

# Villa Sorrento

## Gold Package:

## Hot and Cold Antipasti

Baked clams, fried calamari, fried zucchini, stuffed mushrooms

Italian meats & Imported cheese platter

### Salad *(choice of one)*

#### Caesar Salad

Golden crouton, shaved parmesan cheese, traditional dressing.

#### Tri Color Gorgonzola Salad

Golden raisins, mandarin oranges, gorgonzola cheese, balsamic vinaigrette

### Entrees *(choice of four)*

#### Chicken Scarpariello

Sausage, sweet red peppers, potatoes, rosemary demi-glace

#### Chicken & Artichoke Hearts

Chicken Breast, sun-dried tomatoes, Merlot demi-glace

#### Rigatoni, Chicken, Sausage, Broccoli Rabe

Sun-dried tomatoes, pignoli nuts, Tuscan bean, garlic & E.V.O.O.

#### Fusilli Pasta & Shrimp

Baby spinach, cherry tomato, basil, seafood broth, oreganata

#### Veal Scaloppini

Imported prosciutto, artichoke hearts, Fontina cheese, veal reduction

#### Oven Roasted Salmon

Pecan encrusted, Meyers rum & Brer rabbit molasses glaze

#### Grilled Sword Fish Fillet

Roasted tomatoes, garlic, basil, marinated artichoke hearts

#### Marinated Prime Slice Steak

Chef's signature marinade, caramelized onions

#### New York Shell Steak (add \$4.)

Grilled, cognac flambé surrounded by a three peppercorn sauce

#### Unlimited Soda, Coffee and Tea

Includes Occasion Cake or Chocolate Strawberries & Mini Canoli

*\$43.00 pp. Plus Tax & 20% Gratuity*

### Menu Upgrades

Tomato Bruschetta \$ 3.

Unlimited- Beer and Wine \$13.

Pasta Course \$5.

Unlimited- Full Open Bar \$30.

Assorted Cookie Platter \$4.

Seasonal Fruit Platter \$4.

Chocolate Dipped Strawberries \$3. Espresso & Cappuccino \$3.50