



Griffin Hospital, "A Masquerade in Venice"

## **Venetian Table**

- Panzanella Salad, Fresh Roma Tomatoes, Red Onions, Seedless Cucumbers, Fresh Basil, crusty peasant-style bread, Red Wine Vinaigrette
- Lemon Scented Olives, Asiago Stuffed Olives, Roasted Mushrooms
- Grilled Asparagus, Fresh Figs, Balsamic Glaze
- White Bean and Tuna Salad, EVOO, Fresh Basil, Cracked Black Pepper, Course Sea Salt

## **Bruschetta Station "Three Ways"**

- Old Style Eggplant, Golden Raisins, Fresh Herbs
- Wild Mushroom Bruschetta, Lemon Zest, White Wine, Fresh Thyme
- Mediterranean Bruschetta, Fresh Ricotta Cheese, Kalamata Olives, Diced Tomatoes

## **Italian Charcuterie and Cheese Station**

- Parmigiano Reggiano, Asiago, Fontina d'Aosta, Taleggio,
- Parma Prosciutto, Genoa Salami, Mortadella

## **The Venice "Fish Market"**

- Oysters, Clams, Jumbo Shrimp, Crab Claws, Grilled Octopus, Lemon Wedges, mignonette Sauce, Remoulade Sauce, Spicy Cocktail Sauce

## **Passed HD's on the Grand Canal**

- Arancini di Riso
- Seared Polenta Triangles, Roast Duck, Wild Berry Compote
- Risi e Bisi (Soup Shooters)
- Endive Spoons, Vegetable Ragu



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## **Chef Stations on Piazza San Marco**

- Risotto Station 2 Ways -
- Seafood Risotto - Shrimp, Scallop, Mussels and Lobster
  - Wild Mushroom Risotto - Boneless Short Ribs

## **Pasta Station**

- Braised Beef Gnocchi, Orange Scented Espagnole Sauce
- Spinach Gorgonzola Gnocchi, Basil Pesto
- Rosemary Focaccia Bread, Parmesan Shards

## **Caprese "Sundays" Served in Old Fashion Ice Cream Glasses**

- Fresh Mozzarella, "Hand Made" at Station
- Chopped Tomatoes, Crème Fraiche, Balsamic Glaze, Basil Garnish

## **Dessert**

- Gelato Cart
- Three flavors of Gelato, Fresh Whipped Cream, Fruit Syrups, Chopped Nuts, Chocolate Syrup, Nutella, Crushed Biscotti