

**BRIO** 

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PARTIES & EVENTS

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# WELCOME TO BRIO

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Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



ALISON PETERS  
EXECUTIVE CHEF, BRIO TUSCAN GRILLE

# PLANNING YOUR EVENT

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Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

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## GUIDELINES

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### GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

### DEPOSITS, FEES & TAXES

At Brio, room charges & minimums vary by location for private event space. Your Brio Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect service charges or staff gratuity. Applicable state and local taxes will be added to all food & beverage charges.

### CUSTOMIZED MENU CARDS

Brio is pleased to design a custom menu card for your special event when applicable.

### ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

### CANCELLATION FEES

(Applies to locations with private dining rooms)  
Cancellation fees vary from location to location. Please ask your Brio Event Coordinator for their specific policy.

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## SELECT YOUR EVENT PACKAGES

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### APPETIZERS

Select one of our chef-inspired appetizers to add to your meal or your event package. If you wish to offer appetizers only, we will assist you in creating a menu.

### BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select drinks from our bar menu.

### DESSERT

Select individual desserts to enhance your dining experience.

### PLATED MENUS

(Recommended for parties of 25 or fewer guests.)  
Your guests select individually plated salads and entrées.

### FAMILY-STYLE MENUS

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table.

# EVENT PLANNER

Let us help you host the perfect event. Whether your planning a wedding shower, a work luncheon, or a simple get together, we are here to help every step of the way. To get started, fill out the information below.

## SELECT YOUR EVENT PACKAGE

DATE OF EVENT: \_\_\_\_\_ BRIO EMAIL ADDRESS: \_\_\_\_\_  
 # OF GUESTS FOR EVENT: \_\_\_\_\_ PHONE #: \_\_\_\_\_  
 R.S.V.P. FINAL # BY: \_\_\_\_\_ EVENT NAME: \_\_\_\_\_  
 EVENT COORDINATOR: \_\_\_\_\_

## PACKAGE SELECTION

APPETIZER SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

SOUP/ SALAD SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

ENTRÉE SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

SIDE DISH SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

DESSERT SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

BEVERAGE SELECTION(S): \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

SPECIAL REQUESTS/NEEDS FOR EVENT: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

# BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select drinks from our bar menu.

## PACKAGE DESCRIPTIONS

**CASH BAR**  
 Drinks are paid for by your guests when ordered.

**HOST BAR**  
 Drinks are priced à la carte and are tracked by the bartender throughout your event.

**WINE SERVICE**  
 Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

## HOST BAR DRINK SELECTIONS

BOTTLED DOMESTIC BEER	4.25	CALL MARTINI	9.50
BOTTLED CRAFT BEER	5.75 - 6.95	PREMIUM MARTINI	10.50
BOTTLED IMPORTS	5.25 - 5.75	ROCKS (HOUSE POUR)	6.75
NON-ALCOHOLIC BEER	4.00	ROCKS - CALL DRINKS	8.25
MIXED DRINKS (HOUSE POUR)	6.00	ROCKS - PREMIUM	9.25
CALL DRINKS (MIXED)	7.50	WINE BY THE GLASS	7.50 - 13.00
PREMIUM DRINKS (MIXED)	8.50	SODA	3.00
HOUSE MARTINI	8.00	BOTTLED WATER	
		Small/Large	3.00 - 5.00

## BAR PACKAGE SELECTIONS

<b>PREMIUM PACKAGE</b> Premium Liquors   Imported & Domestic Beers House Wines   Sodas   Juices   Bottled Water		<b>BEER &amp; WINE PACKAGE</b> Imported & Domestic Beers • House Wines Sodas • Juices • Bottled Water	
<b>TWO HOURS</b>	28	<b>TWO HOURS</b>	18
<b>THREE HOURS</b>	32	<b>THREE HOURS</b>	24
<b>FOUR HOURS</b> (Hour pricing based on a per person cost.)	36	<b>FOUR HOURS</b> (Hour pricing based on a per person cost.)	30
<b>STANDARD BEVERAGE PACKAGE</b> Assorted Fruit Juices   Assorted Sodas Lemonade   Milk   Coffee   Iced Tea (Pricing based on a per person cost.)	5	<b>CASH BAR PACKAGE</b> Guest have access to entire Bar Selections (This package requires a \$75.00 Bartender Fee. Cash bar prices available upon request.)	

