

BIANCA
WOODFIRE KITCHEN & BAR

GROUP & EVENT DINING

A CONCEPT BY



Bianca Woodfire Kitchen & Bar

At Bianca, everything starts with the fire and the feeling. We believe food should be both simple and soulful: fresh, seasonal, and made with care. Our menu blends California brightness with wood-fired depth, celebrating the familiar flavors that bring people together.

Bianca is a neighborhood restaurant at heart - approachable yet refined, comforting yet creative.

It's where craft meets comfort, where every plate feels like a warm hug, and where the glow of the grill and the laughter at the table remind you what good food is all about.

Welcome to Bianca - fresh, honest, and deliciously familiar.

OUR SPACES

Main Dining Room

SEATED LUNCH, BRUNCH, & DINNER

For parties of 12+ in our Main Dining Room,
we require a pre-selected menu.

CHOICE OF:
Prix Fixe or Family-Style Menu

Our events team will work collaboratively with you to create a custom
menu that will leave all of your guests wanting more!



Starlight Private Dining Room

SEATED LUNCH & DINNER

Flexible seating configurations:

36 seated at six tables

30 seated at three tables

24 Seated at two tables

20 Seated at one table

COCKTAIL RECEPTION

Up to 32 guests standing

Perfect for meetings, showers, birthday dinners, corporate gatherings, and celebratory lunches.

The Starlight Room at Bianca features full A/V capabilities, retractable windows for an open-air experience, and a private entrance to our seasonal Oasis Patio.

The seasonal Oasis Patio may be reserved as an add-on to enhance your event experience.



Bianca Bar

COCKTAIL RECEPTION

This space is perfect for a cocktail reception and group sizes can vary. Canapes and stationary display menus are great for this space so want

Our events team will assist you in creating a personalized menu full of crowd-pleasing favorites!



Private Restaurant Buyout

SEATED LUNCH & DINNER

150 guests

COCKTAIL RECEPTION

200 guests

Transform Bianca into your own private venue for the evening. Our airy dining room, expansive bar, and sun-filled patios provide a flexible backdrop for events of any style — from passed canapé receptions and buffet-style dining to elegant seated, family-style meals.

Ideal for Mitzvahs, corporate holiday parties, client appreciation events, weddings, showers, and milestone celebrations.

Our Events Team will work closely with you to design a fully customized experience — from menu to layout — ensuring your event feels seamless, elevated, and unforgettable.



Field Marketing Summit

GROUP LUNCH

50 Guests

RECOMMENDED MENU

Lunch & Brunch Family Style — Tier Two | \$60/pp

Join us at Bianca Woodfire Kitchen & Bar for the Field Marketing Summit group lunch. Hosted in our Main Dining Room, this seated lunch experience brings together 50 guests for a shared, family-style meal crafted with fresh, seasonal ingredients — wood-fired with warmth and care.

Menu includes 1 Appetizer, 1 Salad, 2 Entrées & 1 Dessert served family-style. Dietary accommodations are available — please pre-select menu items in advance. A pre-selected menu is required for groups of 12+.

Estimated Food & Beverage Total: \$3,000+ | Our events team will work with you to finalize the menu, seating, and any A/V needs. Please contact us to begin planning your Field Marketing Summit lunch experience.



FAMILY STYLE
& PRIX FIXE
MENUS



LUNCH & BRUNCH



LUNCH & BRUNCH FAMILY STYLE

TIER ONE SELECTIONS	1 Appetizer 1 Entree 1 Dessert	\$45/PP
TIER TWO SELECTIONS	1 Appetizer 1 Salad 2 Entree 1 Dessert	\$60/PP
TIER THREE SELECTIONS	2 Appetizers 1 Salad 3 Entree 1 Dessert	\$75/PP

APPETIZERS

HOUSEMADE HUMMUS

herbed cucumber yogurt, shaved onions, warm za'atar house pita (vegan, gf)

SPINACH & ARTICHOKE DIP

warm fontina bechamel, tortilla chips

WOODGRILLED CAULILINI & BROCCOLINI

spicy romesco sauce, herbed yogurt, toasted almond

SEARED SAUSAGE GYOZA

housemade sausage, cabbage & shiitake mushroom filling, soy dipping sauce

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon, grated daikon (df, gf)

