

CORPORATE VENUE



65. per person

APPETIZER & SALAD

PROSCIUTTO & MOZZARELLA ROLLS

FRIED CALAMARI

BRUSCHETTA *tomato & basil*

HOUSE SALAD

romaine, mushroom, tomato & onion balsamic vinaigrette

ENTRÉE

PLEASE SELECT

ROASTED LAMB SHANK *red wine, onions, potatoes, natural juices*

HOMEMADE LASAGNE *beef, ricotta, mozzarella, parmesan, spinach, tomato sauce*

STUFFED CHICKEN BREAST *four cheeses, brandy cream*

GRILLED SALMON *balsamic-honey glaze*

GRILLED VEGETABLES *balsamic-honey glaze*

PORK SCALOPPINE *choice of porcini-marsala or limone*

SHRIMP & SEASHELLS *asparagus, tomato-vodka cream*

FILET MIGNON *pinot noir sauce*

ITALIAN CASSOULET *slow-cooked duck sausage, lamb, pork & white beans,
toasted breadcrumbs*

DESSERTS

CHOICE OF

TIRAMISÙ

espresso & rum soaked ladyfingers, layered with sweet mascarpone cheese & grated chocolate

ZUCCOTTO

*chocolate dome cake filled with white chocolate mousse & pistachios,
served with chocolate & raspberry sauces*

CHEESECAKE OF THE DAY

GELATO OR SORBETTO OF THE DAY

CRÈME BRÛLÉE

Full open menu available at menu prices. The full catering menu is an option for off-site venues. Each guest will be provided with a 4-color custom menu that will detail the offerings for optimal dining enjoyment. Thanks for thinking of the Café Borgia for your special event.