(96-350 cal per 12 oz beer | 125-160 cal per 6oz wine)

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

# APPETIZERS & DESSERTS

Enhance your event with one of our chef-inspired appetizers.

## APPETIZERS - ADD TO ANY PACKAGE

### FAMILY-STYLE APPETIZERS

Serves 10-12

Roasted Garlic, Spinach & Artichoke Dip  
210 - 251 cal | 32

Calamari Fritto Misto  
318 - 381 cal | 34

Tomato Caprese  
54 - 65 cal | 28

Vegetable Crudites  
104 - 125 cal | 28

Assorted Cheese Tray  
458 - 550 cal | 39

Seasonal Fruit Tray  
124 - 149 cal | 28

### APPETIZERS BY THE DOZEN

Bruschetta Sampler\*  
155 - 175 cal | 30

Gorgonzola Crusted Lamb Chops\*  
500 cal | 42

Chicken Artichoke Crostini  
122 cal | 20

Tomato Mozzarella Crostini  
94 cal | 18

Bacon Wrapped Shrimp  
132 cal | 40

Jumbo Lump Crab Cakes  
233 cal | 45

Shrimp Cocktail  
40 cal | 38

Crab Stuffed Mushrooms  
108 cal | 38

## DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$4.25. Your Brio Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to event.

Prices do not include tax and service charge and are subject to change.

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# LUNCH PLATED

Create a custom menu from the options below and allow your guest to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

## PRANZO A 17.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Fettuccine Alfredo | 720 cal

#### ENTRÉE SALADS

Kale Caesar Grande Chicken Salad | 620 - 720 cal

Strawberry Balsamic Chicken Salad | 900 cal

#### CHEF'S SELECT

Grilled Chicken Marsala | 770 cal

Lasagna Bolognese | 710 cal

## PRANZO B 19.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta BRIO | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Pasta Pesto | 680 cal

Fettuccine Alfredo | 720 cal

#### ENTRÉE SALADS

Kale Caesar Grande Chicken Salad | 620 - 720 cal

Kale Caesar Grande Salmon Salad\* | 720 cal

Strawberry Balsamic Chicken Salad | 900 cal

#### CHEF'S SELECT

Grilled Chicken Marsala | 770 cal

Grilled Salmon Fresca\* | 550 cal

Chicken Limone | 1050 cal

Lasagna Bolognese | 710 cal

Chicken Milanese | 1030 cal

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# DINNER PLATED

Create a custom menu from the options below and allow your guest to choose from your selections.

## CENA A 25.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

### ENTRÉES (Select Two, One Entrée Per Guest)

#### PASTA

Pasta Brio | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Pasta Pesto | 680 cal

Fettuccine Alfredo | 720 cal

#### CHEF'S SELECT

Lasagna Bolognese | 1420 cal

Chicken Milanese | 1420 cal

Shrimp Mediterranean | 450 cal

Grilled Chicken Marsala | 970 cal

Chicken Limone | 1330 cal

## CENA B 28.95 per person

### STARTERS (Select One)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp 360 cal | 5.95

Jumbo Lump Crab Cake 330 cal | 7.25

Grilled Jumbo Shrimp 80 cal | 5.95

Broiled Lobster Tail 590 cal | 9.95

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTAS

Pasta Brio | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Pasta Pesto | 680 cal

