



The Fire Menu

Appetizers

Placed on Table prior to Guest's Arrival

Choice of One

Edamame

Japanese Soybean Lightly Steamed & Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Cloves & Diced Onions on Italian Crostinis

Antipasto Sushi Roll

*Fresh Mozzarella rolled with Prosciutto, Fire Roasted Red Peppers, Fresh Basil,
Vine-Ripe Tomatoes & an Olive Tapenade*

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COURSE ONE

Egg Roll

Choice of One

Chicken Francaise Egg Roll

*Francaise Style Chicken Breast within an Egg Roll
Accompanied by a Rich Lemon Francaise Dipping Sauce*

Garden Vegetable Spring Roll

Mushrooms Blended with Fresh Seasonal Vegetables and Soy Sauce for Dipping

Pizza Egg Roll

*Egg Roll Stuffed with a Roasted Red Pepper & Tomato Paste with Fresh Garlic, Basil and
Mozzarella Cheese served with Marinara Sauce*

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Salad

Choice of One

The Imperial Mandarin Salad

*Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange Slices, Edamame, Crispy Wontons,
Peanuts and Japanese Eggplant topped with a Thai Peanut Dressing*

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh Croutons with a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy Wontons and a Ginger-Peanut Caesar Dressing

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COURSE TWO

Pasta Course

Choice of One

Penne ala Vodka

A Rich Creamy Pink Sauce with Fresh Garlic, Basil, Onions and Prosciutto

Penne ala Romano

*Penne Pasta Sauteed with Fresh Vine-Ripe Tomatoes, Basil and Mozzarella Cheese
in a Light Pomodoro Sauce*

Penne Bolognese

A Rich Meaty Homemade Red Sauce over Penne Pasta

Linguine Carbonara

*Spaghetti with Prosciutto, Chopped Onions, Fresh Garlic, White Wine, Oregano
and Parmesan cheese*

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COURSE THREE

Main Dinner Course

Sizes are Portioned For Tasting

Chicken

Choice Of One

Chicken Saltimbocca

Chicken Breast, Prosciutto, Fresh Spinach & Fresh Mozzarella Braised in a Merlot Demi Glace

Chicken Mediterranean

*Flame Grilled Chicken with Japanese Eggplant, Zucchini and Vine-Ripe Tomatoes
with a Herb & White Wine Sauce*

Kung Pao Chicken

Marinated Diced Chicken Breast with Cashews and Roasted Red Peppers in a Gumba Sauce

Asian Pesto Chicken

*Asian Marinated Chicken accompanied with Fresh Steam Vegetables and
an Asian Pesto Kissed with Mint*

Dijon Chicken Piccata

Chicken Breast in a Lemon Mustard Sauce

Seafood

Choice Of One

Shrimp Stir Fry

*Shrimp with a Hoisin and Sherry Wine Sauce mixed with Edamame, Shiitake Mushrooms,
Roasted Red Peppers, Carrot and Fresh Seasonal Vegetables*

Shrimp Tempura

Tempura Crusted Shrimp with a Fresh Scampi Sauce

(Seafood Continued)

Shrimp Fra Diavolo

Sautéed Shrimp smothered in a Traditional Italian Spicy Tomato Sauce

Asian Pesto Salmon

Fresh Grilled Salmon with Fresh Steamed Vegetables and an Asian Pesto Kissed with Mint

Chinese Dijon Salmon

Flame Grilled Salmon Glazed with a Chinese Mustard

Basa Livornese

Basa in a Fresh Tomato Sauce with Onions, Black Olives and Capers

Spinach Stuffed Tilapia

Spinach and Cheese tucked inside a Tilapia Filet

Served with Chef's Choice of Steamed Vegetables

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COURSE FOUR

Dessert

Choice of Two

NY Cheesecake

Asian Strawberry Shortcake

Chocolate Mousse Pie

Tiramisu

Additional \$3.95 per person cake cutting fee for own special occasion cake

Coffee, Decaffeinated Coffee, and Assorted Teas

Regular and Diet Soft Drinks

\$41.95 per person

Subject to 19% Service Charge and NYS Sales Tax

Available For Dinner Only

Also Available Viana Signature Desserts

Assorted Cannolis choice of:

Melon, Chocolate, Traditional with or without Chocolate Chips and Mandarin Orange

or

Peach Wonton, Banana Wonton, Smores Eggroll

additional \$2.00 per person



The Earth Menu

Appetizers

Placed on Table prior to Guest's Arrival

Choice of One

Edamame

Japanese Soybean Lightly Steamed & Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Cloves & Diced Onions on Italian Crostinis

Antipasto Sushi Roll

*Fresh Mozzarella rolled with Prosciutto, Fire Roasted Red Peppers, Fresh Basil,
Vine-Ripe Tomatoes & an Olive Tapenade*

