CORPORATE EVENTS

- MEZZANINE -

T

- COCKTAIL RECEPTIONS -

HORS D'OEUVRES

$75 PP FOR THREE HOURS

(MAXIMUM OF 80 GUESTS)

FIVE HORS D'OEUVRES (TWO HOURS)

PROSECCO, WINE, BEER AND SOFT DRINKS FOR THREE HOURS

FOOD STATIONS

$135 PP FOR THREE HOURS

(MAXIMUM OF 80 GUESTS)

ONE HOUR OF EACH: FIVE HORS D'OEUVRES, THREE FOOD STATIONS AND THREE MINI DESSERTS

PROSECCO, WINE, BEER AND SOFT DRINKS FOR THREE HOURS

ALL PACKAGES INCLUDE STAFF, RECLAIMED FURNITURE, LINEN, CATERING EQUIPMENT AND SOUND SYSTEM FOR BACKGROUND MUSIC WITH MICROPHONE FOR SPEECHES
ANY AUDIOVISUAL EQUIPMENT AVAILABLE AT ADDITIONAL CHARGE

- SEATED LUNCH -

FAMILY STYLE-$70 PP | PLATED-$80 PP

(MAXIMUM OF 45 GUESTS)

THREE COURSE LUNCH

WATER AND SOFT DRINKS

TEA/COFFEE

(ALCOHOL CHARGED ON CONSUMPTION OR AT $40 FOR THREE HOURS OF WINE AND BEER)

- SEATED DINNER -

FAMILY STYLE-$150 PP | PLATED-$160 PP

(MAXIMUM OF 45 GUESTS)

PROSECCO AND THREE HORS D'OEUVRES RECEPTION OR ALTERNATIVE OF WINE, BEER AND SOFT DRINKS

THREE COURSE DINNER

WINE, BEER OR ALTERNATIVE OF PROSECCO AND SOFT DRINKS

WATER THROUGHOUT

A CHOICE OF TWO ANTIPASTI, ONE PASTA, TWO SECONDI, TWO CONTORNI AND THREE MINI DESSERTS AVAILABLE FOR THREE COURSES

ALL PACKAGES INCLUDE STAFF, RECLAIMED FURNITURE, LINEN, CATERING EQUIPMENT AND SOUND SYSTEM FOR BACKGROUND MUSIC WITH MICROPHONE FOR SPEECHES
ANY AUDIOVISUAL EQUIPMENT AVAILABLE AT EXTRA CHARGE

COLD HORS D'OEUVRES

RICOTTA
BUFALA TRUFFLED RICOTTA, CROSTINI

SMOKED SALMON
SMOKED SALMON, LEMON OIL, CAPER, CHIVE, RADISH

FLUKE CEVICHE
FENNEL, APPLE, ORANGE

BRESAOLA ROLLATINI
CURED BEEF, LEMON, ARUGULA

CAPRESE
TOMATOES, FRESH MOZZARELLA, BASIL ON A SKEWER

ARTICHOKE TARTLET
ARTICHOKE, RICOTTA, MINT

GOAT CHEESE PROFITEROLES
GOAT CHEESE MOUSSE, LEMON, BLACK PEPPER

POLIPO
OCTOPUS, CELERY, MUSTARD, CAPER BERRIES

I FICO
FIG, SPECK, PISTACHIO

PROSCIUTTO E MELONE
PROSCIUTTO AND MELON

PECORINO
PECORINO, FIG JAM

HOT HORS D'OEUVRES

FONTINA AND PARMESAN ARANCINI
FONTINA AND PARMESAN STUFFED RISOTTO BALLS

WILD MUSHROOM ARANCINI
WILD MUSHROOM STUFFED RISOTTO BALLS

SPRING PEA ARANCINI
SPRING PEAS, SPECK, PECORINO

MEATBALL SLIDER
MINI BEEF & VEAL MEATBALLS ON HOUSE MADE BREAD

CHICKEN SALTIMBOCCA
CHICKEN, PROSCIUTTO, PARMIGIANO, SAGE

"MAIALINO IN COPERTA"
ITALIAN SAUSAGE WRAPPED IN PUFF PASTRY

COD CROQUETTE
GARLIC AIOLI

CRAB CAKE
CRAB CAKE, HERBS, MUSTARD AIOLI

MINI PIZZETTE
MOZZARELLA, TOMATO BASIL SAUCE

MINI QUICHE
BACON, SPINACH -OR- MUSHROOM

CHICKPEA "MEATBALLS"
VEGAN CHICKPEA "MEATBALLS"

