

# *Villa Sorrento*

## Executive Package

### Antipasti

#### **Maryland Lump Crab Cake**

*Roasted pepper aioli, black bean corn relish*

#### **Scallops and Risotto**

*Peas & wild mushroom risotto, goat cheese sauce*

#### **Filet Mignon Spring Roll**

*Wild mushroom, gorgonzola cheese, port wine dipping sauce*

#### **Shrimp Cocktail**

*Chilled jumbo shrimp, spicy cocktail sauce*

### Insalata

#### **Tri Color Gorgonzola Salad**

*Golden raisins, walnuts, mandarin oranges, gorgonzola cheese, balsamic vinaigrette*

#### **Baby Arugula**

*Shaved parmigiana, hearts of palm, pignoli nuts, roasted peppers, balsamic vinaigrette*

### Entrees

#### **Filet Mignon and Lobster Tail**

*Brazilian lobster tail oreganata and cognac flambé filet mignon, three peppercorn sauce*

#### **22oz Rib Eye Steak**

*Caramelized onions, mushrooms, port wine demi-glace*

#### **Veal Chop**

*Prosciutto, fontina cheese, wild mushroom demi-glace*

#### **Free Range Chicken**

*Pistachio encrusted french cut breast, Chardonnay dill buerre blanc*

#### **Six Cheese Tortoloni**

*Lobster meat, shrimp, wild mushrooms, sweet peas, chardonnay cream sauce*

#### **Pan Seared Grouper**

*Capers, garlic, grapes tomatoes, olives, touch of basil oil*

#### **Yellow Fin Tuna**

*Wilted spinach, tuscan bean salad, balsamic drizzle*

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## **Dessert**

*Hot Apple Crisp, Tahitian Vanilla Gelato*

*Fresh Strawberries & Whipped Cream*

*Bananas Foster Flambé, Tahitian Vanilla Gelato, Fresh Whipped Cream*

*Molten Chocolate Lava Indulgence, Vanilla Gelato, Chocolate Sauce*

*American Coffee and Tea*

***\$75.00 pp. Plus Tax and 20% Gratuity***

## **Menu Upgrades**

### **Beverage Packages**

**Unlimited Beer and Wine \$10.**

**Unlimited Full Open Bar \$25.**