



VETRO RESTAURANT & LOUNGE

Social Event

HOSTS CHOICE OF APPETIZER

(all individually plated // Host choose one)

BURRATA SALAD

Creamy burrata cheese atop field greens, tri-color tomatoes & toasted hazelnuts with a lemon herb vinaigrette

CAESAR SALAD

The classic dressing with anchovies, garlic & romaine lettuce; topped with shaved Parmigiano & herbed croutons

CHARCUTERIE CHEESE TASTING

Assorted meats & cheeses, with fire roasted peppers, heirloom tomatoes & olives

HOSTS CHOICE OF PASTA

(all individually plated // Host choose one)

RIGATONI POMODORO

A light & flavorful sauce of plum tomatoes, melted onions, prosciutto & pancetta

PENNE VODKA

The classic; in a pink cream sauce with a hint of vodka & Parmigiana cheese

ROTELLE NAPOLI

Plum tomato sauce with garlic & fresh basil

CAVATELLI BOLOGNESE

Homemade ricotta pasta, simmered in an herbed beef & tomato ragu



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MAIN COURSES

(guests choose one from the five selections below)

**All main course selections are served with house baked breads
& sweet cream butter, seasonal vegetables & potatoes**

CHICKEN GRIGLIA

Boneless breast lightly breaded and grilled; baby mozzarella,
heirloom tomato & arugula salad

SEASONAL SALMON

Prepared with the seasons freshest offerings

PORK CHOP MILANESE

Brined; breaded & pan fried golden; topped with sweet peppers, onions & garlic
in a red wine vinegar sauce

CHICKEN RANCESE

Batter dipped, pan fried golden; served with lemon, white wine butter sauce

EGGPLANT PARMIGIANA

Crisp-fried cutlets, filled with a blend of ricotta & Romana,
topped with marinara & mozzarella

To Add: Sterling Silver Shell Steak = \$10 per order

DESSERT

Special Occasion Cake, coffee, tea, cappuccino & espresso