



**OLIVA ON THE HILL
SEATED DINNER OPTIONS**

APPETIZER

- Family Style Antipasto Platter with Assorted Rustic Breads – \$7.95 per guest
- Placed Antipasto Platter with Assorted Rustic Bread - \$150.00 per 50 guests

Three-Course Dinner...\$40/person, food only

FIRST COURSE OPTIONS

- Creamy Polenta with Roasted Vegetable Ragout and Pecorino
- Squash Ravioli in Brown Butter with Sage and Parmesan
- Baby Kale Caesar with Asiago-Garlic Croutons
- Roasted Red and Gold Beets, Pine Nuts, Goat Cheese, White Balsamic Vinaigrette
- Arugula, Poached Figs, Crispy Pancetta, Alpine Cheese, White Balsamic Vinaigrette
- Shaved Fennel Salad with Oranges, Cured Olives, Heirloom Tomatoes, Arugula

MAIN COURSE OPTIONS

- Herb-Stuffed Tenderloin, Olive Demiglace, Rosemary Potato Gratin, Balsamic Grilled Vegetables
- Sicilian Braciolo (in Ragu of San Marzano Tomatoes, Red Wine and Italian Sausage), Polenta and Italian Green Beans
- Lamb Osso Bucco, Porcini Risotto, Roasted Seasonal Vegetables
- Veal Scaloppini, Porcini Mushroom Sauce, Rosemary Potatoes, Balsamic Grilled Vegetables
- Grilled Salmon Filet **or** Halibut, Caper Butter, Parsley, Lemon, Rosemary Potatoes, Italian Green Beans
- Prosciutto-Stuffed Chicken Milanese with Alpine Cheese, Fresh Lemon, Roasted Tomato-Kale Risotto, Grilled Asparagus
- Lasagna (two options): Roasted Squash and Rapini Lasagna (*Fresh tomato sauce, ricotta and goat cheeses*) **or** Classic Lasagna (*Italian Sausage, Fresh Tomato Sauce and Ricotta*)

DESSERT OPTIONS (corporate or rehearsal)

- Orange Cake, Balsamic Strawberries, Whipped Cream
- Individual Tiramisu Topped with Shaved Chocolate
- Fresh Berry Crostata, Caramel Sauce
- Assorted Mini Desserts, Shared (*chef's choice*)