

## Classic Italian Style Dining

**\$35 pp\*\***

Menu to be determined by host of event prior to arrival at Travinia.  
All dishes are served in large bowls and platters to pass and share.

### **COURSE 1**

#### **Small Plates - Choose 2**

Zucchini Fritte, Italian Nachos, Miniature Italian Meatballs,  
Crispy Calamari, Mussels, Bruschetta

#### **Salads - Choose 2**

Travinia House♦, Caesar \*\*♦, Granny Smith Apple♦,  
Spinach & Goat Cheese♦, Italian Farm Chopped♦

### **COURSE 2**

#### **Pastas - Choose 2**

Spaghetti Bolognese♦, Pasta Mia Nonna♦, Fettuccine Travinia♦  
w/Chicken♦, Sausage & Peppers Rustica♦,  
Linguine Carbonara♦, Smoked Gouda Macaroni &  
Cheese w/Pancetta, Short Rib Rigatoni♦

#### **Mains - Choose 2**

Chicken Parmesan, Chicken Marsala♦, Chicken Picatta♦,  
Chicken Saltimbocca♦, Lasagna, Pine Nut Encrusted Salmon\*♦,  
Flounder Milanese

### **COURSE 3**

#### **Desserts - Choose 2**

Lemon Ricotta Cheesecake, Chocolate Decadence Cake,  
Apple Crostata, Tiramisu

#### **Coffee, Tea & Sodas included**

*Ask our Catering Manager about vegetarian, vegan or  
gluten-free options.*

\* May be cooked to order. Consuming raw or undercooked meats,  
seafood, shellfish or eggs may increase your risk of foodborne illness  
especially if you have a medical condition.

\*\* 4% banquet fee & all applicable taxes added

♦ Gluten-free or can be prepared gluten-free