



February 16, 2015

ALL-DAY MEETING PACKAGE (WITH HOT LUNCH BUFFET)

Available from 7:00 AM to 4:00 PM with 25 Guest Minimum.
\$40.99 Per Person
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

CONTINENTAL BREAKFAST

Served with Fresh Brewed Regular and Decaf Coffees, Hot Tea, and Assorted Juices.

- * Assorted Danish and Pastries
- * Assorted Bagels with Cream Cheese
- * Seasonal Fresh Fruits
- * Assorted Fresh Breads & Muffins
- * Croissants with Assorted Jellies and Jams
- * Raspberry Yogurt with Granola
- * Quiche du Jour (Add \$2 Per Person)
- * Scrambled Eggs & Bacon or Sausage (Select 1)
(Add \$2 Per Person)

CONTINENTAL PLUS Hot Breakfast Buffet (Add \$4 Per Person)

- * Scrambled Eggs
- * Chef's Omelet Soufflé du Jour
- * Classic French Toast
- * Sautéed Red-Skin O'Brien Potatoes
- * Fresh Sausage Links
- * Smoked Bacon

MID-MORNING REFRESHMENTS

Fresh Brewed Regular and Decaf Coffees, Hot Tea, Spring Water, Iced Tea, and Soft Drinks

HOT LUNCH BUFFET (See Hot Lunch Buffet for Menu Selections)

AFTERNOON SNACK BREAK

- * Fresh Fruits & Cheeses
- * Yogurt with Granola Crunch
- * Fudge Brownies
- * Assorted Cookies
- * Chips & Pretzels
- * Fresh Brewed Regular and Decaf Coffees, Hot Tea, Spring Water, Iced Tea, and Soft Drinks



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HOT LUNCH BUFFET

Available from 11:00 AM to 3:00 PM with 25 Guest Minimum.

Served with Our Signature Fresh Bread.

Includes Fresh Brewed Regular & Decaf Coffees, Hot Tea, Iced Tea, and Lemonade.

(Add Soft Drinks for Additional \$1 Per Person)

*\$21.99 Per Person \$11.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)*

~~~~~ **Appetizer or Cup of Soup** ~~~~~

Select One Signature Appetizer or One Signature Soup

(Substitute One Premium or Add a 2nd Signature for Additional \$2 Per Person)

~~~~~ **Salad** ~~~~~

Select One Signature Salad

(Substitute One Premium Salad for Additional \$2 Per Person)

~~~~~ **Pasta Dish** ~~~~~

Select One Signature Pasta Dish

(Substitute One Premium or Add a 2nd Signature for Additional \$2 Per Person)

(ADD Grilled Chicken for \$3 Per Person or Grilled Shrimp for \$5 Per Person)

~~~~~ **Main Entrées** ~~~~~

Select Two Signature Entrées

(ADD a Third Signature Entrée for Additional \$3 Per Person)

(Substitute a Premium Entrée for Additional \$5 Per Person)

~~~~~ **Starches & Vegetables** ~~~~~

Select One Signature Starch or Vegetable

(Substitute One Premium or Add a 2nd Signature for Additional \$1.50 Per Person)

~~~~~ **Desserts** ~~~~~

Select Three Signature Desserts

(Substitute Premium Desserts for Additional \$2 Per Person Per Premium Dessert)



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APPETIZERS

Signature Appetizers: A La Carte Pricing - \$9.00 Per Person

Spanakopita

Tomato Bruschetta Crostini with Balsamic Glaze

Roasted Tomato Fondue Dip with Toasted Crostini

Crispy Ricotta Ravioli with Marinara Dipping Sauce

Spinach & Artichoke Crostinis

Vegetarian Spring Rolls with Sweet Chili Sauce

Domestic & Imported Cheeses with Fruits

Crispy Chicken Tenders with Honey Mustard Dip

Baked Stuffed Mushrooms with Italian Sausage

Mini-Meatballs in Fra Diavolo Sauce

Mezze Plate with Hummus, Feta, Olives, Roasted Vegetables, & Pita

Premium Appetizers: A La Carte Pricing - \$12.00 Per Person

Mini Tomato & Mozzarella Caprese Skewers

Grilled Asparagus Platter with Feta & Roasted Red Peppers

Antipasto Plate with Grilled Crostini

Grilled Chicken Satays with Ginger, Soy, & Spicy Peanut Sauce

Mini Beef Wellingtons

Beef Tender Tips with Béarnaise Sauce on Pumpernickel

Charred Beef Carpaccio with Roasted Garlic Aioli

Chilled Shrimp Cocktail

BBQ Bacon-Wrapped Shrimp with Horseradish

Bacon-Wrapped Scallops with Horseradish Aioli

Seared Ahi Tuna over Asian Slaw with Wasabi Aioli

Spinach & Crab Fonduta with Grilled Crostini

Baby Crab Cakes with Lemon Aioli

Crab Imperial Stuffed Mushroom Caps



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SOUPS

Signature Cups of Soup: A La Carte Pricing - \$3.25 Per Person

Lambrusco Beef Soup
Loaded Baked Potato Soup
Chicken Corn Chowder
Vegetable Minestrone
Roasted Tomato Bisque
ViVÁ Chef's Selection

