



DINNER MENU 1 • THE FARM DINNER

FAMILY STYLE OR PATIO BUFFET



TO START

A selection of imported Italian mixed olives and nuts, extra virgin olive oil & oregano

ANTIPASTI - (Please choose two of the following selections in advance)

TOMATO AND BASIL BRUSCHETTA

VEGETALI ARROSTITI ~ roasted garden vegetables, olive oil, balsamic and Valbrese feta

GORGONZOLA STUFFED BLACK MISSION FIGS ~ roasted with prosciutto, honey drizzle

CEVICHE TROPICAL ~ baby shrimp, lime, avocado, cilantro, mango

BURRATA BRUSCHETTA ~ cherry tomatoes, caramelized onions, Kalamata olives, and Italian basil

HOUSE SPECIALTY PIZZA COURSE To be decided upon with our Special Events Manager)

A SELECTION OF VARIOUS THIN CRUST HOUSE SPECIALTY PIZZAS

INSALATA (Please choose one of the following selections in advance)

CAESAR SALAD ~ croutons and shaved manchego cheese

GREEK SALAD ~ cucumber, tomato, sliced onions, feta and Kalamata olives, lemon oregano vinaigrette

ROASTED BEETS ~ Daylight Farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette

SPINACH SALAD ~ shitake mushroom and pancetta

CRANBERRY WALNUT FETA ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

PEAR SALAD ~ caramelized walnuts and Gorgonzola, sherry vinaigrette, over baby greens

ENTRÉE (Please choose two of the following in advance)

PESTO PASTA ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

WILD MUSHROOM CHICKEN PASTA ~ linguine, pan-seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

CHICKEN MARSALA ~ pan-seared chicken breast with mushrooms, shallots, garlic, and Marsala wine

LASAGNE ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

SEAFOOD RISOTTO ~ sautéed prawns, scallops, shrimp, clams, garlic and shallots, in a roasted tomato cream sauce over risotto

LINGUINE WITH PRAWNS ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

LEMON CAPER SALMON ~ salmon filet, lemon caper cream sauce, garlic mashed potatoes, seasonal vegetables

DOLCI (Please choose one the following in advance)

FLOURLESS CHOCOLATE CAKE

CARNEGIE DELI CHEESE CAKE

KEY LIME PIE

MAIN STREET COBLER

STRAWBERRY SHORTCAKE (seasonal)

\$42 PER PERSON