

Platinum Package



Antipasti ~ Appetizers

Family Style – Choose one from each category

Cold Antipasto Choose One

- Fresh Sliced Melon and Prosciutto Di Parma
- Tomato Bruschetta
- Vine Ripe Tomatoes, Fresh Mozzarella, and Fire Roasted Peppers
- Assorted Imported Antipasto
- Assorted Cheese and Olive Platter

Hot Antipasto Choose One

- Clams Casino
- Mozzarella & Carrozza
- Cajun Calamari
- Fried Calamari
- Broccoli Rabe/Sausage with Cannellini Beans
- Eggplant Rollatini
- Stuffed Mushrooms with Sausage

Insalate ~ Salad Choose One

Ferraros Salad

Organic Baby Greens, Fresh Strawberries, Sugar Coated Walnuts & Goat Cheese in a Raspberry Vinaigrette

Baby Greens Salad

Organic Baby Greens with Pignoli Nuts, Walnuts, Raisins and Gorgonzola Cheese in a Balsamic Vinaigrette

Caesar Salad

Crisp Romaine with Homemade Croutons Topped with Parmigiano Reggiano

Tricolor Salad

Arugula, Endive, Radicchio, and Shaved Parmigiano Reggiano, Balsamic Vinaigrette

Farinacei ~ Pasta Choose One

Lobster Ravioli

Served in a Creamy Vodka Sauce with Chopped Shrimp, Asparagus Tips and Sun Dried Tomatoes

Mini Stuffed Rigatoni Bolognese

Ground Veal, Pork and Beef

Homemade Fusilli

Crumbled Sausage, Broccoli Rabe, Cannellini Beans & Plum Tomatoes, Olive Oil & Garlic Sauce

Penne Vodka

Sweet Baby Peas & Prosciutto Served in a Pink Vodka Sauce

Main Course

Choose one Entrée from each category

Pesce ~ Seafood Choose One

Swordfish

Grilled Center Cut Swordfish Served Over Slow Roasted Spaghetti Squash, Sundried Tomatoes, and Spinach Drizzled with an Aged Balsamic Reduction

Chilean Sea Bass

Pan Seared Chilean Sea Bass Served over Sautéed Broccoli Rabe, Asparagus, Tomatoes, and Cannellini Beans in a Seafood Tomato Broth with Shaved Fennel

Bronzini

Potato crusted bronzini, served over spinach & sundried tomatoes risotto lemon chive bur Blanc

Pollo ~ Chicken Choose One

Chicken Margherita

Lightly Battered Chicken Breast Layered with Eggplant, Ricotta, Tomato, and Mozzarella baked in a light Marinara Sauce

Stuffed Free Range Chicken Breast

Stuffed with Broccoli Rabe, Shitake Mushrooms, Roasted Peppers, and Mozzarella in a Port Wine Demiglace

Chicken Capri

Lightly Breaded Chicken Breast, Layered with Prosciutto, Sautéed Spinach, Eggplant, Mozzarella and Tomato in a Porcini Port Wine Reduction

Meat Choose One

Braised Short Rib

Certified Angus Beef Short Ribs served over a Roasted Butternut Squash Risotto in a Burgundy Reduction

Fillet Mignon

Grilled Filet Mignon Served With Asparagus Spears and Fresh Whipped Potatoes in a Barolo Wine Reduction

N.Y. Strip Steak

Grilled New York Strip Served with Asparagus Spears and Roasted Fingerling Potatoes in a Barolo Wine Reduction

Prime Rib

Slow Roasted Certified Angus Prime Rib served with Roasted Garlic Mashed Potatoes in a Natural Au jus

Melanzana ~ Eggplant

Eggplant Parmigiana

Topped with Mozzarella and Marinara Sauce

Eggplant Sorrentino

Baked in Marinara Sauce and Basil

Accompaniments:

Served with our chef's selection of seasoned vegetables and starch

Desserts

Choose accordingly

Dolce ~ Dessert

Your choice of Bovella's custom cake or Italian pastries and cookies

Included with this package

- Coffee / Tea
- Cappuccino
- Espresso
- Juice / Soft Drinks

Available on Request

Gluten Free & Vegan menu choices
