



February 16, 2015

Exquisite Gold Full-Service Package

*Coat-Room Attendant; White Glove Sit-Down Dinner Service with China, Glassware, & Linens Included;
and Coffee, Tea, Decaffeinated Coffee, and Iced Tea Included.*

Five Hours of Open Bar

With Premium Liquors

Champagne Toast

Dinner Wine Service

Select Two Premium Wines

One Hour Butlered Hors D' Oeuvres

Select Three Premium or Signature Hors D' Oeuvres

Sumptuous Tasting Station

Select One Sumptuous Tasting Station

Fresh-Baked Bread

Signature Italian Baguette & Butter

Salad

Select One Premium or Signature

Main Entrées

Select Any Two Premium or Signature Entrées

(Subject to Applicable 9-Oz. Filet Mignon or Surf 'N Turf Up-Charges)

Starches & Vegetables

Select Two Premiums or Signatures

Wedding Cake & French Vanilla Ice Cream (Customized)

Dessert Display

Select Five Premium or Signature Desserts

International Tea & Coffee Display

with Espresso, Lattes, & Cappuccinos



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HORS D 'OEUVRES

Signature Hors D 'Oeuvres:

Spanakopita
Tomato Bruschetta Crostini with Balsamic Glaze
Tomato & Mozzarella Caprese Skewers
Crispy Ricotta Ravioli with Marinara Dipping Sauce
Mac & Cheese Bites with Truffle Aioli
Spinach & Artichoke Crostinis
Vegetarian Spring Rolls with Sweet Chili Sauce
Prosciutto-Wrapped Asparagus Spears
Sesame Chicken Bites with Honey Mustard Dip
Grilled Chicken Satays with Spicy Peanut Sauce
Baked Stuffed Mushrooms with Italian Sausage
Italian Sausage Sliders with Basil Aioli
All Beef Franks in Blankets with Dijon Dip
Mini-Meatballs in Fra Diavolo Sauce

OR

VIVA Chef's Assorted Selection

Premium Hors D 'Oeuvres:

Seared Duck Breast Canapés with Lingonberry Jam
Mini Beef Wellingtons
Angus Sirloin Beef Sliders with Sriracha
Beef Tender Tips with Béarnaise Sauce on Pumpnickel
Charred Beef Carpaccio with Roasted Garlic Aioli
Baby Lamb Chops with Mint Pesto Jam
Chilled Shrimp Cocktail Skewers
Smoked Salmon on Black Bread with Dill Cream
Bacon-Wrapped Scallops with Horseradish Aioli
BBQ Bacon-Wrapped Shrimp with Horseradish
Crab Imperial Stuffed Mushroom Caps
Baby Crab Cakes with Lemon Aioli
Tomato & Crabmeat Ceviché in Cucumber Cups
Clams Casino
Mini Grilled Cheese Sandwiches with Tomato Bisque Shooters
VIVA Lobster Bisque Shooters

OR

VIVA Chef's Assorted Selection



March 11, 2015

SUMPTUOUS TASTING STATIONS

Antipasto Station

Featuring Cured Italian Meats, Salamis, and Prosciutto
With Provolone Cheese, Roasted Peppers, Olives
Served with Crusty Bread and Olive Oil

Mediterranean Mezze Station

House-Made Signature Hummus
Tzatziki (Greek Cucumber Yogurt)
Roasted Seasonal Vegetables
Roasted Peppers
Kalamata Olives
Dried Figs & Assorted Nuts
Feta Cheese
Pita Bread

Traditional Standards Tasting Station

Seasonal Fresh Fruits and Berries with Yogurt Dip
Artisanal Domestic and Imported Cheeses with Honey Mustard
Crusty Breads, Spiced Nuts, and Crackers

Vegetable & Cheese Display with Assorted Dips

Assorted Grilled Fresh Vegetables with Ranch Dressing & Basil Balsamic Vinaigrette
Artisan, Domestic, & Imported Cheeses with Honey Mustard & Spiced Mustard Dips
Assorted Specialty Crackers

Global Tasting Station

Dijon and Herb-Encrusted Salmon Side with Balsamic Drizzle
Antipasto Display Featuring Cured Meats, Salamis, Sausages and Cheeses
Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita
Traditional Bruschetta with Crostini and Garlic Bread

A Taste of Asia Station

Seared Beef and Chicken Satays
Assorted Steamed & Fried Dumplings
Vegetarian Spring Rolls with Sweet Chili Sauce
Served with Condiments and Dipping Sauces
Assorted Maki and California Rolls (Add \$3 Per Guest)

SUMPTUOUS TASTING STATIONS – Continued

Global Dips Station

Roasted Tomato Fondue
Spinach & Artichoke Dip
French Onion Dip with House-Made Chips
Chef's Special Select Dip
Baked Brie Wheel en Crute
Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita
Assorted Fancy Crackers & Crostini

Philly Cheesesteak Station

Thinly Sliced Beef and Chicken Steaks
Fried Onions, Peppers, and Cheese Sauce
Mayonnaise and Ketchup
Fresh Italian Rolls

Gourmet Slider Station

Angus Sirloin Beef, Pulled Pork, and Herb Grilled Chicken on Petite Rolls
Balsamic BBQ Sauce, Balsamic Red Onion Reduction with Gorgonzola, Roasted Peppers, Bacon,
Ketchup, & Lemon Aioli Toppings

Chilled Seafood Bounty Station

(50 Guest Minimum Required)

A Grand Display of Raw Oysters, Crab Claws, and Jumbo Shrimp Cocktail Arranged
Over Ice and Accompanied with Lemon Wedges
Clams Casino Served with Cocktail and Remoulade Sauces



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SALADS

Signature Salads:

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:

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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MAIN ENTREÉS

Signature Pasta Entrées:

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

Premium Pasta Entrées:

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:

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:

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:

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:

Rainbow Trout Stuffed with Crab Imperial and Roasted with White Wine & Fresh Lemon
Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Applies, 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:

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:

Veal Picante with Artichoke Hearts and Sun-Dried Tomatoes in Lemon Caper 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:

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:

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:

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:

Escalloped Potatoes a la Vivá
Herb-Roasted Fingerling Potatoes
Sautéed Asparagus with Brown Sugar Butter & Parmesan
Steamed French Green Beans with Baby Carrots



February 25, 2015

CUSTOMIZED WEDDING CAKES BY VIVÁ

Standard Cake Flavor Selections:

- French Vanilla
- Chocolate
- Marble
- Red Velvet

Standard Filling Flavor Selections:

- Vanilla Butter Cream
- Chocolate Butter Cream
- Whipped Cream
- Raspberry Jam
- Strawberry Jam

Standard Frosting Flavor Selections:

- Vanilla Butter Cream

Basic Decoration to Include:

- Dots
- Simple Swirls/Spirals
- Piped Bead/Shell Borders
- Fondant Ribbon

Options Available:

- 3-Tiered Wedding Cake Round with Standard Selections (Minimum of 75 Servings)
- Non-Tiered Decorated Round with Choice of Standard Selections (Minimum of 30 Servings i.e. 10" Round)
- Cupcakes – Standard Selection



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DESSERTS

Signature Desserts:

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:

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