

THE DEVYN

SARASOTA'S PREMIER EVENT VENUE

Exclusive Wedding Menu #2-Beach Breeze Package

Hors D' oeuvres

(Choose three)

Mozzarella Caprese – fresh tomatoes sliced with fresh basil. Topped with extra virgin olive Oil, salt, pepper, and balsamic reduction

Burrata – The outer shell is traditional mozzarella with the inside containing creamy mozzarella

Sautéed Mussels – Pei mussel's sautéed in garlic, olive oil, white wine and fresh basil

Sautéed Calamari Con Pomodoro – Sautéed with cherry tomatoes, garlic, basil white wine and marinara

Chilled Shrimp Cocktail – Gulf shrimp cooked and chilled. Served with our homemade cocktail sauce

Cheese Platter – Fresh mix of Italian cheeses, breadsticks and marinated olives

Salami Platter – Fresh mixed plate of Italian meats

Assorted Platter – Grilled, seasoned, and marinated vegetables

Assorted Fruit Platter – Selected based around the season, served with dip

Chicken or Beef Skewers – Balsamic glazed and grilled cocktail skewers

Salad

(Choose one)

All Homemade Caesar Salad – Romaine lettuce with homemade Caesar dressing tossed with homemade croutons

Seasonal Spinach Salad – Based around the freshest ingredients available

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Entrée & Pasta

(Choose one)

Lasagna Bolognese – Fresh pasta baked with mozzarella, ricotta and parmigiana with Bolognese sauce

Parmigiana di Melanzane – Eggplant baked with mozzarella, parmigiana, ricotta, fresh herbs and spices

Rigatoni Al Pomodoro Fresco – Garlic and fresh cherry tomatoes sautéed in olive oil, marinara and basil
over a bed of spaghetti

(choose two)

Gnocchi – Hand rolled gnocchi. Prepared special by the chef of the day

Filet of Sole Di Amalfi – Lightly battered Sole sautéed with lemon butter, and white wine

Salmon Sole Mio – Atlantic salmon sautéed with olive oil, garlic, white wine, cherry tomatoes, fresh basil
and herbs

Chicken Mamma Lucia – Free range chicken breast sautéed with garlic, olive oil, lemon butter, white
wine and finished with fresh rosemary

Veal Mamma Lucia – Veal sautéed in butter, lemon and white wine for a light delicious meal
Sautéed Vegetables sautéed in garlic and olive oil