

Menu

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

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 Fresh Tomato Sauce,
Fresh Garlic, Basil and Mozzarella Cheese
served with Marinara Sauce

Menu

THE FIRE MENU

SALAD

CHOICE OF ONE

The Imperial Mandarin Salad

Organic Romaine Lettuce, Diced Cabbage, Mandarin Orange Slices, Edamame, Crispy Wontons, and Japanese Eggplant topped with a Sesame Ginger 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 Sesame Caesar Dressing

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

Penne ala Sake

A rich creamy pink sauce with Fresh Garlic, Ginger, Carrot, Basil, and Onions

Asian Lasagna

Topped with Kobe Chopped Meat, Ginger, Carrot, Onion, in a Mozzarella Cheese Sauce

Menu

THE FIRE MENU

COURSE THREE MAIN DINNER COURSE

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 Kung Pao Sauce

Asian Pesto Chicken

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

Dijon Chicken Piccata

Chicken Breast in a Lemon Mustard Sauce and Capers

Menu

MEETING BREAKS

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

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

Spinach Stuffed Tilapia

Spinach and Mozzarella Cheese and Onions tucked inside a Panko breaded Tilapia Filet with a Lemon Cream Sauce

SERVED WITH CHEF'S CHOICE OF STEAMED VEGETABLES

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**

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 Brownies

Menu

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

COURSE ONE

SALAD

CHOICE OF ONE THE IMPERIAL MANDARIN SALAD

Organic Romaine Lettuce, Diced Cabbage,
Mandarin Orange Slices, Edamame, Crispy
Wontons, and Japanese Eggplant topped with a
Sesame Ginger 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 Sesame Caesar Dressing

Menu

THE EARTH MENU

COURSE TWO

PASTA

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

Penne Sake

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

Asian Lasagna

Topped with Kobe Chopped Meat, Gniger, Carrot, Onion, in a Mozzarella Cheese Sauce

Menu

THE EARTH MENU

COURSE THREE MAIN DINNER COURSE

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

Spinach Stuffed Tilapia

Spinach and Cheese tucked inside a Tilapia Filet

Menu

MEETING BREAKS

COURSE THREE 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

STEAK & BROCCOLI

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

SERVED WITH CHEF'S CHOICE OF STEAMED VEGETABLES

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**

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, S'mores Eggroll

Menu

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

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 Fresh Tomato Sauce with Fresh Garlic, Basil,
Mozzarella Cheese Served with Marinara Sauce

Mongolian Mozzarella Egg Roll

Egg roll stuffed with Fresh Mozzarella,
Asian Spices, Ginger, Scallions

Menu

THE COPPER MENU

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

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 Sesame Caesar Dressing

Menu

THE COPPER MENU

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

Penne ala Sake

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

Asian Lasagna

Topped with Kobe Chopped Meat, Gniger, Carrot, Onion, in a Mozzarella Cheese Sauce

Menu

THE COPPER MENU

COURSE FOUR MAIN DINNER COURSE

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

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 and Roasted Red Peppers in a Gumba Sauce

Asian 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

Menu

THE COPPER MENU

BEEF

CHOICE OF ONE

Asian Skirt Steak

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

Steak & Broccoli

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

Teriyaki Petit Steak

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

COURSE FIVE

DESSERT

CHOICE OF TWO

NY Cheesecake

Asian Strawberry Shortcake

Chocolate Mousse Cake

Tiramisu

Coffee, Decaffeinated Coffee, and Assorted Teas

Regular and Diet Soft Drinks

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