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COURSE ONE

Salad

Choice of One

The Imperial Mandarin Salad

*Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange Slices, Edamame, Crispy Wontons,
Peanuts and Japanese Eggplant topped with a Thai Peanut Dressing*

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh Croutons with a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy Wontons and a Ginger-Peanut Caesar Dressing

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COURSE TWO

Pasta Course

Choice of One

Penne ala Vodka

A Rich Creamy Pink Sauce with Fresh Garlic, Basil, Onions and Prosciutto

Penne ala Romano

*Penne Pasta Sauteed with Fresh Vine Ripe Tomatoes, Basil and Mozzarella
in a Light Pomodoro Sauce*

Penne Bolognese

A rich Meaty Homemade Red Sauce over Penne Pasta

Linguine Carbonara

*Spaghetti with Prosciutto, Chopped Onions, Fresh Garlic, White Wine,
Oregano and Parmesan Cheese*

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COURSE THREE

Main Dinner Course

Sizes are Portioned For Tasting

Chicken

Choice Of One

Chicken Saltimbocca

Chicken Breast, Prosciutto, Fresh Spinach & Fresh Mozzarella Braised in a Merlot Demi Glace

Chicken Mediterranean

*Flame Grilled Chicken with Japanese Eggplant, Zucchini & Vine-Ripe Tomatoes
with a Herb & White Wine Sauce*

Kung Pao Chicken

Marinated Diced Chicken Breast with Cashews & Roasted Red Peppers in a Gumba Sauce

Asian Pesto Chicken

*Asian Marinated Chicken accompanied with Fresh Steamed Vegetables,
and Asian Pesto kissed with Mint*

Dijon Chicken Piccata

Chicken Breast in a Lemon Mustard Sauce

Seafood

Choice Of One

Shrimp Tempura

Tempora Crusted Shrimp with a Fresh Scampi Sauce

Shrimp Fra Diavolo

Sauteed Shrimp smothered in a Traditional Italian Spicy Sauce

Asian Pesto Salmon

Fresh Grilled Salmon with an Asian Pesto

Chinese Dijon Salmon

Fresh Grilled Salmon with a Sweet Chinese Mustard

Basa Livornese

Basa in at Fresh Tomato Sauce with Onions, Black Olives and Capers

Spinach Stuffed Tilapia

Spinach and Cheese tucked inside a Tilapia Filet

Beef

Choice of One

Mushroom Hanger

Flame Grilled Hanger Steak topped with a Savory Mushroom Sauce

Asian Skirt Steak

*Asian Marinated Skirt Steak served with a Thai Chili Sauce, Dusted
with Tempura Flakes and Scallions*

(Beef Continued)

Steak & Broccoli

Sautéed Hanger Steak with Farm Fresh Broccoli & Garlic in a Traditional Asian Brown Sauce

Mushroom Hanger

Flame Grilled Hanger Steak topped with a Savory Mushroom Sauce

Served with Chef's Choice of Steamed Vegetables

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COURSE FOUR

Dessert

Choice of Two

NY Cheesecake

Asian Strawberry Shortcake

Chocolate Mousse Pie

Tiramisu

Additional \$3.95 per person cake cutting fee for own special occasion cake

Coffee, Decaffeinated Coffee, and Assorted Teas

Regular and Diet Soft Drinks

\$46.95 per person

Subject to 19% Service Charge and NYS Sales Tax

Available For Dinner Only

Also Available Viana Signature Desserts

Assorted Cannolis choice of:

Melon, Chocolate, Traditional with or without Chocolate Chips and Mandarin Orange

or

Peach Wonton, Banana Wonton, Smores Eggroll

additional \$2.00 per person



The Copper Menu

Appetizers

Placed on Table prior to Guest's Arrival

Choice of One

Edamame

Japanese Soybean Lightly Steamed & Served Fresh

Bruschetta

Marinated Vine-Ripe Tomatoes, Fresh Basil, Garlic Cloves & Diced Onions on Italian Crostinis

Antipasto Sushi Roll

*Fresh Mozzarella rolled with Prosciutto, Fire Roasted Red Peppers, Fresh Basil,
Vine-Ripe Tomatoes & an Olive Tapenade*

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COURSE ONE

Egg Roll

Choice of One

Chicken Francaise Egg Roll

*Francaise Style Chicken Breast within an Egg Roll
Accompanied by a Rich Lemon Francaise Dipping Sauce*

Garden Vegetable Spring Roll

Shiitake Mushrooms Blended with Fresh Seasonal Vegetables and Soy Sauce for Dipping

Pizza Egg Roll

*Egg Roll Stuffed with a Roasted Red Pepper and Tomato Paste with Fresh Garlic, Basil,
Mozzarella Cheese Served with Marinara Sauce*

