

\$35. PER PERSON

## INSALATA

*choice of*

### **Insalata Cesare**

Romaine lettuce, anchovies, grated parmesan cheese, and garlic croutons

### **Insalata Casa**

Coastal green, red onions, grated parmesan cheese, and balsamic vinaigrette

## SECONDI PIATTI

*choice of*

### **Penne Con Salsiccia**

Penne pasta with Italian sausage, mushrooms, green peas and fresh tomatoes

### **Pansotti alla Fiorentina**

Spinach and ricotta stuffed pasta served on a bed of tomato sauce and sage

### **Red Snapper alla Picatta**

Sauteed with lemon, capers and Pinot Grigio

### **Fulton Valley Stuffed Chicken**

Mozzarella, spinach and mushroom stuffed chicken breast served in a brandy sauce

## DOLCI

*choice of*

### **Tiramisu or Cheesecake**

Served with coffee or tea

\$40. PER PERSON

### **ANTIPASTO PLATTERS**

Bocconcini skewers, calamari, grilled vegetables, Bresaola, Prosciutto di Parma, and assorted cheeses

### **INSALATA** *choice of*

#### **Insalata Cesare**

Romaine lettuce, anchovies, grated parmesan cheese, and garlic croutons

#### **Insalata Casa**

Coastal green, red onions, grated parmesan cheese, and balsamic vinaigrette

### **SECONDI PIATTI** *choice of*

#### **Orecchiette**

Ear shaped pasta with sausage, fennel, broccoli rabe, red pepper flakes and pecorino

#### **Skirt Steak**

Grilled and served in a teriyaki glaze with crispy onion rings

#### **Atlantic Salmon**

Grilled with Israeli cous-cous in a cucumber and dill sauce

#### **Fulton Valley Stuffed Chicken**

Mozzarella, spinach and mushroom stuffed chicken breast served in a brandy sauce

### **DOLCI** *choice of*

#### **Tiramisu or Cheesecake**

Served with coffee or tea

\$45. PER PERSON

### **ANTIPASTO PLATTERS**

Calamari, crispy shrimp rolls, bocconcini skewers, grilled vegetables, Bresaola, Prosciutto di Parma, and assorted cheeses

### **INSALATA** *choice of*

#### **Insalata Cesare**

Romaine lettuce, anchovies, grated parmesan cheese, and garlic croutons

#### **Insalata Trevisana**

Arugula, radicchio and Belgium endive in a vinaigrette with crumbled gorgonzola cheese and walnuts

### **SECONDI PIATTI** *choice of*

#### **Paglia e Fiano**

Fresh spinach pasta tossed with rock shrimp, portobello mushrooms, cherry tomatoes, Calabrian chilis, and garlic

#### **New York Steak**

Grilled and served with green peppercorn sauce over wild mushroom risotto

#### **Free Range Boneless Half Chicken**

Skillet seared with sweet roasted corn and balsamic essence

#### **Swordfish**

Grilled and served with fresh mango-pineapple salsa

### **DOLCI** *choice of*

#### **Tiramisu or Cheesecake**

Served with coffee or tea

\$55. PER PERSON

### **Antipasto Platters**

Seared Ahi tuna, coconut prawns, calamari, bocconcini skewers, grilled vegetables, Bresaola, Prosciutto di Parma, and assorted cheeses

### **INSALATA** *(SELECT 2 CHOICES)*

**Beet Salad with Baby Greens** Pickled beets, blue cheese crostini, caramelized pecans and honey mustard dressing

**Butter Lettuce Salad** Butter lettuce with creamy gorgonzola dressing, apples, pecans and parmesan tuille

**Insalata Trevisana** Arugula, radicchio and Belgium endive in a vinaigrette with crumbled gorgonzola cheese and walnuts

### **PRIMI PIATTI** *(SELECT ONE)*

**Tortelloni alla Vivace** Roasted vegetables and veal stuffed pasta with Prosciutto di Parma, green peas, basil and a cream sauce

**Pansotti alla Fiorentina** Spinach and ricotta stuffed pasta served on a bed of tomato sauce and sage

### **SECONDI PIATTI** *(SELECT 3 CHOICES)*

**Jumbo Scallops and Prawns** Skewered with lemon grass, jasmine rice, eggplant and ginger sauce

**Sea Bass** Grilled and served with black Beluga lentils, sundried tomato pesto and green pea puree

**Filet Mignon** Grilled and served with wild mushroom risotto and fried onions in a green peppercorn sauce

**S.S. Bone In Rib-Eye Steak** Grilled with fresh, fine herbs and served with fingerling potatoes

**Free Range Boneless Half Chicken** Skillet seared with sweet roasted corn and balsamic essence

### **DOLCI** *choice of*

### **Tiramisu or Cheesecake**

Served with coffee or tea

To ensure a successful event, please review the following policies that have been established regarding banquet procedures. A signed copy of this contract and a valid credit card number is required upon booking to hold the reservation. A \$300 one-time charge will be applied to your credit card only if you cancel less than 72 hours prior to your event or if you are a no-show.

Food and beverages in all facilities are subject to a 20% gratuity charge. Food, beverages and service charges are subject to an 8.25% sales tax pursuant to California law.

The restaurant is normally closed during the day on Saturdays and Sundays, but private parties can be arranged for a \$800 food and beverage combined minimum before tax and 20% gratuity.

The restaurant will provide all food and beverage. Exceptions are made for wine, champagne, and cake, but pricing varies depending on the size of the party and will be determined by the banquet manager.

There is a \$75 charge for usage of our audio visual equipment.

A guaranteed final head count for your function is required 72 hours prior to the event. Vivace will charge for the guaranteed number of guests or the actual number of guests that attended, whichever is greater.

Payment is due in full the night of the function. All banquet charges must be applied to one bill as we cannot be responsible for collecting from individuals. We accept cash, Visa, MasterCard, American Express, Diners Club, Discover and company checks.

In order for us to provide you with the best service possible, the number of entrée selections will be determined by the size of the party. All special dietary requirements on appetizers, entrées or desserts must be made no later than two days prior to the function.

In order to accommodate your group in the best possible manner, it is important that you arrive on time. If your party is going to be delayed, please call ahead.

Your function's success is of utmost importance to us. We look forward to taking care of your needs.

Please indicate your approval of the above by signing in the space provided below and returning along with your deposit.

Approved by: .....  
(please print name)

Credit Card #: .....

Signature: .....

Expiration: .....

Party or Company: .....

Type of Card: .....

Estimated number of people: .....

Date of Event: .....

Event Start Time: .....