WILD BIG EYE SPICY TUNA MAKI*

pickled Thai chile, cucumber, kewpie, tempura bits

TUNA TARTARE*

truffle dijon aioli, spring pea mirepoix, capers, house chips
+\$9 per person

WOODGRILLED LOCAL ASPARAGUS

smoky aioli, pickled spring onions, togarashi, soft cooked egg

SMOKED SALMON MAKI*

yuzu kosho aioli, green onion, cukes, smoked trout roe (df, gf)

SALADS

CHOPPED ROTISSERIE CHICKEN

mixed greens, avocado, blue cheese, parmigiano-reggiano, green and red onions, bacon, chickpeas, tomatoes, sweet & spicy dressing

GREEK SALAD

local mesclun mix, French feta, tomatoes, kalamata olives, cucumbers, shaved red onion, pepperoncini, creamy Greek dressing (veg, gf)

CAESAR SALAD

little gem, parmesan, anchovy, croutons

ENTREES

PENNE ALLA VODKA

creamy tomato sauce, parmigiano-reggiano

BIG RIG' SHORT RIB RIGATONI (gf)

braised short rib ragu, red wine, balsamic roasted onions, parmesan

FUSILLI (vegan, gf)

almond-pistachio pesto, red pepper, asparagus, tomato confit, parmigiano-reggiano

FAROE ISLAND SALMON (gf)

seasonal vegetable
+\$8 per person

FREEBIRD ROAST CHICKEN (gf, df)

seasonal vegetable, smoked rotisserie chicken jus, chimichurri sauce, fines herbs

BIANCA WAGYU BURGER (gf, df)

chuck & wagyu blend, American cheese, dashi pickles, red onion, special sauce, french fries

PRIME FILET MIGNON 8oz.

bianca steak butter, potato puree, umami jus + \$15 per person

WOOD GRILLED STEAK

bianca steak butter, potato puree, umami jus (gf) +\$10 per person

BIANCA BREAKFAST BURRITO

cage free egg, choice of applewood smoked bacon or house maple chicken sausage, crispy tater tots, crema, cheddar cheese, wrapped in a soft flour tortilla served with tomatillo and chile de arbol salsas

SHAKSHUKA (veg, gf, df)

spicy tomato pomodoro, cage free eggs, VT Creamery goat cheese, chickpeas, zhoug, house sourdough toast

BIANCA FRENCH TOAST (veg)

griddled Texas toast, cinnamon poached berries, dulce de leche

LUNCH & BRUNCH PRIX FIXE

TIER ONE SELECTIONS	2 Appetizers (served family style) 1 plated salad 3 entrees (guest choice)	\$60/PP
TIER TWO SELECTIONS	2 Appetizers (served family style) 1 plated salad 3 entrees (guest choice) 1 Dessert (served family style)	\$70/PP

APPETIZERS

HOUSEMADE HUMMUS

herbed cucumber yogurt, shaved onions, warm za'atar house pita (vegan, gf)

SPINACH & ARTICHOKE DIP

warm fontina bechamel, tortilla chips

WOODGRILLED CAULILINI & BROCCOLINI

spicy romesco sauce, herbed yogurt, toasted almond

SEARED SAUSAGE GYOZA

housemade sausage, cabbage & shiitake mushroom filling, soy dipping sauce

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon, grated daikon (df, gf)

WILD BIG EYE SPICY TUNA MAKI*

pickled Thai chile, cucumber, kewpie, tempura bits (df, gf)

TUNA TARTARE*

truffle dijon aioli, spring pea mirepoix, capers, house chips +\$9 per person

WOODGRILLED LOCAL ASPARAGUS

smoky aioli, pickled spring onions, togarashi, soft cooked egg

SMOKED SALMON MAKI*

yuzu kosho aioli, green onion, cukes, smoked trout roe (gf, df)

SALADS

CHOPPED ROTISSERIE CHICKEN

mixed greens, avocado, blue cheese, parmigiano-reggiano, green and red onions, bacon, chickpeas, tomatoes, sweet & spicy dressing

GREEK SALAD

local mesclun mix, French feta, tomatoes, kalamata olives, cucumbers, shaved red onion, pepperoncini, creamy Greek dressing (veg, gf)

CAESAR SALAD

little gem, parmesan, anchovy, croutons

ENTREES

PENNE ALLA VODKA

creamy tomato sauce, parmigiano-reggiano

BIG RIG' SHORT RIB RIGATONI

braised short rib ragu, red wine, balsamic roasted onions, parmesan (gf)

FUSILLI

almond-pistachio pesto, red pepper, asparagus, tomato confit, parmigiano-reggiano (vegan, gf)

FAROE ISLAND SALMON (gf)

seasonal vegetable +\$8 per person

FREEBIRD ROAST CHICKEN

seasonal vegetable, smoked rotisserie chicken jus, chimichurri sauce, fines herbs (gf, df)

BIANCA WAGYU BURGER

chuck & wagyu blend, American cheese, dashi pickles, red onion, special sauce, french fries (gf, df)

PRIME FILET MIGNON 8oz.

bianca steak butter, potato puree, umami jus + \$15 per person

WOOD GRILLED STEAK

bianca steak butter, potato puree, umami jus (gf) +\$10 per person

BIANCA BREAKFAST BURRITO

cage free egg, choice of applewood smoked bacon or house maple chicken sausage, crispy tater tots, crema, cheddar cheese, wrapped in a soft flour tortilla served with tomatillo and chile de arbol salsas

SHAKSHUKA

spicy tomato pomodoro, cage free eggs, VT Creamery goat cheese, chickpeas, zhoug, house sourdough toast (veg, gf, df)

BIANCA FRENCH TOAST

griddled Texas toast, cinnamon poached berries, dulce de leche (veg)



DINNER



DINNER FAMILY STYLE

TIER ONE SELECTIONS	1 Appetizer 2 Entree 1 Dessert	\$55/PP
TIER TWO SELECTIONS	2 Appetizers 1 Salad 2 Entree 1 Dessert	\$70/PP
TIER THREE SELECTIONS	3 Appetizers 1 Salad 3 Entree 2 Dessert	\$90/PP

APPETIZERS

HOUSEMADE HUMMUS

herbed cucumber yogurt, shaved onions,
warm za'atar house pita (vegan, gf)

SPINACH & ARTICHOKE DIP

warm fontina bechamel, tortilla chips

CAESAR SALAD

little gem, parmesan, anchovy, croutons

GREEK SALAD

local mesclun mix, French feta,
tomatoes, kalamata olives, cucumbers,
shaved red onion, pepperoncini,
creamy Greek dressing (veg, gf)

SEASONAL MAPLEBROOK BURRATA

fig chutney, Maplebrook burrata, crostini

SMOKED SALMON MAKI*

yuzu kosho aioli, green onion, cukes,
smoked trout roe (gf, df)

AVOCADO MAKI

ceviche vinaigrette, cucumber, cilantro
(df, gf)

WOODGRILLED CAULILINI & BROCCOLINI

spicy romesco sauce, herbed yogurt,
toasted almond

SEARED SAUSAGE GYOZA

housemade sausage, cabbage & shiitake
mushroom filling, soy dipping sauce

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon,
grated daikon (df, gf)

WILD BIG EYE SPICY TUNA MAKI*

pickled Thai chile, cucumber, kewpie,
tempura bits (df, gf)

TUNA TARTARE*

truffle dijon aioli, spring pea mirepoix,
capers, house chips
+\$9 per person

WOODGRILLED LOCAL ASPARAGUS

smoky aioli, pickled spring onions,
togarashi, soft cooked eg

PIZZA

MARGHERITA

fior di latte, pomodoro basil sauce,
oregano (veg)

'MEAT ME' AT BIANCA PIZZA

pepperoni, housemade sausage,
mushrooms, fior di latte, pomodoro
sauce

SEASONAL MUSHROOM

chanterelle, brown beech, shiitake
(veg)

PIZZA ALLA VODKA

red onion, bell
pepper, pancetta, basil,
fior di latte (veg)