OLIVE ALL' ASCOLANA
MEAT STUFFED BREADED CASTELVETRANO OLIVES

- LUNCH/DINNER MENU -

ANTIPASTI

ZUPPA
SEASONAL WARM OR CHILLED SOUP

INSALATA
ARUGULA, PARMIGIANO, LEMON VINAIGRETTE

FARRO
FARRO, CHERRY TOMATOES, RICOTTA SALATA, MINT, BABY SPINACH

SPINACI E PERE
SPINACH, PEAR, GORGONZOLA DOLCE, PECANS, SHERRY VINAIGRETTE

BURRATA
BURRATA, ARUGULA, SUN-DRIED TOMATO PESTO, ACETO BALSAMICO, ALMOND CRUMBS

POLPETTINE
VEAL AND BEEF MEATBALLS, SAN MARZANO TOMATOES, PARMIGIANO

SECONDI

POLLO
ROASTED CHICKEN, HERB JUS

BISTECCA
CULOTTE STEAK, BALSAMICO AND SALSA VERDE

SALMONE
PAN–ROASTED SALMON, CHARRED LEMON

BRANZINO
MEDITERRANEAN SEA BASS, PARSLEY PESTO

AGNELLO ($8 SUPPLEMENT)
SPICE RUBBED RACK OF LAMB AGRODOLCE

CAPESANTE
PAN-ROASTED SCALLOPS WITH LEMON CAPER BERRIES

PASTA

CAVATELLI
BOLOGNESE RAGU

RIGATONI ($3 SUPPLEMENT)
ABRUZZESE DUCK RAGU, STEWED TOMATOES, PARMIGIANO

FUSILLI
CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

GIGLI PESTO
BASIL PESTO, PARMIGIANO

**GLUTEN FREE PASTA AVAILABLE FOR ADDITIONAL FEE*

CONTORNI

PATATE
FINGERLING POTATOES, ROSEMARY

ZUCCA
ROASTED GREEN AND YELLOW SQUASH, FRESH HERBS, CHERRY TOMATOES

CAVOLO
ROASTED KALE SPROUTS

MARKET GREENS

- FOOD STATIONS -

BRUSCHETTA

RICOTTA
BUFALA RICOTTA, TRUFFLE

CECI
CHICK PEAS WITH LEMON ZEST AND OREGANO

CAPRESE
FRESH MOZZARELLA, TOMATO, BASIL

ANCHOVY
ANCHOVY, ARUGULA, ROASTED PEPPER

GORGONZOLA
GORGONZOLA, PEAR

FORMAGGI E SALUMI

SELECTION OF THREE ARTISANAL CHEESES AND THREE CURED MEATS, CHEF'S CHOICE CONDIMENTI

FORMAGGI E OLIVES DISPLAY

PARMESAN CHEESE, MARINATED OLIVES, GRISSINI

POLPETTE

BEEF AND VEAL MEATBALLS ON HOUSE MADE FOCACCIA

PASTA

(GLUTEN FREE PASTA AVAILABLE)

