Francesca's Cucina

Lighter Fare Menu

PACKAGE A SERVED BUFFET STLYE \$36.99 per person

Iced Tea, Lemonade and Soda Included

Served with assorted rolls and butter

Insalate / Sides (choose TWO) Add a 3rd side or salad for \$5.99 per person

MIXED GREEN SALAD Fresh greens, cucumbers, tomatoes, red onions and roasted red peppers served with our delicious homemade dressing

CAESAR SALAD Crisp romaine tossed with homemade Caesar dressing and seasoned croutons finished with fresh grated parmesan cheese

APPLE GORGOZOLA SALD A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette **+\$1.99 per person**

ITALIAN ANTIPASTO SALAD Assorted diced meats, cheeses, & vegetables with vinaigrette +\$2.99 per person

TUSCAN SALAD Arugula, white beans, carrots, bruschetta tomatoes, onion, shaved parmigiano with a lemon vinaigrette

CAPRESE SALAD Layered sliced tomatoes and fresh mozzarella with basil dressed with olive oil and salt and pepper **+2.99 per person**

AL FRESCO PASTA fresh tomato, zucchini and basil in garlic and olive oil

CAPRESE PASTA plumb tomato, fresh mozzarella, basil in garlic and olive oil +\$1.99 per person

GEMELLI PASTA tossed with pesto and sun-dried tomatoes +\$1.99 per person

COLD PASTA SALAD gemelli pasta, local spring zucchini, summer squash, heirloom grape tomatoes, fresh buffalo mozzarella all tossed in a light olive oil pesto and drizzled with balsamic syrup **+\$1.99 per person**

HERB ROASTED POTATOES

Entree (choose TWO)

Add a 3rd entrée choice for \$8.99 per person

CHICKEN MARSALA tender chicken breast sautéed with wild mushrooms, shallots, and garlic. Finished with a sweet Marsala wine reduction

GRILLED CHICKEN PARMESAN a classic dish of grilled chicken breast served au gratin with fresh whole-milk mozzarella cheese and homemade marinara sauce.

CHICKEN FRANCAISE egg-battered chicken cutlets, sautéed with white wine, lemon, and butter

CHICKEN FLORENTINE Served with sautéed spinach and artichokes and topped with a light white wine cream sauce

CHICKEN SHERRY with rosemary asiago cream sauce and wild mushrooms Add shrimp for +\$5.99 per person

ITALIAN SEASONED GRILLED CHICKEN (served warm or cold and sliced)

BROILED SALMON FILLET fresh Canadian salmon broiled served with a lemon chive butter sauce **+\$2.99** per person

OVEN ROASTED PORK LOIN Served with a pineapple bourbon glaze.

TENDERLOIN OF BEEF +\$5.99 per person

HERB ROASTED TURKEY BREAST with herb aioli

Vegetarian & Vegan options by request

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PACKAGE B

APPETIZER STATIONS AND SALADS \$38.99 per person

Served with assorted rolls and butter

Insalate (choose TWO)

Add a 3rd salad for \$5.99 per person

MIXED GREEN SALAD Fresh greens, cucumbers, tomatoes, red onions and roasted red peppers served with our delicious homemade dressing

CAESAR SALAD Crisp romaine tossed with homemade Caesar dressing and seasoned croutons finished with fresh grated parmesan cheese

APPLE GORGOZOLA SALD A mix of baby greens and romaine tossed with sliced granny smith apples, gorgonzola cheese, walnuts and raisins served with a raspberry vinaigrette **+\$1.99 per person**

ITALIAN ANTIPASTO SALAD Assorted diced meats, cheeses, & vegetables with vinaigrette +\$2.99 per person

TUSCAN SALAD Arugula, white beans, carrots, bruschetta tomatoes, onion, shaved parmigiano with house made Italian dressing

CAPRESE SALAD Layered sliced tomatoes and fresh mozzarella with basil dressed with olive oil and salt and pepper **+2.99 per person**

COLD PASTA SALAD gemelli pasta, local spring zucchini, summer squash, heirloom grape tomatoes, fresh buffalo mozzarella all tossed in a light olive oil pesto and drizzled with balsamic syrup **+\$1.99 per person**

Add grilled chicken for topping salads \$5.99/person

Appetizer stations (choose THREE) Add a 4th option for \$6.99 per person

DOMESTIC CHEESE AND FRESH FRUIT DISPLAYA variety of cheeses served with seasonal fresh fruits and an assortment of gourmet crackers.

SHRIMP COCKTAIL DISPLAY (3pc/person)

Plump and tender shrimp arranged in a tempting display

ARANCINI (3pc/person)

Italian rice ball made with white wine risotto and a gooey mozzarella center served with marinara dipping sauce

TOASTED CHEESE RAVIOLI

Cheese ravioli coated in Italian seasoned breadcrumbs and fried to golden brown.

Served with house made marinara sauce

BAKED BRIE CROSTINI (3pc/person)

Baked brie, Dijon, Strawberry on a toasted crostini

TOMATO MOZZARELLA SKEWERS (3pc/person)

Fresh tomato and mozzarella drizzled with basil vinaigrette

BRUSCHETTA (3pc/person)

Tomato bruschetta on garlic rubbed crostini

SHRIMP SCAMPI

Jumbo butterflied shrimp in garlic herb butter

BACON WRAPPED SEA SCALLOPS (3pc/person)

Succulent scallops wrapped in apple wood bacon +\$2.79/person

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*Alcoholic beverages are charged per consumption *Minimum food and beverage requirements do apply *Additional room fees do apply

Carving Station Options (min 25 guests)

Add a carving station \$100 plus food option Roasted turkey \$7.99/person Beef tenderloin \$12.99/person

Viennese Dessert Table

An exquisite display of tempting desserts from our executive pastry chef \$7.99 per person

Signature Beverage Stations

SIGNATURE SANGRIA (WHITE OR RED) \$180 PER CONTAINER (serves approximately 25)

PINK MOSCATO LEMONADE

\$155 PER CONTAINER (serves approximately 25)

BRUNCH PUNCH orange and pineapple juice, vodka, white wine, strawberries, raspberries and mint \$205 PER CONTAINER (serves approximately 25)

SPIKED ARNOLD PALMER sweet tea, lemonade, bourbon (or vodka) with mint for garnish \$180 PER CONTAINER (serves approximately 25)

STRAWBERRY MARGARITA SPRITZER strawberry puree, tequila, orange liquor, lime juice, fresh strawberries and club soda \$205 PER CONTAINER (serves approximately 25)

APEROL SPRITZ prosecco, Aperol, club soda, orange garnish \$235 PER CONTAINER (serves approximately 25)

MIMOSA BAR \$10.49 PER PERSON

TRADITIONAL MIMOSA CARAFES

\$38 EACH (serves approximately 6)