



GROUP MENUS

20-90 PAX

Menu #1

per person \$60

*6 oz Luigi Righetti Valpolicella
Classico House Red
or Wayne Gretzky Pinot Grigio*

Primo

**Warm homemade focaccia
bread & butter service**

Zuppe

Italian Wedding Soup

Italian Wedding Soup Tender meatballs,
simmered in a fragrant chicken stock,
with fresh cut vegetables

&

Antipasto Salad

Leafy greens, balsamic grilled tomato,
sundried tomatoes, toasted pine nuts,
bocconcini, artichokes, marinated olives

Mains

Lasagna Bolognese

San Marzano tomatoes, béchamel,
and buffalo mozzarella, focaccia
bread garlic bread

or

Pan Seared Chicken Marsala

Capellini aglio e olio, vino, pomodori
secchi

Dolce

Trio of fresh spun Gelato, fresh berries



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Menu #2

per person \$70

*6 oz Luigi Righetti Valpolicella
Classico House Red
or Wayne Gretzky Pinot Grigio*

Primo

**Warm homemade focaccia
bread & butter service**

Zuppe

**Maple Roasted Acorn Squash
crème toasted almond crumble
&**

Bruschetta Al' Italiana

**Diced ripe tomatoes, garlic, olive oil,
and parmesan-dusted Italian bread**

Mains

Veal Parmigiana

**Fresh linguini pomodoro, buffalo
mozzarella, shaved Parmigiano
Reggiano, truffle oil**

or

Fresh Fillet of Local fish

**Pan-seared fillet on a bed of warm
fingerling potatoes, heirloom vegeta-
bles, capers, EVOO**

Dolce

**Chilled raspberry Panna Cotta
Crème fraiche, berry coulis**



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Menu #3

per person \$85

*6 oz Kinston Shiraz
or Coastal Vines Chardonnay*

Primo

**Warm homemade focaccia
bread & butter service**

Zuppe

**Roasted Italian Sausage
& Cannellini Bean Soup**

**Sauteed kale, spinach, chili, aromatic
herbs**

&

Caesar Salad

**Romaine, Fresh Parmesan, Croutons,
Pistachio Caesar Dressing and Toasted
Sunflower Seeds**

Mains

Surf n Turf

**AAA Grilled 6oz Fillet of Beef
& Lobster Tail, Roasted Fingerling
potatoes, Seasonal Veg**

or

Handmade Mushroom & 3 Cheese Ravioli

**Prosecco Cream, Poached Butternut
Squash, Freshly Shaved Black Italian
Truffles, Parmigiano Reggiano, EVOO**

Dolce

Homemade Cannoli

**Mascarpone Cream, Roasted Pistachios,
Fresh Berries and Chocolate Sauce**



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Menu #4

per person \$100

6oz. *Kim Crawford Sauvignon Blanc*
or *Sinopi Chianti*

Primo

Warm homemade focaccia
bread & butter service

Zuppe

Crème of Wild Mushroom
Cream, Vino, fresh herbs,
Chive Crème Fraiche

&

Toscana Antipasto Salad

Leafy Greens, Balsamic, Artichokes,
Candied Lemon, Heirloom Tomatoes,
Pecans, Aged Balsamic Vinaigrette

&

Fried Calamari

Lightly Dusted Crispy Fried Squid,
Sriracha aioli

Mains

Lobster and Prawn Cappellacci

With brown butter
& sage parmigiana fonduta

or

Fresh Fillet of European Sea Bass

Pan seared on a bed of warm fingerling
potatoes, heirloom carrots, capers, EVOO

or

Surf & Turf

Fire charred Local 6oz. AAA local cut fillet,
orzo mac n' cheese, grilled Lobster Tail,
sun-dried tomato compound

Dolce

Raspberry Swiss Roll & Vanilla Gelato

Genoise sponge with fresh berry jam,
strawberry sugar

Optional Add-ons

(please pre-order upon confirmation)

- Fresh East Cost Oysters - \$42 per Doz
- Roasted Garlic and Parmesan Truffle Fries - \$11
- Roasted Sicilian Caponata - \$9
- Funghi Saltati - \$10
- Fingerling Potatoes - \$10
- Sweet Corn & Zucchini Fritters - \$9
- 3-4oz Lobster Tail - \$14
- Shrimp Scampi Black tiger shrimp, garlic, vino, herbs, and lemon - \$15

BAR PACKAGES

Cash Bar

All bar sales will be paid for by the individual guests at the time of purchase.

Ticket Bar

All guests will be given a certain number of tickets, as determined by the organizer, which the guests will be able to use in exchange for any bar sales. All ticket sales will go on a tab which will be closed at the end of the evening by the organizer.

Consumption Bar

All bar sales will be added to tab until a predetermined amount, as determined by the organizer, is met. Once that price is met the bar will revert to a cash bar and the tab on the consumption bar will be closed by the organizer at the end of the evening.

Open Bar

Well Package - \$35 per person

Open bar to all guests including all well liquors, bottle and draft beer, and House wines.

Middle Package - \$45 per person

Open bar to all guests including all well and premium liquors, bottle and draft beer, and House wines.

Deluxe Package - \$65 per person

Open bar to all guests including all well and premium liquors, bottle and draft beer, and all wines sold by the glass.

All items will be rung in on a tab to be closed at the end of the night by the organizer.