

PRIVATE DINING • DINNER

STATIONARY DISPLAYS

ANTIPASTO & SALUMI

Artisan Cured Meats & Specialty Cheeses, Roasted Vegetables, Truffle Honey

\$150 serves 20 | \$250 serves 30 | \$375 serves 50

FRUIT & CHEESE

Seasonal Fresh Fruit, Artisan Imported Cheeses

\$100 serves 20 | \$150 serves 30 | \$275 serves 50

MEZZE

Hummus, Tzatziki, Fresh Vegetables, Crispy Pita

\$100 serves 20 | \$150 serves 30 | \$275 serves 50

RAW BAR \$30pp

Assortment of Oysters, Shrimp Cocktail, Clams, Lobster Tail, Horseradish, Cocktail Sauce, Prosecco Mignonette

+ ADD Oysters a la Carte \$3.50ea

+ ADD Shrimp Cocktail a la Carte \$6.00ea

SUSHI \$12pp

Chefs' Selection of Assorted Sushi Rolls

SMALL BITES PER DOZEN

Pancetta Crusted Scallops \$96

Spicy Tuna Wontons \$72

Prosciutto Wrapped Melon \$60

Heirloom Tomato Bruschetta \$60

Roasted Shrimp Lollypops \$48

Rosemary Chicken Skewers \$48

Meatballs \$42

Caprese Skewers \$36

Spinach Artichoke Cups \$48

CHAMPAGNE TOAST/WELCOME COCKTAIL PACKAGES AVAILABLE
ASK ABOUT WINE POURS WITH DINNER

BUFFET OPTIONS

PICCOLO

\$65pp · 1 SALAD, 2 ENTREES, 2 SIDES, DESSERT

GRANDE

\$85pp · 2 SALADS, 3 ENTREES, 2 SIDES, DESSERT

PLATED DINNER AVAILABLE FOR GROUPS OF 35 & UNDER

SALADS

INSALATA MISTA

Mixed Baby Greens, Cherry Tomatoes, Cucumber, Red Onion, House Vinaigrette

TUSCAN CAESAR

Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano

CAPRESE

Mozzarella, Heirloom Tomatoes, Hand Torn Basil, Aged Balsamic

ENTRÉES

Grilled Salmon

Panko & Herb Crusted Cod

Chicken Picatta

Chicken Parmesan

Wood Grilled Ribeye +\$7pp

Penne Alla Bolognese

+ADD Meatballs \$3.50pp

Shrimp Scampi

Lobster Ravioli

Wild Mushroom Ravioli

Pasta Primavera

SIDES

Wood Grilled Asparagus

Roasted Broccolini

Brussels Sprouts

Rosemary Roasted Fingerling Potatoes

Sage Buttered Sweet Potatoes

Parmesan Risotto

House Made Pasta

Pomodoro · EV00 & Garlic

SWEET TREATS \$10pp

Chefs' Selection of House Made Desserts Including Miniature Cheesecakes, Cannoli, Cookies, & Fresh Strawberries



PRIVATE DINING • BRUNCH • LUNCH

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PITCHER STATION

Red or White Sangria • Mimosa • Aperol Spritz

BUFFET OPTIONS

BRUNCH BUFFET \$30pp

Farm Fresh Scrambled Eggs / Vegetable Frittata

Bacon / Sausage, French Toast, Breakfast Potatoes

+ADD Breakfast Pastries & Muffins \$8pp

+ADD Yogurt & Granola \$8pp

LUNCH BUFFET \$45pp

\$85pp • 1 SALAD, 2 ENTREES, 2 SIDES

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Parmesan Risotto

House Made Pasta

Pomodoro • EV00 & Garlic

SANDWICHES \$150/dz

Lobster Salad Sliders

Crab Cake Sliders

Chicken Salad

Pesto Caprese on Focaccia

