



V I V O
E V E N T S

Thank you for considering VIVO Events for your upcoming gathering.
We offer flexible menu options tailored to your needs.

Below you will find some sample menus. To discuss your specific needs,
please call us at 860-760-2361. We look forward to assisting you.



V I V O
EVENTS

The Private Dining Room

3 Course Dinner

Sample menu

Starters

Select One

New England Clam Chowder

Minestrone GF/DF

Hearts of Romaine

focaccia crouton | shaved parmesan | pink peppercorn crisp

Wild Baby Arugula

strawberries | candied pecans | chevre cheese | honey balsamic

Big Plates

Select Three

Rotisserie Half Chicken

braised Swiss chard | goat cheese & sage mash potato | garlic thyme au jus

12oz New York Strip

gorgonzola | jumbo asparagus | roasted potatoes | Rosemary demi

Pasta Bolognese

house-made beef & veal Bolognese | penne | burrata

Seared Atlantic Salmon

saffron rice | jumbo asparagus | lemon & fried caper beurre blanc

Blackened Halibut

citrus herb risotto | baby carrots | avocado & tomato fresca

Lobster Mac N Cheese

penne | lobster | herb & crackle crumble | citrus tarragon Mornay

Jumbo Ravioli Caprese

burrata ravioli | medley tomatoes | ciliegine mozzarella | basil brown butter sauce

Dessert

Select One

English Toffee Cake

salted caramel drizzle

Chef's Selection of Seasonal New York Cheesecake

Chocolate Mousse Cannolis

Chocolate Raspberry Domes GF



V I V O
EVENTS

The Private Dining Room Dinner Buffet

Sample Menu

Salad Bar GF/DF

traditional salad toppings, dressing and accompaniments

Soup

Select One

New England Clam Chowder

Minestrone

Italian Wedding

Tomato Vegetable

Lobster Bisque

Pasta

Select One

Penne A La Vodka

Pasta Bolognese

Cheese Tortellini with Pesto Cream

Sweet Potato Gnocchi with Brown Butter & Sage

Pasta with Wild Mushrooms and Truffle Cream

Chef's Selection of Starch and Vegetable

Main Course

Select Two

Chicken Marsala GF/DF

Citrus Herb Chicken GF/DF

Braised Chicken Thighs GF/DF

Seared Salmon with Lemon & Fried Caper Beurre Blanc GF

Jumbo Shrimp Scampi GF

Baked Cod with Saffron & Tomatoes GF/DF

Blackened Halibut Tomato Fresca GF/DF

Lobster Mac N Cheese

Maple Cajun Pork Loin GF/DF

Slow Roasted Sirloin with Braised Cipollinis and Rosemary Demi GF/DF

Braised Short Ribs with Cipollini Mustard Demi Glaze GF/DF

BBQ Beef Brisket GF/DF

Vegetable Lasagna

Eggplant Parmesan

Dessert

Chef's selection of Mini Petit Fours & Pastries