



THE PERFECT SETTING
FOR YOUR EVENT

CELEBRATE THE
ITALIAN WAY
IN ATLANTIC BEACH

60 OCEAN BLVD - ATLANTIC BEACH, FL 32233

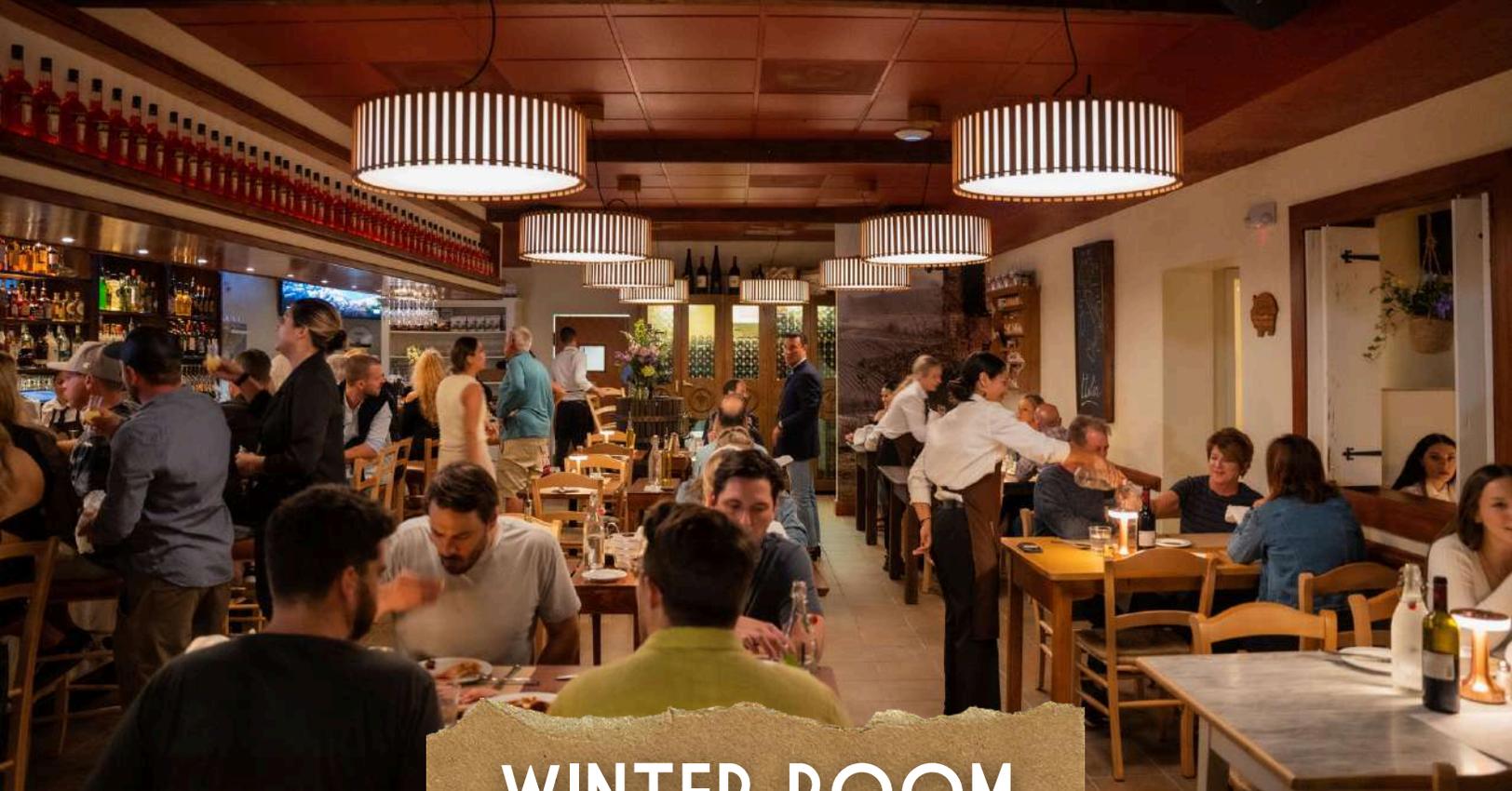


SALUMI ROOM



**PRIVATE ROOM AVAILABLE WITH AN F&B MINIMUM
MAX SEATED: 50 GUESTS**

**SEMI PRIVATE ROOM OPTION
(SHARING WITH OTHER CUSTOMERS)
MAX SEATED: 30 GUESTS**



WINTER ROOM



WINTER ROOM & FRONT PATIO ARE ONLY AVAILABLE AS A PART OF A TOTAL BUYOUT



FRONT PATIO



WINTER ROOM & FRONT PATIO ARE ONLY AVAILABLE AS A PART OF A TOTAL BUYOUT

CLASSICO

ANTIPASTI (APPETIZERS)

Served family style

PICCOLA SELEZIONE

Small charcuterie and cheese selection

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese.