Fettuccine Alfredo | 720 cal

#### CHEF'S SELECT

Lasagna Bolognese | 1420 cal

Chicken Milanese | 1420 cal

Shrimp Mediterranean | 450 cal

Jumbo Lump Crab Cakes | 940 cal

Chicken Limone | 1330 cal

#### GRILLE

Grilled Chicken Marsala | 970 cal

Grilled Salmon Fresca\* | 550 cal

Tuscan Grilled Pork Chop\* (Single) | 660 cal

Gorgonzola Crusted Beef Medallions\* | 1260 cal

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## CENA C 33.95 per person

### STARTERS (Select Two)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp 360 cal | 5.95

Jumbo Lump Crab Cake 330 cal | 7.25

Grilled Jumbo Shrimp 80 cal | 5.95

Broiled Lobster Tail 590 cal | 9.95

Mushroom Marsala Sauce 100 cal | 1.95

Gorgonzola Crust 80 cal | 2.50

## CENA D 38.95 per person

### STARTERS (Select Two)

#### SOUPS

Soup Of The Day | 70 - 350 cal

Lobster Bisque | 490 cal

Add 1.00 per guest

#### SALADS

Caesar Salad | 310 cal

Brio Chopped Salad | 210 cal

Wedge Salad | 370 cal

Kale Caesar | 420 cal

Add 1.00 per guest

#### ADDITIONS

*For an additional charge per guest, enhance your grille entrée with:*

Spicy Black Pepper Shrimp 360 cal | 5.95

Jumbo Lump Crab Cake 330 cal | 7.25

Grilled Jumbo Shrimp 80 cal | 5.95

Broiled Lobster Tail 590 cal | 9.95

Mushroom Marsala Sauce 100 cal | 1.95

Gorgonzola Crust 80 cal | 2.50

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta Brio | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Pasta Pesto | 680 cal

Fettuccine Alfredo | 720 cal

#### CHEF'S SELECT

Lasagna Bolognese | 1420 cal

Chicken Milanese | 1420 cal

Shrimp Mediterranean | 450 cal

Jumbo Lump Crab Cakes | 940 cal

Chicken Limone | 1330 cal

Grilled Salmon Fresca\* | 550 ca

#### GRILLE

*All items come with Yukon Gold mashed potatoes & roasted vegetables.*

Grilled Chicken Marsala | 970 cal

Tuscan Grilled Pork Chops\* (Double) | 1210 cal

Gorgonzola Crusted Beef Medallions\* | 1260 cal

6 oz. Filet Mignon\* | 540 cal

Seasonal Fresh Catch | 390 - 430 cal

### ENTRÉES (Select Three, One Entrée Per Guest)

#### PASTA

Pasta Brio | 1180 cal

Pasta Alla Vodka | 1180 cal

Campanelle Carbonara | 1150 cal

Pasta Pesto | 680 cal

Fettuccine Alfredo | 720 cal

#### CHEF'S SELECT

Lasagna Bolognese | 1420 cal

Chicken Milanese | 1420 cal

Shrimp Mediterranean | 450 cal

Jumbo Lump Crab Cakes | 940 cal

Chicken Limone | 1330 cal

Grilled Salmon Fresca\* | 550 ca

#### GRILLE

*All items come with Yukon Gold mashed potatoes & roasted vegetables.*

Grilled Chicken Marsala | 970 cal

Tuscan Grilled Pork Chops\* (Double) | 1210 cal

9 oz. Filet Mignon\* | 740 cal

14 oz. New York Strip\* | 1060 cal

Seasonal Fresh Catch | 390 - 430 cal

# LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests. Included beverages are iced tea, soft drinks, coffee & hot tea.

## CLASSICO 20.95 per person

### STARTERS

#### SALADS (Select One)

Caesar Salad | 310 cal  
Brio Chopped Salad | 210 cal  
Wedge Salad | 370 cal  
Kale Caesar | 420 cal  
Add 1.00 per guest

#### SIDES (Select One)

Yukon Gold Mashed Potatoes | 660 cal  
Crispy Fingerling Potatoes | 1200 cal  
Roasted Vegetables | 140 cal  
Grilled Asparagus | 100 cal  
Herb Campanelle Pasta | 694 cal

### ENTRÉES

#### PASTA (Select One)

Campanelle Carbonara | 1150 cal  
Pasta Brio | 1180 cal  
Fettuccine Campanelle | 720 cal

#### CHEF'S SELECT & GRILLE (Select One)

Chicken Milanese | 1030 cal  
Grilled Chicken Marsala | 770 cal  
Chicken Limone | 1050 cal  
Grilled Salmon Fresca\* | 550 cal  
Lasagna Bolognese | 710 cal

#### DESSERT (DOLCHINOS) (Select One)

Crème Brûlée | 610 cal  
Tiramisu | 450 cal  
Seasonal Selection | 280 - 620 cal  
Caramel Mascarpone Cheesecake | 620 cal

## ULTIMO 22.95 per person

### STARTERS

#### SALADS (Select Two)

Caesar Salad | 310 cal  
Brio Chopped Salad | 210 cal  
Wedge Salad | 370 cal  
Kale Caesar | 420 cal  
Add 1.00 per guest

#### SIDES (Select Two)

Yukon Gold Mashed Potatoes | 660 cal  
Crispy Fingerling Potatoes | 1200 cal  
Roasted Vegetables | 140 cal  
Grilled Asparagus | 100 cal  
Herb Campanelle Pasta | 694 cal