Premium Cups of Soup: A La Carte Pricing - \$6.50 Per Person

Butternut Squash Soup with Sunflower Seeds
Lobster Bisque with Sweet Corn
Crab & Asparagus Bisque
ViVÁ Chef's Selection



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SALADS

Signature Salads: A La Carte Pricing - \$4.25 Per Person

Caesar Classico

Chopped Garden Fresh with Basil Balsamic Vinaigrette

Greek Salad with Tomatoes, Cucumbers, Feta, & Red Wine Vinaigrette

Fresh Seasonal Fruit Salad with Raspberry Yogurt

Premium Salads: A La Carte Pricing - \$7.50 Per Person

Tomato & Mozzarella Caprese Salad

Spring Mix Apple Walnut Goat Cheese Salad

Strawberry Walnut Spinach Salad

Spinach Salad with Hot Bacon Dressing

Watercress, Belgian Endive & Micro Greens with Lemon Juice & Olive Oil



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PASTA & QUICHE DISHES

Signature Pasta & Quiche Dishes: A La Carte Pricing - \$10.00 Per Person

House-Made 4-Cheese Lasagna
Macaroni & Cheese with Roasted Tomatoes, Chopped Bacon & Smoked Mozzarella Topped
with Tomato Bruschetta
Eggplant Rollatini over Penne Marinara
Rigatoni Marinara with Meatballs or Sausage
Rotini Alfredo
Penne a la Vodka
Penne Arabiatta with Fra Diavolo Sauce
(Signature Pasta ADD-ONS: Grilled Chicken +\$3; Grilled Shrimp +\$5)

Ham & Asparagus Quiche
Salmon & Spinach Quiche
Vegetarian Quiche
Vivá Chef's Selection

Premium Pasta Dishes: A La Carte Pricing - \$12.50 Per Person PLUS Specified Up-Charges Per Person

Penne Bravo a la Vodka with Grilled Chicken or Grilled Shrimp
Penne Pasta with Roasted Salmon and Chive Cream Sauce
Tortellini Carbonara with Prosciutto
Cavatelli Primavera with Roasted Tomato Cream
Rotini Pomodoro with Lump Crab Meat (Add \$5 Per Guest)



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MAIN ENTREÉS

Signature Pasta Entrées: (A La Carte Pricing - \$12.50 Per Person)

House-Made 4-Cheese Lasagna with Marinara Sauce
Rigatoni Marinara with Hand-Made Meatballs for Italian Sausage
Penne Bravo a la VIVA with Grilled Chicken or Grilled Shrimp

Premium Pasta Entrées: (A La Carte Pricing - \$19.50 Per Person)

Seafood Macaroni & Cheese with Shrimp & Lump Crab with Rotini Pasta & Parmesan
Tortellini Pasta with Roasted Salmon & Asparagus in Fresh Dill Cream Sauce

Signature Poultry Entrées: (A La Carte Pricing - \$13.50 Per Person)

Grilled Chicken with Lemon, Garlic, Fresh Herbs, & Olive Oil
Chicken Parmesan with Basil, Provolone & Marinara Served with Penne Marinara
Chicken Marsala & Mushrooms with Orzo & Wild Rice
Herb-Encrusted Chicken Over Wilted Spinach & Tomatoes with Alfredo

Premium Poultry Entrées: (A La Carte Pricing - \$18.50 Per Person)

Mediterranean Stuffed Chicken Breast with Spinach, Sun-Dried Tomatoes, Feta, & Fresh Basil
Pecan-Encrusted Chicken Breast Stuffed with Brie & Served with Mixed Berry Sauce
Seared Boneless Duck Breast with a Brandy Cranberry Orange Glaze (Full-Service Plated ONLY)

Signature Seafood Entrées: (A La Carte Pricing - \$15.50 Per Person)

Parmesan Encrusted Tilapia
Panko-Encrusted Alaskan Cod with Lemon Cream Sauce
Grilled Rainbow Trout with Lemon, Garlic, Fresh Herbs, & Olive Oil
Grilled Salmon with Lemon, Garlic, Fresh Herbs, & Olive Oil (Add \$2 Per Person)

Premium Seafood Entrées: (A La Carte Pricing - \$20.50 Per Person)