CAESAR SALAD

Hearts of romaine, garlic croutons

ENTREE

Served individually, Choice of

RIGATONI BOLOGNESE

Rigatoni pasta with classic Bolognese sauce

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, mozzarella, served with spaghetti al pomodoro

BRANZINO

Butterflied branzino a la plancha, served with arugula, tomatoes, radish, and tartar sauce

RICOTTA CAVATELLI

Ricotta cavatelli, tomato sauce and basil

DOLCI

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

Price per person \$88*

** Beverages on consumption, + service charge & tax*

GUSTOSO

ANTIPASTI (APPETIZERS)

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese

CALAMARI E GAMBERI

Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce

SALAD

Served individually

CAESAR SALAD

Hearts of romaine, garlic croutons

ENTREE

Served individually | Choice of

TAGLIATELLE BOLOGNESE

Tagliatelle with classic Bolognese sauce

FETTUCCINE NERE

Black ink Fettuccine, wild caught shrimp, garlic, Calabrian chili oil, tomato sauce

BRANZINO

Butterflied branzino a la plancha, served with arugula, tomatoes, radish, and tartar sauce

NY STEAK

Grilled to your liking, served with mashed potatoes

DOLCI

Served individually | Choice of

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

Price per person \$104*

** Beverages on consumption, + service charge & tax*



FOOD STATIONS



ANGELO'S MEATBALLS



TAGLIATELLE BOLOGNESE

MAGNIFICO

ANTIPASTI (APPETIZERS)

Served family style | Preselect three

SELEZIONE DI SALUMI & FORMAGGI

Charcuterie and cheese selection

VITELLO TONNATO

Thinly sliced roasted veal covered with creamy tuna sauce and fried capers

POLPETTE DI ANGELO

Meatballs stewed in tomato sauce, fresh ricotta cheese

CALAMARI E GAMBERI

Light fried wild caught New Zealand turner calamari and shrimp, vegetables, marinara sauce

CAPRESE

Fresh mozzarella, fresh tomatoes, arugula, basil

CAESAR SALAD

Hearts of romaine, garlic croutons

PRIMI

Served individually | Preselect one

RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms

CAVATELLI

Ricotta cheese cavatelli, tomato sauce, basil

RAVIOLI DEL SALUMIERE

Prosciutto ravioli with brown butter and sage sauce

SECONDI

Served Individually | Choice of

BRANZINO

Butterflied branzino a la plancha, served with arugula, tomatoes, radish, and tartar sauce

FILET MIGNON

100% grass-fed New Zealand Turner 6 oz. filet mignon, Valpolicella red wine sauce, served with truffle mashed potatoes*

MELANZANE ALLA PARMIGIANA

Fried Eggplant layers, baked with tomato sauce, mozzarella, basil

PORK MILANESE

Pork chop Milanese served with arugula, tomatoes and shaved Parmigiano Reggiano frico

DOLCI

Served family style | All three

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

PANNA COTTA

Lemon panna cotta, strawberry coulis

ALMOND CAKE

House-made almond cake, gelato

Price per person \$120*

** Beverages on consumption, + service charge & tax*



TIRAMISU



FETTUCCHINE NERE



SALUMI



OPEN BAR (OPTIONAL)

*Wine, beer, prosecco & soft
drinks*

2 hr \$45 pp | 3 hr \$60 pp

*Wine, beer, prosecco, well
liquor, cocktails & soft drinks*

2 hr \$55 pp | 3 hr \$80 pp

LAYOUT



MAX SEATED CAPACITY

WINTER ROOM	50 GUESTS
PATIO	15 GUESTS
SALUMI ROOM	55 GUESTS
SIDEWALK PATIO	15 GUESTS
FULL TOTAL BUYOUT	150 GUESTS

Past Clients

*We've had the pleasure of
hosting events for:*

abbvie

VISA

DELTA

MetLife

ZURICH

American
Airlines

Douglas Elliman

GALDERMA

EST. 1981

*Please ask us about our
pharma & medical venue compliance*





Chef Angelo Masarin and his team bring authentic Italian tradition to your celebration:

Let's make your event unforgettable!

SALUMERIA 104 | ATLANTIC BEACH

Julie Diaz

Event Coordinator

+1 786 723 67 80

julie@graspagroup.com



MIDTOWN | CORAL GABLES | WESTON | ATLANTIC BEACH

www.salumeria104.com

