

# C O R P O R A T E V E N U E



65. per person

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## 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*

K 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*

BRAISED BONELESS BEEF RIB *with polenta*

SHRIMP & SEASHELLS *asparagus, tomato-vodka cream*

FILET MIGNON *pinot noir sauce*

PORK BRACIOLE *artichoke, spinach, fontinella, white wine, garlic, olive oil*

## 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.*

