

Trattoria Timone
Christmas Preset #1

STARTER

Bruschetta (1 pc per person)

APPETIZER

House Salad

Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries and honey-Dijon vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Minestrone

MAIN COURSE

Roasted Butternut Squash Ravioli

Fresh sage, walnuts, maple butter sauce, shaved parmesan

Or

Veal Marsala

Tender slices of veal sautéed with wild mushrooms and marsala wine sauce, with daily potato and mixed vegetables

Or

Roasted Chicken Breast

With port wine blueberry jus, daily potato and mixed vegetables

Or

Grilled Atlantic Salmon

Mango salsa, risotto and mixed vegetables

DESSERT

Tiramisu

Lady fingers, espresso, amaretto and creamy mascarpone mousse

Or

Raspberry Cheesecake

New York style cheese with raspberry sauce

\$55.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA
Please order this menu 5 days prior to your event

Trattoria Timone
Christmas Preset #2

STARTER

Bruschetta (1 pc per person)

APPETIZER

House Salad

Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries and honey-dijon vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Roasted Butternut Squash Soup

MAIN COURSE

Penne Rustica

Slow braised tender Italian sausage, tomato sauce, roasted peppers and black olives

Or

Veal Picatta

Tender slices of veal sautéed with lemon, capers, white wine, parsley served with daily potato and grilled vegetables

Or

Grilled Atlantic Salmon

Mango salsa, risotto and mixed vegetables

Or

Roasted Chicken Breast

With port wine blueberry jus, daily potato and mixed vegetables

DESSERT

Tiramisu

Or

New York Cheesecake

with raspberry sauce

\$55.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA
Please order this menu 5 days prior to your event

Trattoria Timone
Christmas Preset #3

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

Organic baby greens with honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Roasted Butternut Squash Soup

MAIN COURSE

Wild Mushroom and Leek Risotto

Fresh wild mushrooms, leeks, cherry tomatoes, peas, herbs and fresh parmesan cheese

Or

Slow Roasted Prime Rib

12 oz portion of certified Black Angus beef with a natural red wine shallot jus, side of horseradish, served with daily potato and mixed vegetables

Or

Grilled Halibut Fillet

Lemon, white wine, caper, buerre blanc, risotto and mixed vegetables

Or

Roasted Chicken Breast

With dried blueberry and port wine jus, daily potato and grilled vegetables

DESSERT

Tiramisu

Or

New York Cheesecake

Served with raspberry sauce

\$60.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA
Please order this menu 5 days prior to your event

Trattoria Timone
Christmas Preset #4

STARTER

Bruschetta (1 pc per person)

APPETIZER

Pear & Blue Cheese Salad

Organic baby greens with honey poached pear, blue cheese, roasted walnuts, balsamic vinaigrette

Or

Caesar Salad

Romaine hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Eggplant Parmigiana

Lightly breaded, layered with tomato sauce, mozzarella and parmesan

MAIN COURSE

Gnocchi Lobster Mac and Cheese

House made gnocchi Alfredo cream sauce with fresh lobster, peas, baby spinach, herbs, mozzarella and baked

Or

New York Steak

Grilled 10 oz New York steak with a green peppercorn and red wine veal sauce, served daily potato and mixed vegetables

Or

Veal Saltimbocca

Tender slices of provimi veal, prosciutto, fresh sage and wild mushrooms, marsala sauce, served with daily potato and mixed vegetables

Or

Whole Branzino (Mediterranean Seabass)

Served boneless with olive oil, lemon, parsley, risotto and mixed vegetables

DESSERT

Crème Brule

Grand Marnier custard, crispy candy crust

Or

Chocolate Mousse Cake

Crispy meringue, chocolate mousse, hazelnuts, raspberry coulis

\$65.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA

Please order this menu 5 days prior to your event

Trattoria Timone
Christmas Preset #5

STARTER

Bruschetta (1 pc per person)

APPETIZER

House Salad

Baby greens, spiced pecans, roasted butternut squash, goat cheese, dried cranberries and honey-Dijon vinaigrette

Or

Caesar Salad

hearts, croutons, bacon, parmesan and creamy garlic dressing

Or

Eggplant Parmigiana

Lightly breaded, layered with tomato sauce, mozzarella and parmesan

MAIN COURSE

Lobster Ravioli

Fresh pasta filled with Canadian lobster, in a light vodka rose sauce

Or

Osso Buco

In a red wine veal jus, with mashed potatoes and mixed vegetables

Or

Prime Rib

Slow roasted 12 oz portion with natural jus, side horseradish, daily potato and mixed vegetables

Or

Chilean Seabass

Fresh Chilean Sea bass with a light drizzle of virgin olive oil, lemon, herbs, served with risotto and mixed vegetables

DESSERT

Tiramisu

Or

Chocolate Mousse Cake

Crispy meringue, chocolate mousse, hazelnuts, raspberry coulis

\$70.00/person

(Price includes regular coffee, tea and fountain soft drinks)

ALCOHOL, TAXES AND 20% GRATUITY EXTRA
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