

GIA

DRINK EAT LISTEN

Sample Sit Down Menu In House Event

Appetizer

Chef Charcuterie

Cured Meats, Gourmet Cheeses, Mostarda, Marinated Olives,
Crackers, Crostini

First Course

Spinach Salad

Cranberries, Goat Cheese,
Candied Almonds

Second Course

Assorted Schiacciate
(Sicilian Flatbreads)

Margarita

Spicy Sausage and Yellow Peppers
Aged Pepperoni
Sautéed Spinach and Goat Cheese

Third Course

Guest Choice

Seared Beef Tips

Truffle Roasted Potatoes, Spiced Tomato Jam

or

Sautéed Sea Bass

Brown Butter Spinach, Sautéed Apples
Thyme and Lemon Mashed Potatoes

or

Confit Chicken

Potato Dauphinoise

Dessert

Assorted Mini Desserts

Cannolis, Lemon Curd Tartlets, Dark Chocolate Brownies