Rainbow Trout Stuffed with Crab Imperial and Roasted with White Wine & Fresh Lemon
Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts,
and Amaretto Sauce
Pomegranate Grilled Salmon with Cranberries, Red Wine Marinated Shallots, Gorgonzola,
& Pomegranate Balsamic Reduction
Broiled Lump Crab Cakes with Lemon Aioli
Flounder Florentine Stuffed with Lump Crab Meat & Spinach with Saffron-Dill Beurre Blanc Sauce
Baked Shrimp Stuffed with Crab Meat with Lobster Cream Sauce

MAIN ENTRÉES - Continued

Signature Meat Entrées: (A La Carte Pricing - \$15.50 PLUS Specified Up-Charges Per Person)

Beef Tender Tips with Marsala Mushroom Sauce Over Fettuccini
ViVÁ Tender Steak (Prepared Medium) Over Sautéed Mushrooms Topped
with Herb-Seasoned Steak Butter
Grilled & Sliced Flank Steak Over Caramelized Onions & Mushrooms in Cabernet Sauce

Premium Meat Entrées: (A La Carte Pricing - \$21.50 PLUS Specified Up-Charges Per Person)

Veal Picante with Artichoke Hearts and Sun-Dried Tomatoes in Lemon Capers Sauce
Dijon & Herb-Encrusted Rack of Lamb with Fresh Rosemary & Thyme
12-Oz. Slow-Roasted Prime Rib (Prepared Medium) with Horseradish Dill Aioli
(Full-Service Plated ONLY)
Filet Mignon Medallions a la ViVÁ (Prepared Medium) with Cabernet Balsamic Reduction,
Red Onion Marmalade, & Gorgonzola
Filet Medallions Portofino (Prepared Medium) with Crab Imperial, Sautéed Asparagus, &
Hollandaise Sauce
9-Oz. Center-Cut Filet Mignon (Prepared Medium) with Cabernet Balsamic Reduction, Red
Onion Marmalade, & Gorgonzola (Add \$6 per Guest) *(Full-Service Plated ONLY)*
Braised Boneless Short Rib of Beef with Cabernet Sauce

Signature Combo Entrées: (A La Carte Pricing - \$15.50 Per Person)

Lemon & Herb Grilled Chicken Breast and ViVÁ Signature Crab Cake with Lemon Aioli
(Full-Service Plated ONLY)
Lemon & Herb Grilled Chicken Breast and Maple-Glazed Salmon
(Full-Service Plated ONLY)

Premium Combo Entrées: (A La Carte Pricing - \$28.50 PLUS Specified Up-Charges Per Person)

Petite Filet (Prepared Medium), Crab, & Shrimp Tower with Herb-Seasoned Melted Butter
(Full-Service Plated ONLY)
Petite Filet and ViVÁ Signature Crab Cake with Lemon Aioli
(Full-Service Plated ONLY)
Petite Filet and Crab Imperial Stuffed Shrimp with Lobster Cream Sauce
(Full-Service Plated ONLY)
Surf & Turf (Petite Filet-Prepared Medium and 6-oz. Lobster Tail)
(Add \$9 Per Person) *(Full-Service Plated ONLY)*



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STARCHES & VEGETABLES

Signature Starches & Vegetables: A La Carte Pricing - \$3 Per Person

Baked Potato with Sour Cream & Chives

House-Made Garlic Mashed Potatoes

Baked Sweet Potato with Honey Brown Sugar & Butter

Pecan-Encrusted Caramel Mashed Sweet Potatoes

Garden Herb Orzo & Wild Rice

Rigatoni Marinara

Rotini Alfredo

Penne a la Vodka

Green Beans Amandine

Honey-Glazed Baby Carrots

Chef's Fresh Seasonal Vegetable Medley

Premium Starches & Vegetables: A La Carte Pricing - \$5 Per Person

Escaloped Potatoes a la Vivá

Herb-Roasted Fingerling Potatoes

Sautéed Asparagus with Brown Sugar Butter & Parmesan

Steamed French Green Beans with Baby Carrots



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DESSERTS

Signature Desserts: A La Carte Pricing - \$5.50 Per Person

Bananas Foster Cheesecake
Peanut Butter Caramel Cheesecake
Strawberry Dulce Cheesecake
Lemon Raspberry Cheesecake
French Vanilla Crème Brûlée
Dark Chocolate Kahlua Crème Brûlée
Pumpkin Crème Brûlée
Peanut Butter Fudge Cake
Tiramisu
Cannoli

OR

ViVÁ Chef's Assorted Selection

Premium Desserts: A La Carte Pricing - \$8.50 Per Person

Cherries Jubilee Crepes Stuffed with Vanilla Gelato
Ricotta Cheesecake with Grand Marnier Strawberries
Chocolate Bocce Ball
House-Made French Vanilla Éclair with Chocolate Sauce

OR

ViVÁ Chef's Assorted Selection