

FAMILY STYLE SET WEDDING MENUS

\$75

ANTIPASTO BOARD MANILLA CLAMS AND PANCETTA SAFFRON & BASIL ARANCINI

SALADS

SELECT 2 ONLY

FARM GREENS

Market farm greens, kale, ripe baby tomatoes, red onion, Parmesan, oregano vinaigrette

PARLOUR CAESAR

Chilled "Little Gem" romaine, crispy pancetta, parmigiano reggiano, radish EVOO toasted croutons, mascarpone garlic dressing

PANZANELLA

Vine-ripened tomatoes, grilled ciabatta, mixed garden greens, red onion, fior di latte, olives, basil, Modena balsamic vinaigrette

SPINACH SALAD

Seasonal Berries, cucumbers, red onion, feta, pistachio praline, mint and white balsamic vinaigrette

PASTA

SELECT 2 ONLY

FETTUCCINE

Confit garlic, mascarpone, shaved parmigiano, cream, herb oil

SPAGHETTI & MEATBALLS

Heritage Angus beef, crushed tomatoes, Italian herbs, cracked pink peppercorn, shaved pecorino

LINGUINE + CLAMS

Fresh Manilla clams, aglio e olio, gem tomatoes, lemon zest

ORECCHIETTE ALLE PESTO

Basil Pesto, sundried tomatoes, zucchini, red pepper, arugula, pecorino

SPINACH + RICOTTA CANNELLONI

Fresh pasta rolls filled with confit garlic ricotta and wilted spinach

ENTREES

SELECT 2 ONLY

OVEN ROASTED CHICKEN

Locally raised free range chicken, Cacciatore sauce, lime zest, basil, fresh herbs

SEARED GREEK LAMB POPS

Seared Medium Rare Lamb rib chops, oregano and mint chimichurri

RED WINE BRAISED BEEF CHEEKS

24hr braised, red wine and shallot jus

ARCTIC CHAR WITH SUNDRIED TOMATO TAPENADE

Buttered kale, sundried tomato and Kalamata olive tapenade

DESSERTS

SELECT 3 ONLY

CHOCOLATE TORTA

Candied hazelnuts, pistachio praline

TIRAMISU

Espresso soaked ladyfingers, mascarpone

VANILLA PANNA COTTA

Creamy custard and fresh whipped cream

LEMON TART

Zesty lemon custard, toasted Italian meringue, blueberries

MIXED BERRY + CREAM TARTLET

Fresh vanilla pastry cream, seasonal berries, mint

PIZZA BAR

COCKTAIL HOUR OR LATE NIGHT

SELECT 4 ONLY

THE QUEEN

Crushed tomato, fior di latte, fresh basil, EVOO

SONNY BOY

Soppressata salami, fior di latte, funghi, tomato sauce, fresh thyme

QUATTRO FORMAGGIO

Fior di latte, parmesan, shaved pecorino, provolone

HAWAII 5-0

Capicollo, fresh pineapple, tomato sauce, provolone

NAPOLETANO

Crushed tomatoes, oregano, capers, anchovies, fior di latte

SALSICCIA

Italian sausage, rosemary, thinly sliced potatoes, onion, fontina



century hospitality group

ESTABLISHED 1999