

Masina

DINNER

MASINA DINNER BUFFET • MASINA PLATED DINNER

Masina

MASINA DINNER BUFFET

2 APPETIZERS | 2 ENTRÉES | 2 SIDES | DESSERT | \$60++ PER GUEST

3 APPETIZERS | 3 ENTRÉES | 3 SIDES | DESSERT | \$65++ PER GUEST

Served with warm sourdough rolls

APPETIZERS

MINISTRONE SOUP

seasonal vegetables & roasted herb tomato broth

MUSSELS OR CLAMS

sautéed with garlic, basil, parsley, & roasted tomato broth

GRILLED ARTICHOKE

served with lemon sauce

CAESAR SALAD

herb-roasted croutons, with Caesar dressing

MESCLUN SALAD

tossed with tomato, cucumber, red onion & sherry vinaigrette

GREEK SALAD

feta cheese, cucumbers, Gaeta olives, hot cherry peppers, mixed greens, with red wine vinaigrette & extra virgin olive oil

CAPRESE SALAD

fresh mozzarella, tomatoes, & basil, with extra virgin olive oil & balsamic vinegar

ENTRÉES

SPICY RIGATONI

tossed with sausage, hot cherry peppers, Kalamata olives, with fresh cherry tomato sauce

EGGPLANT PARMESAN

layers of eggplant with marinara sauce & mozzarella cheese

PENNE PRIMAVERA

grilled seasonal vegetables, roasted tomatoes & thyme

CHICKEN CAPONATA

sautéed chicken breast, topped with roasted vegetable Caponata, goat cheese, fingerling potatoes, with alfredo sauce

FARFALLE CARBONARA

tossed with peas, pancetta, onions, with parmesan cream sauce

STUFFED CHICKEN

chicken breast stuffed with spinach, goat cheese, crimini mushrooms, pine nuts, red wine tomato sauce & roasted garlic whipped potatoes

GRILLED CHICKEN

herb-marinated chicken breast, grilled, served over broccoli rabe & saffron couscous

WILD SALMON

pan-seared with French lentils, pancetta & arugula

TILAPIA

pan-seared with Kalamata olives, tomatoes, capers, shallots, garlic, white wine sauce, fingerling potatoes, served over broccoli rabe

NEW YORK STRIP

\$7++ additional per guest
balsamic herb-encrusted pan-seared, served with fingerling potatoes

SIDES

Thyme Buttered Baby Carrots

Herbed-Sautéed French String Beans

Broccoli Rabe with Roasted Garlic

Mediterranean Herbed Couscous

CHEF'S SELECTION OF DESSERTS

BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee

Regular, Decaffeinated & Herbal Teas

Assorted Soft Drinks

Bottled Spring Water

Masina

MASINA PLATED DINNER

\$60++ PER GUEST

Customized menus to be placed at each setting

Served with baskets of focaccia

APPETIZERS

select two

\$7++ per guest for each additional appetizer choice

TRICOLORE SALAD

radicchio, endive, arugula, parmigiano-reggiano cheese, with sherry vinaigrette

ARUGULA SALAD

baby arugula, roasted red & yellow beets, goat cheese, toasted pine nuts, with balsamic vinaigrette

PASTA E FAGIOLI SOUP

pasta, beans, pancetta & tomato broth

STUFFED ARTICHOKE

mozzarella, roasted peppers, prosciutto, fried & served with lemon sauce

FRIED CALAMARI

crispy rice flour-fried calamari, served with marinara sauce

MOZZARELLA

layers of mozzarella with roasted peppers, prosciutto, sundried tomatoes, basil, encrusted in parmesan cheese, fried until golden, served with cherry tomato sauce

PROSCIUTTO DI PARMA & MELON

thin slices of prosciutto wrapped around honeydew melon

ENTRÉES

select three

\$10++ per guest for each additional entrée choice

PENNE PRIMAVERA

grilled seasonal vegetables, roasted tomatoes & thyme

RIGATONI RAGU

ground veal & beef, with country tomato ragu

ROASTED CHICKEN

half chicken served over roasted tomatoes, grilled potatoes, sweet peppers, grilled fennel, cilantro, cumin, garlic & lemon

COD

pan-seared over manila clams, mussels & roasted tomato sauce

WILD SALMON

pan-seared with French lentils, pancetta & arugula

TILAPIA

pan-seared with Kalamata olives, tomatoes, capers, shallots, garlic, white wine sauce, fingerling potatoes, served over broccoli rabe

CHICKEN PORCINI

chicken breast sautéed with shrimp, artichoke hearts, porcini mushrooms, sundried tomatoes & whipped potatoes

NEW YORK STRIP

balsamic herb-encrusted New York strip with fingerling potatoes

RIB EYE

\$7++ additional per guest

pan-seared with roasted peppers, artichokes, sundried tomatoes, garlic, fingerling potatoes, baby carrots, served with red wine sauce

PORK

center-cut pork chop, parmesan crusted & fried, topped with arugula, endive, tomatoes, red onions, Gaeta olives & lemon

CHEF-SELECTED VEGETARIAN OPTION

DESSERTS

select two

CHOCOLATE MOUSSE

caramel & espresso cream

FLOURLESS CHOCOLATE CAKE

white chocolate strawberry fudge

CRÈME BRÛLÉE

baked vanilla custard with a crisp sugar crust

TIRAMISU

whipped mascarpone with espresso-rum dipped lady fingers

RICOTTA CHEESECAKE

wild berry purée

BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee

Regular, Decaffeinated & Herbal Teas

Assorted Soft Drinks

Bottled Spring Water