WELCOME
Pierre Jouet Grand Brut

STATION 1
CHARCUTERIE
Italian Cured meats with domestic and imported cheeses, dried fruit, nuts, sliced baguettes, and crackers
Tenuta Guado Al Tasso Vermentino 2018, Bolgheri

STATION 2
PASTA
House made pasta served with Bolognese, vodka cream, or basil marinara
JCR Pinot Noir 2015, Santa Barbara

STATION 3
SMALL PLATES
ANTIPASTO SKEWER
with fire-roasted tomatoes, mozzarella, kalamata olives, and artichoke hearts

ITALIAN MEATBALLS
with tomato chutney and fresh herbs

ARANCINI TRIO
with arborio ball stuffed with wild mushrooms, roasted tomato, basil, and Spanish paella
Sean Minor Chardonnay 2017, Central Coast

STATION 4
CHICKEN KABOB
With Mediterranean chicken, figs, and tomato
The Ojai Vineyard Sauvignon Blanc 2016, Santa Ynez
STATION 5
CARVING BOARD
Grilled Italian herb marinated flank steak, roasted potato medley served with
Romanesco sauce and chimichurri
Justin Cabernet Sauvignon, 2017 Paso Robles

DESSERTS
ASSORTED MINI ITALIAN CAKES
Pistachio, chocolate hazelnut crunch,
white chocolate lemon cone,
chocolate pannacotta, tiramisu cup

MINI CANNOLI’S

ITALIAN COOKIES
Butter cookies, window cookies, amaretti cookies

Prunotto Moscato, Piedmont

BEVERAGES
ASSORTED BLACK AND HERBAL TEAS
served with honey, lemon, sugar, and milk

SPECIAL BLEND DECAF AND REGULAR COFFEE
ICE WATER

*All menu selections are subject to change without notice*

Special Dietary Meal Needs
We are typically able to accommodate MOST special requests with a minimum of 7 days’ advance notice.
Please call our office to make those arrangements at (805) 577-4057.