

# CADDEL SOLE

R I S T O R A N T E I T A L I A N O

## Banquet Set Dinner 1

### FIRST COURSE SELECTION

choice of:

#### INSALATA D`UVA

endive, arugula, goat cheese, grapes, caramelized pecans, balsamic reduction

#### BURRATINA CON MOUSSE DI POMODORO

burrata cheese, cherry tomato puree, olives, basil, olive oil

#### MINISTRONE DI VERDURE CON QUINOA

vegetable soup & quinoa

### MAIN COURSE SELECTION

choice of:

#### MEZZALUNA DI ZUCCA

pasta filled with pumpkin, butter sage sauce

#### PETTO DI POLLO ALLA VALDOSTANA

free-range chicken breast, ham, mozzarella cheese, white wine sauce

#### SALMONE AI LIMONI CANDITI

pan roasted Scottish salmon, lemon sauce, candied lemon

#### FILETTO DI MANZO AL CHIANTI

grilled filet mignon, chianti reduction sauce

### DESSERT

#### TRADITIONAL PANNA COTTA

vanilla custard, berries sauce

Tea and American Coffee included

**\$50.00 per person**

Gratuity, Administration & Sales tax not included

# CADDEL SOLE

R I S T O R A N T E I T A L I A N O

## Banquet Set Dinner 2

### FIRST COURSE SELECTION

choice of:

#### BURRATA CON POMODORI DI CAMPO

burrata cheese, balsamic reduction, basil, extra virgin olive oil

#### CAESAR SALAD

romaine, croutons, Caesar dressing

#### INSALATA DI CARCIOFI

baby artichoke hearts, arugula, shaved parmesan cheese, lemon dressing

### SECOND COURSE

#### MEZZALUNA DI ZUCCA

Butter, sage, parmesan

### MAIN COURSE SELECTION

choice of:

#### PETTO DI POLLO ALLA VALDOSTANA

free-range chicken breast, ham, mozzarella cheese, white wine sauce

#### TRANCIO DI MERO CON LENTICCHIE BRASATE

grilled Chilean sea bass, braised Umbrian lentils

#### FILETTO CON SALSIA DI VINO ROSSO

beef filet mignon, red wine sauce

### DESSERT

#### TORTINO DI CIOCCOLATO

warm flowerless chocolate and almond cake, vanilla sauce

**\$60.00 per person**

Gratuity, Administration & Sales tax not included

## Banquet Set Dinner 3

### FIRST COURSE SELECTION

choice of:

#### **INSALATA DI CARCIOFI E GRANA**

baby artichokes hearts, arugula, shaved parmesan cheese, lemon dressing

#### **BURRATA CON POMODORI DI CAMPO**

burrata cheese, balsamic reduction, basil, extra virgin olive oil

#### **INSALATA D`UVA**

endive, arugula, goat cheese, grapes, caramelized pecans, balsamic reduction

### SECOND COURSE

#### **RIGATONI FUNGHI E PISELL**

Rigatoni, light pink sauce, mushrooms, peas

### MAIN COURSE SELECTION

choice of:

#### **VITELLO BRASATO AI PORCINI CON POLENTA**

veal shank braised, porcini mushroom, mix veggie medley, pinot noir reduction, rosemary polenta

#### **COSTOLETTA D`AGNELLO ALLA SALSA DI AGLIO E ACETO**

Colorado lamb chops, vinaigrette garlic sauce

#### **TRANCIO DI MERO CON LENTICCHIE BRASATE**

grilled Chilean sea bass, braised Umbrian lentils

#### **FILETTO CON SALSA DI VINO ROSSO**

beef filet mignon, red wine sauce

### DESSERT SELECTION

choice of:

#### **TORTINO DI CIOCCOLATO**

warm flowerless chocolate and almond cake, vanilla sauce

#### **TRADITIONAL PANNA COTTA**

vanilla custard, berries compote

**\$75.00 per person**

Gratuity, Administration & Sales tax not included