

# Grand Hall Plated Menu

**\$55++ PER PERSON**

## **SALAD**

### **MEDITERRANEAN SALAD**

Assorted Greens tossed with Feta Cheese, Bermuda Onion, Plum Tomatoes, Cucumber, and Kalamata Olives,  
Baked Chick Peas  
Red Wine Vinaigrette

## **CHOICE OF ENTREE** - One Protein, One Vegetarian

### **CHICKEN PICATTA & SCAMPI**

Lightly Battered Chicken Breast with Scampi Style Prawns  
Roasted Trio of Potatoes  
Italian Squash Tower  
Lemon Caper Butter Sauce

### **PORK OSSO BUCO**

Tender Braised Pork falling off the bone  
Served over Fresh Pappardelle Pasta and Confit of Carrot  
Mountain Winery Cabernet and Braised Fennel Tomato Sauce

### **SEAFOOD PASTA**

Assorted Fish and Shrimp tossed with Fresh Lemon Fettuccini  
Oyster Mushrooms and Charred Cherry Tomatoes  
Finished with Mountain Winery Sauvignon Blanc Saffron Clam Broth

### **ROASTED MUSHROOM WHITE TRUFFLE CAVATELLI**

Fresh Pasta Tossed with  
Roasted Mushrooms, Burrata Cheese and Spinach  
Light Brown Butter Sauce  
Drizzled with White Truffle Olive Oil

## **DESSERT**

### **TIRAMISU**

Italian Liquor Soaked Sponge Cake  
Layered with Whipped Mascarpone and Chocolate  
Almond Biscotti and Fresh Whipped Cream