

\$25. PER PERSON

Zuppa del Giorno

(Soup of the Day)

SECONDI PIATTI

choice of

Insalata Con Pollo

Coastal greens and romaine tossed with honey-mustard dressing and topped with grilled chicken

Pansotti alla Fiorentina

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

Orecchiette

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

DOLCI

choice of

Tiramisu or Cheesecake

Served with coffee or tea

\$30. PER PERSON

Bocconcini Skewers

SECONDI PIATTI

choice of

Zuppa del Giorno *or* Insalata Casa

SECONDI PIATTI

choice of

Risotto con Pollo

Arborio rice simmered with chicken, sun dried tomatoes, mushrooms and cream

Melanzane alla Parmigiana

Grilled eggplant with parmesan, mozzarella cheese and marinara

Tortelloni alla Vivace

Roasted vegetables and veal stuffed pasta tossed with Prosciutto di Parma, green peas, basil and a cream sauce

Paglia e Fiano

Fresh spinach pasta tossed with rock shrimp, seasonal mushrooms, tomatoes, Calabrian chili peppers and garlic

DOLCI

choice of

Tiramisu or Cheesecake

Served with coffee or tea

\$35. PER PERSON

Calamari and Boccocini Skewers

INSALATA

choice of

Insalata Cesare *or* Insalata Casa

SECONDI PIATTI

choice of

Fulton Valley Stuffed Chicken

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

Red Snapper alla Picatta

Sauteed with lemon, capers and Pinot Grigio

Arrosta di Maiale

Roasted pork loin medallions served with creamy gorgonzola sauce

Skirt Steak

Grilled and served in a teriyaki glaze with crispy onion rings

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: