



Party Menu Option #1

Appetizers

Choice of:

Caprese
Tomato & Fresh Mozzarella with Balsamic Reduction

Sautéed Baby Artichokes
With Basil Pesto

Classic Caesar Salad
Shaved Parmigiano & Homemade Croutons

Main Course

Choice of:

Chicken alla Parmigiana
With Spaghetti Pomodoro

Salmone Scozzese
Cauliflower, Mushrooms, Sage & Pomegranate Vinaigrette

Spinach & Ricotta Ravioli
Basil Pesto, Oven Roasted Grape Tomatoes & Ricotta Salata

Dessert

Choice of

Panna Cotta
Artisanal Trio of Gelato
Homemade Tiramisu

Coffee or Tea

\$55 per Person
+ Tax, Bar & 20% Gratuity
(40+ People Required)

*Due to our current times & availability of certain products
Menu is Subject to Change at any given time.*



Party Menu Option #2

Appetizers

Choice of Four

Caprese
Tomato & Fresh Mozzarella with Balsamic Reduction

Arancini
Mini Mushroom Risotto Rice Balls with Truffle Aioli

Sautéed Baby Artichokes
With Basil Pesto

Classic Caesar Salad
Shaved Parmigiano & Homemade Croutons

Baby Arugula Salad
Grape Tomatoes & Shaved Parmigiano

Main Course

Choice of Four

Braised Short Rib
Au Jus, Potato Puree & Asparagus

Shrimp Scampi
Garlic | Butter | Parsley Sauce, Jasmine Rice & Haricot Vert

Free Range Roasted Half Chicken
Lemon Rosemary Sauce, Potatoes & Haricot Vert

Salmone Scozzese
Cauliflower, Mushrooms, Sage & Pomegranate Vinaigrette

Spinach & Ricotta Ravioli
Basil Pesto, Oven Roasted Grape Tomatoes & Ricotta Salata

Dessert

Choice of

Panna Cotta
Artisanal Trio of Gelato
Homemade Tiramisu

Coffee or Tea

\$65 per Person
+ Tax, Bar & 20% Gratuity
(40+ People Required)

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Party Menu Option #3

Appetizers

Choice of Four:

Mini Mushroom Risotto Rice Balls with Truffle Aioli

Prosciutto di Parma, Artichokes & Parmigiano

Classic Caesar Salad with Homemade Croutons & Shaved Parmigiano

Baby Arugula & Grape Tomatoes with Shaved Parmigiano

Tardiva Salad: Fennel, Celery Root, Radicchio, Walnuts, Pomegranate & Sweet Gorgonzola

Burrata with Grilled Peaches & Speck

Sauteed Baby Artichokes with Basil Pesto

Soft Polenta with Wild Mushrooms

Pasta Course

For Each Guest:

Rigatoni with Pomodoro or Alla Vodka Sauce

Main Course

Choice of Four (one per section)

8 oz. Sirloin Steak | Peppercorn Sauce | Mashed Potatoes | Asparagus

Double Cut Pork Chop | Balsamic & Maple Glaze | Truffle Oil Drizzle

Braised Short Rib | Au Jus | Potato Puree | Asparagus

Half Roasted Chicken | Lemon Rosemary Sauce | Potatoes | Haricot Vert

Seared Duck Breast | Roasted Potatoes | Tart Cherry Sauce

Chef's Seasonal Seafood Special Option

Shrimp Scampi | Garlic Butter | Jasmine Rice | Haricot Vert

Branzino | Borlotti Bean Salad | Pepecrusco Sauce

Organic Salmon | Cauliflower | Mushrooms | Pomegranate Vinaigrette

Risotto | Asparagus | Artichokes | Prosecco

Dessert

Choice of

Panna Cotta

Flourless Chocolate Cake

Artisanal Trio of Gelato

Homemade Tiramisu

Coffee or Tea

\$85 per Person

+ Tax, Bar & 20% Gratuity

(40+ People Required)

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— ADDITIONS —

PASSED HORS D'OUVRES

\$28 per person
Choice of 4 items

PASTA INTERMEZZO

\$7 per person
Rigatoni or Penne Pasta with: Pomodoro or Alla Vodka
\$9 per person
Homemade Pasta with: Chef's Selection of Sauces

BEER & WINE PACKAGE

\$40 per person
2 Whites + 2 Reds + 1 Rose | All Available Beers
(3 hours from start of party - soda included)

PREMIUM OPEN BAR

\$55 per person
Beer | Wine | Liquor | Soda
(3 hours from start of party)

BUBBLY SHOWER PACKAGE

\$35 per person
Unlimited Prosecco | Mimosas | Bellini
(3 hours from start of party)

ESPRESSOS & CAPPUCINOS

A la Carte



COCKTAIL HOUR
PASSED HORS D'OUVRES BUTLER STYLE

\$28 PER PERSON

CHOICE OF 4

Tuna Tartare: over Cucumber with Wasabi Mayo

Potato Chip, Crème Fraiche, Caviar

Shrimp & Artichoke, Pesto • Chicken Tramezzini

Shrimp Ceviche on Puff Pastry • Smoked Salmon on Pumpernickel Bread

Mini Tomato & Mozzarella • Bite size Pizzette Margherita

Prosciutto Wrapped Asparagus • Mushroom & Truffle Arancini

Mini Eggplant Rollatini • Nona Alba's Bite Size Meatballs

Mini Polenta, Portobello & Balsamic • Mini Salmon Cakes

Shrimp Salad on Puff Pastry • Watermelon, Ricotta Salata & Mint

Basil Leaf Stuffed with Goat Cheese and Toasted Pinenuts

Homemade Focaccia with Fontina and Prosciutto

Crostini:

Goat Cheese/Roasted Pepper/Zuchinni

OR

Ricotta/Prosciutto/Peach/Honey