



PERRICONE'S MARKETPLACE AND CAFÉ

SET MENU PREMIUM DINNER PACKAGE

15 S.E. TENTH STREET
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SET MENU EVENT PREMIUM DINNER

***Dine in Only Menu**

APPETIZERS

Choose 2 of the following appetizers:

Appetizers are served family style on large platters

- **Antipasto Misto (Italian Meats & Cheeses)**
- **Fried Calamari & Zucchini Straws**
- **Mozzarella Caprese**
- **Baked Brie en Croute**

SALAD COURSE (same for all guests)

- **Mixed Baby Greens with an Aged Balsamic Vinaigrette**
- **Classic Romano Caesar**
- **Organic Salad with a Fine Herb Vinaigrette**

ENTRÉE

Choose 3 entrees from the following groups. Your guests will choose 1 of your 3 choices:

Entrée Salads:

- **SESAME CRUSTED AHI TUNA SALAD SERVED MEDIUM RARE WITH A GINGER VINAIGRETTE DRESSING. SERVED ON A BED OF MIXED BABY GREENS**
- **CASHEW ENCRUSTED SALMON SALAD SERVED OVER FRESH SPINACH, STRAWBERRIES & FETA CHEESE WITH A CHIPOTLE KEY-LIME VINAIGRETTE**
- **SPINACH SALAD WITH SLICED FREE RANGE CHICKEN BREAST, FRESH RASPBERRIES, CANDIED WALNUTS, CRUMBLED GORGONZOLA & LOW-FAT RASPBERRY VINAIGRETTE**

Pasta Entrées:

- **SEAFOOD LINGUINI WITH SAUTEED SHRIMP, SCALLOPS, MUSSELS & CALAMARI WITH A CLASSIC SCAMPI SAUCE**
- **FETTUCINE WITH SLICED FILET MIGNON, WILD MUSHROOMS & SUN-DRIED TOMATOES, FINISHED WITH A BAROLO WINE SAUCE & TOPPED WITH GOAT CHEESE**
- **PENNE WITH GRILLED CHICKEN, CALAMATA OLIVES, SUN-DRIED TOMATOES, DICED FETA CHEESE, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL**
- **JUMBO LOBSTER STUFFED RAVIOLI WITH A SAMBUCA CORAL PINK SAUCE**
- **PEAR & FOUR-CHEESE STUFFED FIOCCHI WITH A WALNUT-GORGONZOLA CREAM SAUCE**
- **PERRICONE’S CLASSIC CIOPPINO: SHRIMP, MUSSELS, SCALLOPS, FRESH AHI TUNA & SALMON MEDALLIONS OVER LINGUINE WITH A SEAFOOD BROTH**
- **GRANDMA JENNIE'S MEAT LASAGNA**
- **GIGI’S EGGPLANT PARMIGIANA SERVED WITH WHOLE WHEAT PENNE POMODORO**
- **LINGUINE WITH SAUTEED SHRIMP, DICED TOMATOES, FRESH BASIL, GARLIC & OUR SIGNATURE POMODORO SAUCE**

Poultry, Fish & Meat Entrées:

- **VEAL (OR CHICKEN) PARMIGIANA TOPPED WITH MELTED MOZZARELLA SERVED WITH PASTA POMODORO**
- **VEAL (OR CHICKEN) MARSALA SERVED WITH THE STARCH & VEGETABLE OF THE DAY**
- **VEAL (OR CHICKEN) PICATTA SERVED WITH THE STARCH & VEGETABLE OF THE DAY**
- **GRILLED MARINATED SKIRT STEAK (COOKED MEDIUM) TOPPED WITH CRISPY ONION STRINGS SERVED WITH STARCH & VEGETABLE OF THE DAY**
- **GRILLED NY SIRLOIN (COOKED MEDIUM) SERVED WITH THE STARCH & VEGETABLE OF THE DAY**
- **PAN SEARED SESAME CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A SOY-GINGER GLAZE SERVED WITH THE STARCH & VEGETABLE OF THE DAY**
- **PAN SEARED PISTACHIO CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A RASPBERRY BEURRE BLANC, SERVED WITH THE STARCH & VEGETABLE OF THE DAY**
- **PAN SEARED SNAPPER LIVORNESE SERVED WITH STARCH & VEGETABLE OF THE DAY**
- **PAN SEARED SNAPPER ALMONDINE WITH A CITRUS BEURRE BLANC, SERVED WITH STARCH & VEGETABLE OF THE DAY**
- **PAN SEARED SNAPPER WITH KEY LIME BEURRE BLANC, STARCH & VEGETABLE**