Add pizza to any tier for an additional

\$8 per person, per pizza selection

ENTREES

PENNE ALLA VODKA

creamy tomato sauce,
parmigiano-reggiano

BIG RIG' SHORT RIB RIGATONI

braised short rib ragu, red wine, balsamic
roasted onions, parmesan (gf)

FUSILLI

almond-pistachio pesto, red pepper,
asparagus, tomato confit, parmigiano-
reggiano (vegan, gf)

CHICKEN PARMIGIANA

smoked tomato pomodoro, fresh mozzarella,
penne, parmigiano-reggiano

FREEBIRD ROAST CHICKEN

seasonal vegetable, smoked rotisserie
chicken jus, chimichurri sauce, fines herbs
(gf, df)

FAROE ISLAND SALMON (gf)

seasonal vegetable (gf)

SPICY BIG EYE TUNA STEAK BURGER

seared rare, togarashi crust, avocado,
cucumber, sweet soy kabayaki, brioche bun,
french fries

WOOD GRILLED PRIME NY STRIP STEAK

bianca steak butter, potato puree, umami jus
+\$10 per person (gf)

BIANCA WAGYU BURGER

chuck & wagyu blend, American cheese,
dashi pickles, red onion, special sauce,
french fries (gf, df)

PRIME FILET MIGNON 8oz.

bianca steak butter, potato puree, umami jus
+\$15per person

SPLIT WHOLE MAINE LOBSTER

dashi beurre fondue, tarragon oil, chervil,
asparagus (gf)
+\$MPpp

DINNER PRIX FIXE

TIER ONE SELECTIONS	2 Appetizers (served family style) 1 plated salad 3 plated entrees (guest choice)	\$65/PP
TIER TWO SELECTIONS	2 Appetizers (served family style) 1 plated salad 3 plated entrees (guest choice) 1 Dessert (family style)	\$80/PP
TIER THREE SELECTIONS *Steak included	3 Appetizers (served family style) 1 plated salad 3 plated entrees (guest choice) 2 Dessert (family style)	\$95/PP

APPETIZERS

HOUSEMADE HUMMUS

herbed cucumber yogurt, shaved onions, warm za'atar house pita (vegan, gf)

SPINACH & ARTICHOKE DIP

warm fontina bechamel, tortilla chips

WOODGRILLED CAULILINI & BROCCOLINI

spicy romesco sauce, herbed yogurt, toasted almond

SEARED SAUSAGE GYOZA

housemade sausage, cabbage & shiitake mushroom filling, soy dipping sauce

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon, grated daikon (df, gf)

WILD BIG EYE SPICY TUNA MAKI*

pickled Thai chile, cucumber, kewpie, tempura bits (df, gf)

TUNA TARTARE*

truffle dijon aioli, spring pea mirepoix, capers, house chips
+9pp

WOODGRILLED LOCAL ASPARAGUS

smoky aioli, pickled spring onions, togarashi, soft cooked egg

SMOKED SALMON MAKI*

yuzu kosho aioli, green onion, cukes, smoked trout roe (gf, df)

SALADS

CHOPPED ROTISSERIE CHICKEN

mixed greens, avocado, blue cheese, parmigiano-reggiano, green and red onions, bacon, chickpeas, tomatoes, sweet & spicy dressing

GREEK SALAD

local mesclun mix, French feta, tomatoes, kalamata olives, cucumbers, shaved red onion, pepperoncini, creamy Greek dressing (veg, gf)

CAESAR SALAD

little gem, parmesan, anchovy, croutons

ENTREES

PENNE ALLA VODKA

creamy tomato sauce, parmigiano-reggiano

BIG RIG' SHORT RIB RIGATONI

braised short rib ragu, red wine, balsamic roasted onions, parmesan (gf)

FUSILLI

almond-pistachio pesto, red pepper, asparagus, tomato confit, parmigiano-reggiano (vegan, gf)

CHICKEN PARMIGIANA

smoked tomato pomodoro, fresh mozzarella, penne, parmigiano-reggiano

FREEBIRD ROAST CHICKEN

seasonal vegetable, smoked rotisserie chicken jus, chimichurri sauce, fines herbs (gf, df)

FAROE ISLAND SALMON

seasonal vegetable (gf)

SPICY BIG EYE TUNA STEAK BURGER

seared rare, togarashi crust, avocado, cucumber, sweet soy kabayaki, brioche bun, french fries

