

## **Nick & Toni's Dinner Party**

*18 guest Birthday Dinner*

*Selected from in-house menu, August, 2013*

### **Service Bar Set-Up**

*Includes stir sticks, straws and white cocktail napkins. Cranberry and Fresh Orange Juices, Coke, Diet Coke, Sprite and Ginger Ale, Tonic and Club Soda, Garnishes of Olives, Lemons, Limes and Cherries, Still and Sparkling Waters*

### **Passed Specialty Cocktail**

**Nick & Toni's Meyer Lemon Cosmo** *House-Infused Meyer Lemon Vodka, Fresh Lime Juice, Cointreau, Flag Hill Cranberry Liqueur, Lemon Twist*

### **The Cocktail Hour**

*Selection of four elegantly presented, perfectly bite-sized morsel, custom created for this dinner.*

**Prosciutto Wrapped Grissini** *with Spicy Mostarda*

**Local Tomato Bruschetta**

**Lobster and Corn Salad** *on Endive Spear*

**Truffled Chicken Salad** *on Rosemary Shortbread*

### **Family-style Four-Course Sit-Down Dinner**

*Items selected from menu offered at Nick & Toni's at time of party.*

*All courses served family-style assisted by staff.*

#### **Appetizer Course**

**Romaine Salad**, *Caesar Dressing, Garlic Croutons, Grana Padano*

**Watermelon Salad**, *Pecorino Romano, N&T Garden Spearmint, Red Onion, Kalamata Olives*

**Frisee Salad**, *N&T Garden Garlic Scapes, Rice Beans, Bresaola*

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#### **Pasta Course**

**Orecchiette**, *Basil Pesto, Prosciutto, Roasted Local Corn*

**House-made Ricotta Gnocchi**, *Taleggio, Verdure Crudo*

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#### **Entree Course**

**Porcini Dusted Local Fluke** *Shiitake Mushrooms, Charred Tomato Vinaigrette*

**Free Range Chicken**, *Roasted Garlic, House-cured Pancetta, Rosemary Jus*

**Polenta Fries**, *Truffle Oil*

**Warm Roasted Beets**, *Creamy Goat Cheese*

**Sautéed Spinach**

#### **Dessert**

**Home-Made Layer Cake** *provided by guest*

**Nick & Toni's Tartufo Wedges**

**Biscotti and Vin Santo** - *for the tables*