

IT'S ITALIA san benito fields



{ dinner menu 2 – plated, family style, or patio buffet format – \$58 per person }

tutti a tavola! please select from the following items for your custom menu, titled and printed per your specifications.

antipasti

please select three of the following items

Iacopi Farms sweet english pea bruschetta ~ feta, mint, lemon, scallions, roasted chili oil, watercress

roasted tequila mussels and clams ~ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

grilled whole calamari ~ brushed with garlic, lemon, olive oil

tomato and basil bruschetta ~ with fresh garlic, EVOO, on crostini

a selection of house specialty pizza ~ please ask our event director for seasonal offerings

vegetali arrostiti ~ roasted garden vegetables, olive oil, balsamic and valbrese feta

artisan Italian cheese and meat platter ~ a selection of artisanal cheeses and salume and seasonal garnishes

ceviche tropical ~ baby shrimp, lime, avocado, cilantro, mango

warm castelvetrano olives ~ citrus peel, calabrian chilis, coriander

insalata

please select one of the following items

caesar salad ~ croutons and shaved manchego cheese

greek salad ~ cucumber, tomato, sliced onions, feta and kalamata olives, lemon oregano vinaigrette

roasted beets ~ daylight farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette

little gems salad ~ delicate baby romaine hearts, gorgonzola dolcelatte, shaved radishes, toasted pine nuts, lemon oregano vinaigrette

cranberry walnut feta ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

pear salad ~ caramelized walnuts and gorgonzola, sherry vinaigrette, over baby greens

entrée

please select three of the following items

pesto pasta ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

wild mushroom chicken pasta ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

chicken marsala ~ pan-seared chicken breast with mushrooms, shallots, garlic, and marsala wine

fulton valley free range chicken ~ half chicken with grilled portobello mushrooms, and wild arugula and shaved parmesan salad

escolar (hawaiian walu) portobello ~ whole grilled portobello mushroom, oven roasted manchego potatoes, roasted garlic basil sauce

osso buco ~ wild boar, braised and simmered with tomatoes, celery, carrots, garlic and herbs, over mashed potatoes

lasagna ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

seafood risotto ~ sautéed prawns, scallops, shrimp, clams, garlic and shallots, in a roasted tomato cream sauce over risotto

linguine with prawns ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

lemon caper salmon ~ salmon filet, lemon caper cream sauce, garlic mashed potatoes, seasonal vegetables

dolci

please select one of the following items

flourless chocolate cake

strawberry shortcake

key lime pie

main street cobbler

* some seasonal items may not be available; other seasonal items may not be listed. please inquire with our event director