WOOD GRILLED STEAK

bianca steak butter, potato puree, umami jus (gf) +\$10 per person

BIANCA WAGYU BURGER

chuck & wagyu blend, American cheese, dashi pickles, red onion, special sauce, french fries (gf, df)

PRIME FILET MIGNON 8oz.

bianca steak butter, potato puree, umami jus +\$15 per person

SPLIT WHOLE MAINE LOBSTER

dashi beurre fondue, tarragon oil, chervil, asparagus (gf)
+\$MPpp

COCKTAIL
RECEPTION
MENUS

PASSED CANAPES

15 GUEST MINIMUM

SELECT 3 OR SELECT 5

\$30/per person, per hour

\$50/per person, per hour

AVOCADO MAKI

ceviche vinaigrette, cucumber, cilantro (vegan, gf)

WILD BIG EYE SPICY TUNA MAKI*

pickled Thai chile, cucumber, kewpie, tempura bits (df, gf)

SMOKED SALMON MAKI*

yuzu kosho aioli, green onion, cukes, smoked trout roe (gf, df)

SHIITAKE MUSHROOM TEMPURA MAKI

black truffle relish, miso caramel, fried garlic, truffle froth (veg, df, vegan)
+\$3pp

TUNA TARTARE NORI CHIP

truffle dijon aioli, spring pea mirepoix, capers

HOUSEMADE HUMMUS

cucumber

GOAT CHEESE FRITTER (veg)

BIANCA WAGYU BURGER BITES

chuck & wagyu blend, American cheese, dashi pickles, red onion, special sauce (gf, df) +\$6pp

BETTY'S MEATBALLS

beef, veal, pork, san marzano tomato sugo +\$5pp

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon (df, gf)

SHRIMP COCKTAIL

chef victor's smoked tomato remoulade, cocktail sauce (gf, df)

BLISTERED SHISHITO PEPPERS

coriander yogurt, pistachio dukkah (veg, gf, df, vegan)

TRUFFLED DEVEILED EGGS

dijon truffle whipped yolks (veg, gf, df)

STATIONARY DISPLAYS

15 GUEST MINIMUM

APPETIZERS

\$35 per person, per hour
\$20 per person each additional hour

SELECT 3

Add additional item(s) for \$10 per person

HOUSEMADE HUMMUS

herbed cucumber yogurt, shaved onions, warm za'atar
house pita (vegan, df, gf)

SEASONAL BURRATA

woodgrilled house bread, seasonal accoutrements (veg)

SPINACH & ARTICHOKE DIP

warm fontina bechamel, tortilla chips

KARAAGE JAPANESE FRIED CHICKEN

ginger soy marinade, togarashi, lemon, grated daikon (gf)

WOODGRILLED CAULILINI & BROCCOLINI

spicy romesco sauce, herbed yogurt, toasted almond

SEARED SAUSAGE GYOZA

housemade sausage, cabbage & shiitake mushroom filling,
soy dipping sauce

BIANCA WAGYU BURGER

chuck & wagyu blend, American cheese, dashi pickles, red
onion, special sauce (gf, df)
+\$5pp

CAESAR SALAD

little gem, parmesan, anchovy, croutons

GREEK SALAD

local mesclun mix, French feta, tomatoes, kalamata olives,
cucumbers, shaved red onion, pepperoncini, creamy Greek
dressing (veg, gf)

WOODGRILLED LOCAL ASPARAGUS

smoky aioli, pickled spring onions, togarashi, soft cooked
egg

ENTREE STATION

\$55 per person, per hour
\$40 per person each additional hour

SELECT 3

Add additional item(s) for \$10 per person

PENNE ALLA VODKA

creamy vodka tomato sauce, parmesan (veg)

BIG RIG' SHORT RIB RIGATONI

braised short rib ragu, red wine,
balsamic roasted onions, parmesan

SEASONAL VEGAN PASTA

ask about our current selection! (gf)

FREEBIRD ROAST CHICKEN

seasonal vegetable, smoked rotisserie chicken jus,
chimichurri sauce, fines herbs (gf, df)

FAROE ISLAND SALMON

seasonal vegetable (gf)