DESSERT

Choose 2 of the desserts from the following group. Your guest will choose 1 of your 2 choices:

- TRIPLE CHOCOALTE LAYER CAKE
- FLOURLESS CHOCOLATE TRUFFLE MOUSSE CAKE
- BANANA CAKE
- TIRAMISU
- HOMEMADE FLAN
- COCONUT FLAN
- GELATO (VANILLA, CHOCOLATE, CHOCOLATE CHIP)
- SORBET (LEMON, STRAWBERRY)
- NY CANNOLI

INCLUDED BEVERAGES:

- ICED TEA
- SOFT DRINKS
- AMERICAN COFFEE

*REFILLS INCLUDED

BEVERAGES CHARGED ON CONSUMPTION:

- ALL ALCOHOLIC BEVERAGES
- ESPRESSO
- CAPPUCCINO
- CAFÉ LATE
- HERBAL TEAS

CHILDREN’S MENU- \$11.95 PER CHILD

Choose 1 of the following:

- CHICKEN FINGERS WITH FRENCH FRIES
- MOZZARELLA STICKS WITH FRENCH FRIES
- PENNE PASTA WITH POMODORO SAUCE
- MEAT LASAGNA
- PENNE PASTA WITH BUTTER

CHILDREN’S BEVERAGES:

- ICED TEA
- SOFT DRINKS

*REFILLS INCLUDED

FOOD PRICING:

\$44.95 PER ADULT

PLUS 8% SALES TAX & 18% GRATUITY

BRING YOUR OWN DESSERT TAKE \$1.00 OFF PER PERSON

***PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

ADDITIONAL BEVERAGE PRICING*:

MIMOSA OR SANGRIA: \$26.95 PER PITCHER (5-7 GLASSES)

PERRICONE’S PINOT GRIGIO OR MERLOT: \$25.99 PER BOTTLE

PERRICONE’S PROSECCO: \$26.95 PER BOTTLE

BEER: \$6.00 PER BOTTLE (DOMESTIC OR IMPORT)

LIQUOR/COCKTAILS: PLEASE ASK US ABOUT OUR OPEN BAR PACKAGES OR INDIVIDUAL COCKTAIL PRICES

***ADDITIONAL BEVERAGES WILL BE CHARGED AN ADDITIONAL 8% SALES TAX AND 18% GRATUITY**

PERRICONE’S SET MENU EVENT PREMIUM DINNER RESERVATION REQUEST FORM

CONTACT NAME: _____

COMPANY OR GUEST OF HONOR: _____

ADDRESS: _____

CITY: _____ **ZIP CODE:** _____

TELEPHONE: DAYTIME: _____

EVENING: _____

CELLULAR: _____

FAX: _____

EMAIL: _____

OCCASION/TYPE OF FUNCTION: _____

REQUESTED DATE: _____ **DAY OF WEEK:** _____

REQUESTED TIME: _____ **(3 HOUR TIME LIMIT)**

ESTIMATED NUMBER OF GUESTS: _____

MENU SELECTIONS

APPETIZER CHOICES. _____

SALAD COURSE: _____

ENTRÉE CHOICES: 1. _____
2. _____
3. _____

DESSERT CHOICES: 1. _____
2. _____

**BEVERAGES INCLUDED ARE ICED TEA, SOFT DRINKS & AMERICAN COFFEE.
ALL ALCOHOLIC BEVERAGES WILL BE CHARGED ON CONSUMPTION.**

**PLEASE FAX THIS BACK TO (305)371-6647.
A PROPOSAL WILL BE EMAILED TO YOU FOR YOUR REVIEW.
IF EVERYTHING MEETS YOUR APPROVAL, PLEASE RETURN THE CREDIT CARD
CONFIRMATION FORM AT YOUR EARLIEST CONVENIENCE TO SECURE YOUR DATE.**

FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN WINE?