### ENTRÉES

#### PASTA (Select One)

Campanelle Carbonara | 1150 cal  
Pasta Alla Vodka | 1180 cal  
Pasta Brio | 1180 cal  
Fettuccine Campanelle | 720 cal

#### CHEF'S SELECT & GRILLE (Select Two)

Chicken Milanese | 1030 cal  
Grilled Chicken Marsala | 770 cal  
Chicken Limone | 1050 cal  
Grilled Salmon Fresca\* | 550 cal  
Lasagna Bolognese | 710 cal  
6oz. Filet Mignon\* | 540 cal  
Add 5.00 per guest

#### DESSERT (Select One)

Crème Brûlée | 610 cal  
Tiramisu | 450 cal  
Seasonal Selection | 280 - 620 cal  
Caramel Mascarpone Cheesecake | 620 cal

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# DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style amongst you and your guests.

## CLASSICO 34.95 per person

#### SALADS (Select One)

Caesar Salad | 310 cal  
Brio Chopped Salad | 210 cal  
Wedge Salad | 370 cal  
Kale Caesar | 420 cal  
Add 1.00 per guest

#### SIDES (Select One)

Yukon Gold Mashed Potatoes | 660 cal  
Crispy Fingerling Potatoes | 1200 cal  
Roasted Vegetables | 140 cal  
Grilled Asparagus | 100 cal  
Sicilian Cauliflower | 1120 cal  
Maple Balsamic Brussels Sprouts | 1780 cal  
Herb Campanelle Pasta | 694 cal

#### PASTA ENTRÉES (Select One)

Pasta Brio | 1180 cal  
Pasta Alla Vodka | 1180 cal  
Campanelle Carbonara | 1150 cal  
Fettuccine Campanelle | 720 cal

#### CHEF'S SELECT ENTRÉES (Select One)

Lasagna Bolognese | 1420 cal  
Grilled Salmon Fresca\* | 550 cal  
Jumbo Lump Crab Cakes | 940 cal  
Grilled Chicken Marsala | 970 cal  
Chicken Limone | 1330 cal  
Chicken Milanese | 1420 cal  
Tuscan Grilled Pork Chops\* | 1210 cal

#### DESSERT (Select One)

Crème Brûlée | 610 cal  
Tiramisu | 450 cal  
Seasonal Selection | 280 - 620 cal  
Caramel Mascarpone Cheesecake | 620 cal

## ULTIMO 39.95 per person

#### SALADS (Select Two)

Caesar Salad | 310 cal  
Brio Chopped Salad | 210 cal  
Wedge Salad | 370 cal  
Kale Caesar | 420 cal  
Add 1.00 per guest

#### SIDES (Select Two)

Yukon Gold Mashed Potatoes | 660 cal  
Crispy Fingerling Potatoes | 1200 cal  
Roasted Vegetables | 140 cal  
Grilled Asparagus | 100 cal  
Sicilian Cauliflower | 1120 cal  
Maple Balsamic Brussels Sprouts | 1780 cal  
Herb Campanelle Pasta | 694 cal

#### PASTA ENTRÉES (Select One)

Pasta Brio | 1180 cal  
Pasta Alla Vodka | 1180 cal  
Campanelle Carbonara | 1150 cal  
Fettuccine Campanelle | 720 cal

#### CHEF'S SELECT ENTRÉES (Select Two)

Lasagna Bolognese | 1420 cal  
Grilled Salmon Fresca\* | 550 cal  
Jumbo Lump Crab Cakes | 940 cal  
Grilled Chicken Marsala | 970 cal  
Chicken Limone | 1330 cal  
Chicken Milanese | 1420 cal  
Tuscan Grilled Pork Chops\* | 1210 cal  
Gorgonzola Crusted Beef Medallions\* | 1260 cal  
6oz. Filet Mignon\* | 540 cal  
Add 5.00 per guest

#### DESSERT (Select Two, One Per Guest)

Crème Brûlée | 610 cal  
Tiramisu | 450 cal  
Seasonal Selection | 280 - 620 cal  
Caramel Mascarpone Cheesecake | 620 cal

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# BRUNCH & BREAKS

## CONTINENTAL BREAKFAST 10.95 per person

<p><b>BEVERAGES</b>                  Orange Juice                  Assorted Fruit Juices                  Coffee                  Hot Tea                  Iced Tea                  Milk</p> <p style="text-align: right;">(0 - 150 cal per drink)</p>	<p><b>BREAKFAST</b>                  Bagels With Cream Cheese                  Croissants                  Muffins                  Seasonal Fresh Fruit</p> <p style="text-align: right;">(125 - 480 cal per item)</p>
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## PLATED BRUNCH 18.95 per person | Buffet available at select locations