GRILLED GULF SHRIMP

spicy almond romesco, beurre blanc,
cilantro, lime (gf)

WOOD GRILLED STEAK

red wine jus, herb butter, potato purée (gf)
+\$10pp

PIZZA STATION

SELECT 2

\$15 per hour per guest, add additional item(s) for \$10 per person

MARGHERITA (veg) fior di latte, pomodoro basil sauce,
oregano

'MEAT ME' AT BIANCA PIZZA pepperoni, housemade
sausage, mushrooms, fior di latte, pomodoro sauce

SEASONAL MUSHROOM (veg) chanterelle, brown beech,
shiitake

PIZZA ALLA VODKA creamy tomato sauce, red onion, bell
pepper, pancetta, basil, fior di latte



BEVERAGE PACKAGES



BEVERAGE TIERS

***All beer is included in all packages

TIER ONE | \$45

LIQUOR

Vodka - Wheatley Tequila - Corazon
Rum - Planteray 3 Stars Rum
Bourbon - Evan Williams
Rye Whiskey - Rittenhouse
Gin - Citadel
Scotch - Dewars White

WINE

La Bella, Prosecco
Clic, Venezia, Pinot Grigio
Cave de Lugny, Burgundy, Chardonnay
l'Olivette, Provance, Rose
Felsina, Chinati Classico, Sangiovese

TIER TWO | \$65

LIQUOR

Vodka - Tito's or Ketel One
Tequila - El Tesoro or Ocho
Rum - Planteray 5 Star
Bourbon - Elijah Craig or Bulleit or Eagle Rare
Rye - Bulleit Rye
Gin - Tanqueray or Hendricks or Bombay Sapphire
Scotch - Glenlivet 12 or Glenfiddich 12 or Oban

WINE

La Bella, Prosecco
Pierre Sparr, Cremant d'Alsace, Sparkling Rose
Clic, Venezia, Pinot Grigio
Cave de Lugny, Burgundy, Chardonnay
l'Olivette, Provance, Rose
Felsina, Chinati Classico, Sangiovese
Presqu'ile, Santa Barbara, Pinot Noir
Cou Cou Cabernet, Central Coast, CA, Cabernet Sauvignon

TIER THREE | \$85

LIQUOR

Vodka - Grey Goose or Belvedere
Tequila - Clase Azul
Rum - Foursquare 2010 Single Blended Rum
Bourbon - Bookers or Michters or Blantons
Rye Whiskey - Michters Single Barrel
Gin - Monkey 47 or Botanist
Scotch - Balvenie or McCallan 18

WINE

La Bella, Prosecco
Pierre Sparr, Crémant d'Alsace, Sparkling Rosé
J.Lassalle Brut Champagne
Clic, Venezia, Pinot Grigio
Cave de Lugny, Burgundy, Chardonnay
l'Olivette, Provance, Rose
Felsina, Chinati Classico, Sangiovese
Presqu'ile, Santa Barbara, Pinot Noir
Cou Cou Cabernet, Central Coast, CA, Cabernet Sauvignon

MIMOSA STATION

sparkling wine, orange juice,
cranberry juice

\$25 per person, per hour

PUNCH BOWL

Many of our cocktails & mocktails are great
for a welcome punch.

\$115 per punch bowl



DESSERT

CHOCOLATE CHIP COOKIES

valrhona chocolate chunks,
maldon sea salt

BIANCA COOKIE PLATTER

a dozen assorted cookies

VALRHONA CHOCOLATE CREAM PIE

oreo crust, salted caramel,
hazelnut florentine, vanilla chantilly

WARM APPLE STRUDEL

warm caramel, vanilla ice cream

SEASONAL SORBET

seasonal rotating flavors (vegan, gf)

ICE CREAM SUNDAE BAR

vanilla or chocolate ice cream,
gummy bears, sprinkles, chocolate
and caramel syrup

THANK YOU

GET IN TOUCH

A CONCEPT BY **UMAMI RIOT**
Experience



BIANCA
HOGOFIRE KITCHEN & BAR

Hojoko

CLUCK'S
ASIAN FRIED CHICKEN

gogo ya

THE *Charles*
TAVERN