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Little Neck Clams

Choice of One

Clams Oreganata

*Local Harvested Clams with Panko Bread Crumbs, Fresh Garlic Cloves,
Chopped Parsley & Paprika in a Zesty Lemon Sauce.*

Clams Casino

*Local Harvested Clams with Diced Bacon, Finely Chopped Red Bell Peppers, Shallots,
Garlic Cloves & Oregano with White Wine & Fresh Parmesan Cheese*

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COURSE TWO

Salad Course

Choice of One

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange Slices, Edamame, Crispy Wontons, Peanuts and Japanese Eggplant topped with a Thai Peanut Dressing

Caesar Salad

Organic Romaine Lettuce, Parmesan Chips, Fresh Croutons with a Homemade Caesar Dressing

Asian Caesar Salad

Organic Romaine Lettuce with Cashews, Crispy Wontons and a Ginger-Peanut Caesar Dressing

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COURSE THREE

Pasta Course

Choice of One

Penne ala Vodka

A Rich Creamy Pink Sauce with Fresh Garlic, Basil, Onions and Prosciutto

Penne ala Romano

*Penne Pasta Sauteed with Fresh Vine Ripe Tomatoes, Basil and Mozzarella
In a Light Pomodoro Sauce*

Linguine Marinara

Homemade Marinara Sauce served over Linguine

Penne Bolognese

A Rich Meaty Homemade Red Sauce over Penne Pasta

Linguine Carbonara

*Spaghetti with Prosciutto, Chopped Onions, Fresh Garlic, White Wine,
Oregano and Parmesan Cheese*

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COURSE FOUR

Main Dinner Course

Sizes are Portioned For Tasting

Chicken

Choice Of One

Chicken Saltimbocca

Chicken Breast, Prosciutto, Fresh Spinach and Fresh Mozzarella Brased in a Merlot Demi Glace

Chicken Francaise

Egg Battered Chicken Breast with a Rich Lemon Francaise Sauce

(Continued)

Kung Pao Chicken

*Marinated Diced Chicken Breast with Cashews and Roasted Red Peppers
in a Gumba Sauce*

Italian Pesto Chicken

*Grilled Chicken with a Fresh Pesto Sauce of Fresh Basil, Garlic,
Pignoli Nuts and Parmesan Cheese*

Asian Pesto Chicken

Grilled Chicken with an Asian Pesto Sauce of Fresh Mint, Garlic and Mandarin Oranges

Dijon Chicken Piccata

Chicken Breast in a Lemon Mustard Sauce

Seafood

Choice Of One

Shrimp Stir Fry

*Shrimp with a Hoisin and Sherry Wine Sauce mixed with Edamame, Shiitake Mushrooms,
Roasted Red Peppers, Carrot and Fresh Seasonal Vegetables.*

Shrimp Tempura

Tempura Crusted Shrimp with a Fresh Scampi Sauce

Shrimp Fra Diavolo

Sautéed Shrimp smothered in a Traditional Italian Spicy Tomato Sauce

Asian Pesto Salmon

Grilled Salmon with a Fresh Pesto Sauce made with Fresh Mint, Garlic and Mandarin Oranges

Chinese Salmon

Flame Grilled Salmon Glazed with a Sweet Chinese Mustard

Spinach Stuffed Tilapia

Spinach and Cheese tucked inside a Tilapia Filet

Beef

Choice of One

Asian Skirt Steak

*Asian Marinated Skirt Steak served with a Thai Chili Sauce,
Dusted with Tempura Flakes and Scallions*

Flame Grilled Skirt Steak

Flame Grilled Skirt Steak topped with a Savory Mushroom Sauce

Steak & Broccoli

Sautéed Hanger Steak with Farm Fresh Broccoli and Garlic in a Traditional Asian Brown Sauce

Teriyaki Sirloin

Flame Grilled Teriyaki Marinated Sirloin

Orange Beef

Hanger Steak tossed in a Sweet and Spicy Orange Sauce

Mushroom Hanger

Flame Grilled Hanger Steak topped with a Savory Mushroom Sauce

Served with Chef's Choice of Steamed Vegetables

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COURSE FIVE

Dessert

Choice of Two

NY Cheesecake

Asian Strawberry Shortcake

Chocolate Mousse Cake

Tiramisu

Seasonal Fresh Fruit with Berries

Additional \$3.95 per person cake cutting fee for own special occasion cake

Coffee, Decaffeinated Coffee, and Assorted Teas

Regular and Diet Soft Drinks

\$49.95 per person

Subject to 19% Service Charge and NYS Sales Tax

Available for Dinner Only

Also Available Viana Signature Desserts

Assorted Cannolis choice of:

Melon, Chocolate, Traditional with or without Chocolate Chips and Mandarin Orange

or

Peach Wonton, Banana Wonton, Smores Eggroll

additional \$2.00 per person