverage Tubs and Ice

SERVICE

A.G. Ferrari's courteous and professional service staff will be on hand for setup, food and beverage service and clean up after the reception.

A.G. Ferrari does not charge for corkage or cake cutting service.

per person \$45

+ gratuity of your choice





Dinner Buffet Reception

Sample Menu

MERENDE

Gamberi al Prosciutto

Prosciutto wrapped shrimp, seared to perfection

Polenta alla Griglia

Bite sized grilled polenta topped with Gorgonzola Pine Nut Sauce

INSALATE

Insalata Mista

Mixed baby greens, seasoned croutons, sliced tomatoes,
with our balsamic vinaigrette

DINNER MENU

Choose from one of the following entrees

Oven Roasted Free-Range Chicken basted with lemon & thyme

Rosemary Crusted Tri-tip Steak with wild mushroom au jus

Salmon with lemon, herb, white wine and butter sauce

CONTORNI

Risotto Con Porcini e Zucca

Creamy risotto made with porcini mushrooms,
butternut squash, olive oil & parmigiano

Verdure Arrostiti

Oven roasted seasonal vegetables
seasoned with garlic, olive oil, and parsley

House Baked Artisan Breads with Butter

Beverages

A.G. Ferrari Sangiovese and Trebbiano blend are available for \$9.99 bottle

A.G. Ferrari Prosecco is available for \$15.99 bottle

10% case (12 bottles) discount

Lemonade

Coffee & Hot Tea Service

TABLEWARE

Linens, China, Stemware, Flatware, Serving Pieces, Beverage Tubs and Ice

SERVICE

A.G. Ferrari's courteous and professional service staff will be on hand for setup,
food and beverage service and clean up after the reception.

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per person \$60.

+ gratuity of your choice

Dinner Buffet Reception

Sample Menu

MERENDE

Spiedini al Prosciutto

Skewers fresh mozzarella and Prosciutto di Parma
drizzled with basil olive oil dressing

Polenta alla Griglia

Bite sized grilled polenta topped with Gorgonzola Pine Nut Sauce

INSALATE

Caesar Salad

Romaine lettuce, seasoned croutons, parmigiano
and our classic Caesar dressing

DINNER MENU

Choose from one of the following entrees

Top sirloin served medium-rare to medium-well done with basil garlic gremolata

Roasted bone-in chicken rubbed and marinated in balsamic vinegar, lemon juice and herbs

Tender eggplant cutlets baked with mozzarella, Parmigiano Reggiano, tomatoes and basil

CONTORNI

Risotto Con Porcini e Zucca

Creamy risotto made with porcini mushrooms,
butternut squash, olive oil & parmigiano

Verdure Arrostiti

Oven roasted seasonal vegetables
seasoned with garlic, olive oil, and parsley

House Baked Artisan Breads with Butter

Beverages

A.G. Ferrari Sangiovese and Trebbiano blend are available for \$9.99 bottle

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Lemonade

Coffee & Hot Tea Service

TABLEWARE

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SERVICE

A.G. Ferrari's courteous and professional service staff will be on hand for setup,
food and beverage service and clean up after the reception.

A.G. Ferrari does not charge for corkage or cake cutting service.

per person \$65.

+ gratuity of your choice