<p><b>STARTERS</b> (Select One)</p> <p><b>SOUPS</b>                  Soup Of The Day   70 - 350 cal                  Lobster Bisque   490 cal                  Add 1.00 per guest</p> <p><b>SALADS</b>                  Caesar Salad   310 cal                  Brio Chopped Salad   210 cal                  Wedge Salad   370 cal</p> <p><b>BEVERAGES</b>                  Orange Juice                  Assorted Fruit Juices                  Coffee                  Hot Tea                  Iced Tea                  Milk</p> <p style="text-align: right;">(0 - 150 cal per drink)</p>	<p><b>ENTRÉES</b> (Select Three, One Entrée Per Guest)</p> <p><b>BRUNCH</b>                  French Toast   1260 cal                  Scrambled Eggs &amp; Bacon   1230 cal                  Ham &amp; Biscuit Benedict*   1540 cal                  Chef's Seasonal Omelette   610 - 1510 cal                  Limited to parties of 20 or less</p> <p><b>PASTA</b>                  Pasta Brio   1180 cal                  Pasta Pesto   680 cal                  Pasta Alla Vodka   1180 cal                  Campanelle Carbonara   1150 cal</p> <p><b>CHEF'S SELECT</b>                  Grilled Chicken Marsala   770 cal                  Lasagna Bolognese   710 cal</p>
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## AFTERNOON BREAK 6.95 per person

<p><b>SNACKS</b> (Select Three)</p> <p>Seasonal Fruit Tray                  Cookie &amp; Brownie Tray                  Chips                  Assorted Cheese Tray                  Vegetable Crudites                  Assorted Desserts</p> <p style="text-align: right;">(100 - 480 cal per snack)</p>
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# MENU ITEM DESCRIPTIONS

## FAMILY-STYLE APPETIZERS Serves 10 - 12

<p><b>CALAMARI FRITTO MISTO</b>                  Fried golden brown, pepperoncini, aioli, pomodoro</p> <p><b>SEASONAL FRESH FRUIT</b>                  Chef's seasonal selection</p> <p><b>ASSORTED CHEESE TRAY</b>                  An assortment of cheeses</p>	<p><b>ROASTED GARLIC, SPINACH &amp; ARTICHOKE DIP</b>                  With Parmesan flatbread</p> <p><b>TOMATO &amp; MOZZARELLA CAPRESE</b>                  Tomatoes, Mozzarella, field greens, EVOO, balsamic glaze</p> <p><b>VEGETABLE CRUDITES</b>                  Chef's selection using the freshest vegetables of the season</p>
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## APPETIZERS BY THE DOZEN

<p><b>BACON WRAPPED SHRIMP</b>                  Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish</p> <p><b>BRUSCHETTA SAMPLER*</b>                  Our signature Tuscan bread topped with Chef's special selection of fresh, housemade toppings</p> <p><b>JUMBO LUMP CRAB CAKES</b>                  With creamy horseradish</p> <p><b>CHICKEN ARTICHOKE CROSTINI</b>                  Toasted croutons with grilled chicken, artichoke hearts, red peppers, Parmesan</p>	<p><b>GORGONZOLA CRUSTED LAMB CHOPS*</b>                  Prepared medium</p> <p><b>SHRIMP COCKTAIL</b>                  Poached jumbo shrimp chilled, housemade cocktail sauce</p> <p><b>TOMATO MOZZARELLA CROSTINI</b>                  Toasted croutons with Roma tomatoes, fresh Mozzarella, EVOO</p> <p><b>CRAB STUFFED MUSHROOMS</b>                  Roasted crimini mushrooms, jumbo lump crab meat</p>
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## SIDES

<p><b>CRISPY FINGERLING POTATOES</b>                  Fried golden brown, herb butter</p> <p><b>GRILLED ASPARAGUS</b>                  Parmesan</p> <p><b>ROASTED VEGETABLES</b>                  Chef's seasonal selection</p> <p><b>YUKON GOLD MASHED POTATOES</b>                  Housemade with butter and cream</p>	<p><b>HERB CAMPANELLE PASTA</b>                  Herb butter sauce, Parmesan</p> <p><b>SICILIAN CAULIFLOWER</b>                  Capers, pepperoncini, pine nuts, bread crumbs</p> <p><b>MAPLE BALSAMIC BRUSSELS SPROUTS</b>                  Applewood bacon, capers, pecans, Reggiano</p>
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# MENU ITEM DESCRIPTIONS