DUE TO INSURANCE REGULATIONS WE CANNOT ALLOW OUTSIDE WINE/ALCOHOL INTO THE RESTAURANT FOR GROUP FUNCTIONS.

CAN I BRING A CAKE?

YES, WE ELIMINATE THE DESSERTS FROM THE PACKAGE AND TAKE \$1.00 OFF THE PRICE PER PERSON. WE WILL CUT AND SERVE YOUR CAKE.

WILL I HAVE A PRIVATE ROOM?

PRIVATE ROOMS ARE GUARANTEED FOR GROUPS OF 70-100. WE OFFER A SEMI PRIVATE AREA GIVING A PORTION OF A LARGER ROOM FOR FUNCTIONS WITH LESS THAN 70 GUESTS.

WILL THE TABLES HAVE LINENS?

IF YOU WOULD LIKE TO ADD LINEN, WE CAN PROVIDE YOU WITH WHITE CLOTH LINENS FOR \$10.00 PER LINEN.

CAN I HAVE A CAKE/GIFT TABLE?

YES, IF NEEDED. AT THE TIME THAT YOU GIVE YOUR FINAL NUMBER OF GUESTS WE WILL DISCUSS SET UP AND SPECIAL NEEDS.
(EXAMPLE: CAKE/GIFT TABLE AND SETUP REQUIREMENTS)

HOW IS LIQUOR, WINE OR MIMOSA CHARGED?

EITHER ON CONSUMPTION OR A CHOICE OF OUR BAR PACKAGES

WHAT HAPPENS IF IT RAINS AND MY PARTY IS SCHEDULED OUTSIDE?

ALL ROOMS ARE PROTECTED AND WEATHER PROOF WITH A/C AND HEAT IF NEEDED.

CAN I COME DECORATE?

YES, YOU HAVE 1 HOUR BEFORE YOUR RESERVATION FOR DECORATION/SET-UP.

HOW LONG WILL I HAVE THE AREA FOR?

PARTIES ARE TYPICALLY SCHEDULED FOR 3 HOURS

WHERE CAN MY GUESTS PARK?

WE OFFER VALET PARKING FOR \$6 PER CAR.

ATTENTION CUSTOMERS:

**THANK YOU FOR YOUR INTEREST IN HOSTING A PARTY AT
PERRICONE’S MARKETPLACE & CAFÉ. DUE TO THE POPULAR
DEMAND FOR OUR PRIVATE FUNCTION ROOMS, THE
FOLLOWING PROCEDURES ARE NECESSARY TO RESERVE YOUR
PARTY DATE:**

- 1. FAX YOUR RESERVATION FORM TO (305)371-6647**
- 2. WITHIN 48 HOURS A PRICED PROPOSAL WILL BE FAXED
OR EMAILED TO YOU**
- 3. IF YOU ACCEPT THE TERMS OF THE PROPOSAL, PLEASE
SIGN AND PROVIDE A CREDIT CARD NUMBER FOR
RESERVATION PURPOSES AND FAX BACK THE
ACCEPTANCE PAGE. NOTHING WILL BE CHARGED TO
YOUR ACCOUNT UNTIL THE DAY OF THE EVENT.**
- 4. UPON RECIEPT OF YOUR ACCEPTANCE WE WILL CONFIRM
YOUR RESERVATION BY FAX.**

**PLEASE NOTE THAT UNTIL YOU RECEIVE YOUR
CONFIRMATION FROM OUR ADMINISTRATIVE OFFICE, THE
DATE YOU ARE TRYING TO RESERVE IS AVAILABLE TO THE
FIRST CONFIRMED PARTY. SIMPLY FAXING A RESERVATION
REQUEST DOES NOT GUARANTEE THE RESERVATION.**