

Bella Notte Plated Menu

6 HOUR RECEPTION

\$142.99 P/P

ALL PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 7.35% CT SALES TAX

Upon Arrival

Butler Style Blush Infused Champagne Garnished with Seasonal Fruit **or** Apple Cider Mimosas



Cocktail Hour

Five Hour Open Bar Begins

Grazing Table with Seasonal Fruit, Cheese, Vegetable, Hummus & *Caprese Skewers Display

Butler Passed Hors D' Oeuvres | PLEASE SELECT THREE

Skewered Grecian Chicken

Skewered Marinated Chicken, Onions & Peppers Served with Tzatziki Sauce

Bruschetta San Remo

Diced Plum Tomatoes, Fresh Garlic, Onion, Basil & Extra Virgin Olive Oil

Buffalo Chicken Bruschetta

Topped with Crispy Buffalo Chicken & Crumbled Bleu Cheese

Prosciutto & Mozzarella di Bufala

Fresh Mozzarella Wrapped with Thinly Sliced Grilled Prosciutto

Sirloin Bruschetta

Topped with Fresh Bruschetta & Grilled Sirloin

Spinach & Feta Pastry Purses

Filo Dough Stuffed with Feta Cheese and Spinach Served with Tzatziki Sauce

Coconut Shrimp

Served with our Chef-made Fruit Chutney

Bacon Wrapped Scallops * At Market Value

Scallops Wrapped in Bacon Served with our Chef-made Peachtree Infused Glaze

Hors D' Oeuvres Station | PLEASE SELECT THREE

Stuffed Mushroom Caps

Sweet Italian Sausage Stuffing

Orzo Rounds

Petit Orzo Rounds Stuffed with Sweet Italian Sausage, Mozzarella & Fresh Basil
Lightly Fried & Topped with a Tomato Basil Aioli

Mac & Cheese Fritters

Ditalini Pasta, Four Cheese Blend, Panko Bread Crumbs, Basil & Tomato Aioli, Parmesan Shower

Sausage & Veal Pizzaiola

Tender Sausage & Veal Tossed in Sweet Onion, Pepper, Olive Oil & Plum Tomato Sauce

Artichoke Heart Francaise

Egg Battered & Served in a Savory Lemon White Wine Sauce

Eggplant Rollatini

Thinly Sliced Eggplant Stuffed with Spinach & Ricotta Cheese
Baked with Marinara Sauce & Mozzarella Cheese

Calamari Fritto

Served with Marinara



ELEGANT EXTRAS

*AT MARKET VALUE

* *Clams Rockefeller*

Topped with Spinach, Gorgonzola Cheese & a Béarnaise Sauce

* *Clams Casino*

Fresh Count Neck Clams with our Casino Butter
Topped with Bacon & a Touch of Breadcrumbs

* *Mussels Thermidor*

Tossed in Prosciutto Cream Sauce

* *Buffalo Shrimp Bruschetta*

Shrimp Sautéed with Shallots and Garlic, Tossed with a Spicy Sauce
Served on Garlic Bread & Drizzled with Bleu Cheese Dressing

Family Style Pasta Course | PLEASE SELECT ONE

Farfalle, Fusilli or Orecchiette Pasta

Choice of A la Vodka, Marinara, Alfredo, Pesto, Carbonara, or Bolognese

Fusilli Napolitano

Fresh Ground Sausage, Prosciutto Ham, Peas, Garlic & Chopped Basil
Sautéed in a Pink Sauce Tossed with Fusilli Pasta & Asiago Pecorino Romano Cheese

Butternut Squash Ravioli

Tossed in a Brown Sugar, Cinnamon, Honey Glaze, Light Cream Sauce

Penne with Grilled Vegetables

Fresh Grilled Vegetables & Sliced Grape Tomatoes with Penne Pasta
Tossed in an Oreganato Sauce



Salad Course | PLEASE SELECT ONE

Tossed Garden Salad

Served with your Choice of Two Dressings:
Italian, Ranch, French, Gorgonzola Cream or Zinfandel Vinaigrette

Caesar

Crisp Romaine Lettuce Tossed with a Creamy Dressing, Croutons and Parmesan Cheese

Apple Cranberry Walnut Mixed Greens

Mixed Green Leaf Salad with Fresh Sliced Apples, Dried Cranberries, Toasted Walnuts
Served with La Notte's Gorgonzola Cream Dressing or Zinfandel Vinaigrette

Tuscan

Mixed Greens, Romaine Lettuce, Mixed Nuts, Dried Fruits & Crumbled Gorgonzola Cheese
Served with Balsamic Vinaigrette



Dinner Service

Complimentary Bottle of Red & White Wine On each Table

Main Entree | PLEASE SELECT THREE

Stuffed Chicken Florentine

Stuffed with Spinach & Mozzarella Cheese
Topped with a Sun-Dried Tomato White Wine Lemon Sauce

Chicken Saltimbocca

Topped with Prosciutto & Provolone
Sautéed with Mushrooms in a Sage Sherry Demi Glaze

Crispy Chicken Roulade

Spinach, Fontina Cheese & Lemon Thyme Jus

Veal Parmigiana

Breaded, Fried then Baked with Mozzarella Cheese & Marinara Sauce

Apple Walnut Stuffed Pork Loin

Chef Made Apple & Walnut Stuffing and Finished with a Maple Glaze

Black Angus NY Strip Steak

Served with Sautéed Onions and Mushrooms in a Cognac Demi Glaze

Sirloin Gorgonzola

Grilled Sirloin Topped with Gorgonzola Cheese in a Burgundy Brandy Demi Glaze

Filet Mignon

Center Cut Filet Mignon Flame Broiled & Complimented with a Sherry Demi Glaze

Haddock Casino

Topped with Sautéed Red Onion, Bacon & Roasted Red Peppers in a Garlic Butter Sauce

Caribbean Salmon

Pan Seared in a Coconut Rum Butter Sauce, Topped with a Mango Salsa

Gemelli Stuffed Salmon

Salmon Stuffed with our Chef-Made Red Roasted Pepper, Asiago Cheese & Gemelli
Pasta Stuffing Served in a Lemon Butter Sauce

Swordfish Oscar

Fresh Grilled Swordfish Topped with Lump Crabmeat and Béarnaise Sauce

Baked Stuffed Shrimp

Topped with our Signature Chef-made Stuffing & Served with Drawn Butter

Surf & Turf

Filet Mignon Accompanied by Shrimp & Scallop Casserole

Eggplant Sorrentino

Slices of Breaded Eggplant Pan Layered with Pancetta, Provolone & Plum Tomato Sauce
Topped with Fresh Mozzarella

Vegetarian, Vegan, Gluten Free & Children Selections Must be Preordered



Starch

PLEASE SELECT ONE

- ♦ Chef-Made Red Pepper, Spinach Creamy Risotto
- ♦ Fingerling Roasted Potatoes Tossed with Truffle Oil & Showered with Parmesan Cheese
 - ♦ Red Bliss Bacon & Garlic Mashed Potatoes
 - ♦ Creamy Scalloped Potatoes
 - ♦ Twice Baked Potato
 - ♦ Wild Rice Pilaf



Vegetable

PLEASE SELECT ONE

- ♦ Seasonal Julienne Vegetable Selection
 - ♦ Green Bean Almondine
 - ♦ Steamed Broccoli
- ♦ Roasted Asparagus Spears Topped with Fontina Cheese
- ♦ Grilled Brussel Sprouts Tossed in a Lemon Vinaigrette
- ♦ Caramelized Butternut Squash * {Seasonal Item}



Sweet Finale

La Notte's Viennese Dessert Table