FUSILLI
CHERRY TOMATOES, GARLIC, BASIL, TUSCAN OLIVE OIL

CAVATELLI
BOLOGNESE RAGU

RIGATONI ($3 SUPPLEMENT)
ABRUZZESE DUCK RAGU, STEWED TOMATOES, PARMIGIANO

GIGLI
BASIL PESTO, PARMIGIANO

MINI DESSERTS

TIRAMISU
LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

CANNOLI ABRUZZESI
NUTELLA , MASCARPONE CREAM , CACAO NIBS

CHOCOLATE BUDINO
DARK CHOCOLATE, HAZELNUTS

OPERA CAKE
ALMOND CAKE, RUM, ESPRESSO

CIOCCOLATO
CHOCOLATE TART, FLEUR DE SEL

PANNA COTTA
PANNA COTTA, SEASONAL PREPARATION

BEIGNET
CHOCOLATE GLAZED CREAM PUFFS, CHANTILLY CREAM

LAMPONE
RASPBERRY TART, PASTRY CREAM

COCONUT MACAROON
CHOCOLATE, COCONUT

CHOCOLATE FLOURLESS CUPCAKE
CHANTILLY CREAM ICING

- MINI DESSERTS -

TIRAMISU
LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

PANNA COTTA
PANNA COTTA, SEASONAL PREPARATION

BEIGNET
CHOCOLATE GLAZED CREAM PUFFS, CHANTILLY CREAM

CHOCOLATE BUDINO
DARK CHOCOLATE, HAZELNUTS

OPERA CAKE
ALMOND CAKE, RUM, ESPRESSO

CANNOLI ABRUZZESI
NUTELLA , MASCARPONE CREAM, CACAO NIBS

CIOCCOLATO
CHOCOLATE TART, FLEUR DE SEL

LAMPONE
RASPBERRY TART, PASTRY CREAM

COCONUT MACAROON
CHOCOLATE, COCNUT

CHOCOLATE FLOURLESS CUPCAKE
CHANTILLY CREAM ICING

- DESSERTS -

TIRAMISU
LADYFINGERS, COFFEE, MASCARPONE CREAM, RUM

FRUTTA
SELECTION OF SEASONAL FRUITS

BUDINO
CHOCOLATE HAZELNUT, PANNA FRESCA, TOASTED HAZELNUTS

NUTELLA CAKE
DARK CHOCOLATE CAKE, NUTELLA, MASCARPONE, GANACHE, GOLD LEAF

CHEESECAKE
SEASONAL PREPARATION

PANNA COTTA
PANNA COTTA, SEASONAL PREPARATION

- BEVERAGES -

NON-ALCOHOLIC

FRESH JUICES
ORANGE, GRAPEFRUIT, CRANBERRY

SODA
COCA COLA, DIET COKE, SPRITE, TONIC, CLUB SODA, GINGER ALE
SAN PELLEGRINO: STILL & SPARKLING WATER, LIMONATA, ARANCIATA

COFFEE & TEAS
REGULAR AND DECAF DRIP COFFEE BY LAVAZZA, ASSORTED TEAS

WINE

- our wine list changes based on availability -

PROSECCO DI VALDOBBIADENE SUPERIORE
LE MANZANE (VENETO)

PECORINO
CAMILLO MONTORI (ABRUZZO)

MONTEPULCIANO D'ABRUZZO
CAMILLO MONTORI (ABRUZZO)

BEER

PERONI - ITALY
BLUE MOON - USA
PAULANER - GERMANY

- ADDITIONAL ITEMS -

HORS D'OEUVRES

$ 5 PP EACH

BELLINI AND CAVIAR
SHRIMP COCKTAIL
TUNA SEARED YUZU

CRUDI/CEVICHE

$30 PP PER SELCTION

SHRIMP
COCKTAIL SAUCE, LEMON HORSERADISH
FLUKE
FENNEL, APPLES, ORANGES
SALMON TARTARE
CHIVES, LEMON, OIL

ARROSTI

$25 PP EACH

CAPESANTE
PAN-ROASTED SCALLOPS WITH LEMON CAPER BERRIES
SALMONE
PAN–ROASTED SALMON, CHARRED LEMON
BRANZINO
MEDITERRANEAN SEA BASS, PARSLEY PESTO
POLLO
ROASTED CHICKEN, HERB JUS
AGNELLO ($8 SUPPLEMENT)
SPICE RUBBED RACK OF LAMB, AGRODOLCE
BISTECCA
CULOTTE STEAK, BALSAMICO AND SALSA VERDE

BEVERAGE

STANDARD LIQUORS $12.50 PP

VODKA
RUM
GIN
TEQUILA
IRISH WHISKEY
BOURBON WHISKEY
APEROL
CAMPARI
SWEET VERMOUTH
DRY VERMOUTH
COINTREAU

PREMIUM LIQUORS $15 PP

GREY GOOSE VODKA
BARBANCOURT AGED RUM (4 YR)
TANQUERAY GIN - HENDRICKS GIN
CORRALEJO BLANCO TEQUILA
CORRALEJO REPOSADO TEQUILA
CLONTARF IRISH WHISKEY
BULLEIT BOURBON WHISKEY
BULLEIT RYE WHISKEY
JOHNNY WALKER BLACK SCOTCH - APEROL
CAMPARI
SWEET VERMOUTH
DRY VERMOUTH COINTREAU
BAILEY'S IRISH CREAM
HENESSEY VS
DISARONNO
GRAPPA
GRAND MARINER
KAHLUA
LIMONCELLO
SAMBUCA
AMARO MONTENEGRO

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