## ENTRÉES

### JUMBO LUMP CRAB CAKES

Roasted vegetables, crispy fingerling potatoes, red peppers, creamy horseradish

### CHICKEN LIMONE

Traditional Piccata style, fresh lemon, white wine, capers

### CHICKEN MILANESE

Romano breaded chicken, fresh Mozzarella, pomodoro sauce

### GRILLED CHICKEN MARSALA

Herb marinated, mushroom Marsala sauce

### GORGONZOLA CRUSTED BEEF MEDALLIONS\*

Mushroom Marsala sauce, prepared medium

### SHRIMP MEDITERRANEAN

Spicy grilled shrimp, orzo, farro, broccoli, asparagus, tomatoes, spinach, Feta, pesto vinaigrette

6 oz. FILET MIGNON\*

9 oz. FILET MIGNON\*

14 oz. NEW YORK STRIP\*

### GRILLED SALMON FRESCA\*

Grilled asparagus, sweet potatoes, spinach, red peppers, pesto vinaigrette, Feta, tomatoes, balsamic

### SEASONAL FRESH CATCH\*

Selected by our Chef daily

### TUSCAN GRILLED PORK CHOPS\*

Bone-in, center-cut, marinated in-house

## PASTAS

### CAMPANELLE CARBONARA

Grilled chicken, bacon, Parmesan, spinach, creamy Alfredo sauce

### LASAGNA BOLOGNESE

Authentic Bolognese meat sauce, ricotta, Mozzarella, Alfredo

### PASTA ALLA VODKA

Ricotta-filled pasta, crispy pancetta, basil, spicy tomato Parmesan cream sauce

### PASTA BRIO

Rigatoni, grilled chicken, seared mushrooms, Parmesan, creamy roasted red pepper sauce

### PASTA PESTO

Fresh angel hair, grilled chicken, caramelized onions, spinach, tomatoes, red peppers, Feta, basil, light pesto sauce | 680 cal

### FETTUCCHINE ALFREDO

## SOUP & SALAD

### SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

### LOBSTER BISQUE

Sautéed shrimp garnish

### WEDGE SALAD

Gorgonzola, bacon, tomatoes, creamy Parmesan dressing

### BRIO CHOPPED SALAD

Chopped greens, tomato, cucumber, red onion, black olives, Feta, red wine vinaigrette

### CAESAR SALAD

Brioche croutons

### GRILLED SALMON SALAD\*

Tomatoes, grilled asparagus, Feta, crispy shoestring potatoes, balsamic vinaigrette

### KALE CAESAR GRANDE CHICKEN SALAD

Grilled or crispy chicken, crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

### KALE CAESAR SALAD

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

### KALE CAESAR GRANDE SALMON SALAD\*

Crispy pancetta, tomatoes, chopped egg, croutons, Parmesan

## BREAKFAST & BRUNCH

### SCRAMBLED EGGS & BACON

Brunch potatoes, brioche toast

### HAM & BISCUIT BENEDICT\*

Poached cage free eggs, ham, biscuit, grilled asparagus, hollandaise

### BERRIES & CREAM FRENCH TOAST

Cream cheese stuffed, bacon

### CHEF'S SEASONAL OMELETTE

## DESSERT

### CHEF'S SEASONAL

Ask your server for the seasonal selection

### TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

### CRÈME BRÛLÉE

Vanilla bean, caramelized sugar

### CARAMEL MASCARPONE CHEESECAKE

Anglaise sauce, vanilla whipped cream

### BRIO CHEESECAKE

Caramelized sugar, anglaise sauce, fresh strawberry

Gluten- free menu available upon request

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.



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# **PRIVATE EVENTS MENU**

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**BIRTHDAYS**

**ANNIVERSARIES**

**HOLIDAYS**

**COCKTAIL PARTIES**

**LUNCHEONS**

**BUSINESS MEETINGS**

**BRIDAL LUNCHEONS & SHOWERS**

**GRADUATIONS**

**FAMILY GATHERINGS**

**MITZVAHS**

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