



Showers, Lunch & Brunch

Venezia Luncheon Buffet

\$35 per person (minimum 40)

\$40 per person (minimum 25)

(Family style for an additional \$5 per person)

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

Event Odd-ons

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

Specialty Salads & Breads \$6

Fresh baked focaccia bread, crusty country francese, french baguette & pita bread.

Choose three of your favorite salads:

Mediterranean Greek, farmers mixed greens, radicchio misto with poppyseed, classic Caesar, fresh tossed garden, country harvest

Sangria

Carafe \$34 ea / 2.5 gallon Dispenser \$325
House made Red, White, Blush or Peach Sangria

Minosa

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

Florentina Brunch Package

\$40 per person (min 40 guests)

\$45 per person (min 25 guests)

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

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