



# Showers, Lunch & Brunch

## Florentina Brunch Package

### Morning Pastry

Including mini butter croissants, fresh raspberry & lemon danish, and assorted fresh mini bagel sandwiches

### Brunch Buffet Menu

Vegetable Quiche

Hickory Smoked Bacon

Maple Breakfast Sausages

Breakfast Potato

French Toast, Ziti Marinara or Pasta Primavera (Select one)

Chicken Selection of your choice

(Add on option of carved ham \$5pp)

Fresh Brewed Coffee and Tea, Ice water

\$40 per person (min 25 guests)

## Venezia Luncheon Buffet

Tossed Garden or Classic Caesar Salad (select one)

Fresh Pasta Marinara

Chicken Marsala, Picatta, Cacciatore or Chiara (select one)

Roasted Red Bliss Potato

Baby Glazed Carrots or Franciscan Green Beans (select one)

Fresh Brewed Coffee & Tea, Ice Water

\$35 per person (minimum 40)

\$40 per person (minimum 25)

## Santino Buffet

Tossed Garden or Classic Caesar Salad (select one)

Fresh Pasta Marinara, Stuffed Shells Marinara or Ravioli Marinara (select one)

Chicken Parmesan, Eggplant Parmesan or Chicken Cacciatore (select one)

Sausages, Peppers & Onions, Italian Meatballs, Meatballs & Sausages, Sausage Cacciatore, Chicken, Broccoli & Ziti (Alfredo or Scampi), Baby Glazed Carrots, Franciscan Green Beans (select two)

Fresh Brewed Coffee & Tea, Ice Water

\$40 per person (minimum 40)

\$45 per person (minimum 25)

## Tuscan Cheese Board \$5

Artigiano vino rosso, blueberry & blood orange small batch wisconsin cheese, aged balsamic & cipolline, boursin cheese, aged finlandia swiss, sharp monterey jack, imported provolone, smoked gouda, fig jam, ricotta, homemade crostini & assorted crackers

## Fruit Festival \$5

Cantaloupe, honeydew, pineapple, strawberries, blackberries, grapes, (watermelon, seasonal)

## Tomato Caprese Board \$4

Layers of fresh vine ripe tomato, fresh sliced mozzarella served over homemade baked crostini

## Assorted Flatbreads \$4

Chef's selection of flatbreads

Tomato burrata caprese, fig jam & ricotta topped with arugula, Mediterranean greek with hummus, tomato & feta, Bianca flatbread with garlic, olive oil, pesto, crumbled goat cheese

## Mediterranean Board \$5

Stuffed grape leaves, fresh hummus, tomato horiatiki salad, crostini, flatbread, tzaziki, imported

## Sangria

Carafe \$34 ea / 2.5 gallon Dispenser \$325

House made Red, White, Blush or Peach Sangria

## Mimosa

Carafe \$30 ea / 2.5 gallon Dispenser \$295

Traditional Mimosa (orange juice) or Sunrise Mimosa (orange, pineapple, cranberry)

## 1 Liter San Pellegrino \$15

## Infused Water Station \$138

Fresh lemon & mint, orange & blueberry, strawberry & cucumber  
Set up upon guest arrival

## Iced Tead & Lemonade Station \$138

Dispenser of each \$138

## Mini Cannoli Station \$7

Homemade mini cannoli, mini chocolate covered cannoli, displayed with rainbow sprinkles, pistachio and mini chocolate chips for dipping

## Ice Cream Sundae Bar \$7

Vanilla ice cream, hot fudge, whipped cream, a variety of candy toppings and cherries

## Apple Crisp A La Mode \$8

Warm apple crisp accompanied with vanilla ice cream and whipped cream topping

## Sweet Table \$10

An assortment of Italian pastries, cookies and cannoli

ALL FUNCTION ROOMS HAVE ACCESS TO OUTDOOR PATIOS.  
ASK ABOUT PRIVATE PATIO RENTALS (AVAILABLE ON SELECT DATES)  
ADMINISTRATIVE FEE, TAX & GRATUITY ARE ADDITIONAL