

2020 Dinner Menus

Plated Dinner

This menu is complemented by baskets of bread, coffee, & tea service

First Course

(Please select one first course)

Mista: Butter Lettuce, Snap Peas, Carrots, Fennel, Radish, Fines Herbs, Pistachios
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
Honey Crisp Apples, Mixed Baby Lettuces, Burrata Cheese, Pickled Onion, Candied Pecans
Roasted Beets, Arugula, Goat Cheese, Fried Shallots, Pumpkin Seeds
Gem Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusk and Parmigiano
Wood Fired Veal & Pork Meatballs, Castelvetro Olives, Ricotta Salata
Zuppe del Giorno

Main Course

Spit Roasted Half Chicken with Roasted Yukon Gold Potatoes, Broccoli di Ciccio
Seared Local Halibut, Sunchokes, Spinach, Pickled Onion, Almonds
Braised Short Rib, Pioppini Mushrooms, Potato Puree, Gremolata
Francobolli: Fonduta Filled Pasta, Delicata Squash, Brown Butter, Fried Sage
Grilled Ribeye Steak, Potato Puree, Savoy Spinach, Red Wine Sauce (\$10.00 Add)
Grilled Salmon, Butter Beans, Corn, Olives, Capers, Pea Shoots, Preserved Lemon
Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano Reggiano

Dessert Course

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato
Panna Cotta – Vanilla Bean Infused Cooked Cream, Strawberries
Bunet alla Nonna: Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios
Affogato – Vanilla Gelato, Candied Orange, Almonds, Espresso
Gelato or Sorbetto del Giorno

\$75.00 Per Person

(Menus are Seasonal and Subject to Change)



2020 Dinner Menus

Family Style Dinner

French Style Service Served by Gloved Waitstaff

This menu is complemented by baskets of bread, coffee, & tea service

First Course

(Please select three first course options to be served by gloved waitstaff at table)

Roasted Beets with Buffalo Ricotta, Watercress, Fried Shallots, Pumpkin Seeds
Pears, Baby Kale, Gorgonzola Dolce, Candied Pecans, Aceto Balsamico
Gem Lettuce, Lemon and Anchovy Vinaigrette with Garlic Rusk, Parmigiano Reggiano
Pink Lady Apples, Arugula, Pickled Onion, Goat Cheese, Pistachios
Salumi Mista: Chef's Selection of Cured Meats, Grissini
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans

Main Course

(Please select three main course options to be served by gloved waitstaff at table)

Grilled Chicken with Yukon Gold Potatoes, Garlic & Rosemary
Seared Alaskan Halibut or Local Salmon, Spinach, Potatoes, Baby Artichokes, Pine Nuts
Francobolli: Fonduta Filled Pasta, Garden Vegetables, Preserved Lemon, Pine Nuts
Grilled Ribeye Steak with Potato Puree, Savoy Spinach, Red Wine Sauce
Gnudi: Spinach Ricotta "Pillows" with Beef Ragu (or Marinara Sauce), Parmigiano
Bistecca "alla Fiorentina" – Grilled Porterhouse Steak with Potato Puree (+\$10.00)

Dessert Course

(Please select three dessert options to be served by gloved waitstaff at table)

Tiramisu, the Classic Italian Dessert
Chocolate Budino: Bittersweet Chocolate Cake
Panna Cotta with Fresh Strawberries
Bûche "alla Nonna" - Traditional Piemontese Chocolate, Hazelnut, Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios

\$95.00 Per Person

Menus are Seasonal and Subject to Change



2020 Reception Menus

Hot & Cold Canapes

*Served Butler Style
(Minimum order of 20 Pieces)*

Ahi Tuna Tartare in a Soup Spoon

\$6.50 Per Piece

Prosciutto Wrapped Lettuces with Walnuts, Aceto Balsamico

\$6.50 Per Piece

Mozzarella, Cherry Tomato, Fresh Basil on Skewer

\$5.00 Per Piece

Miniature Crab Cake with Spicy Pepper Sauce

\$6.00 Per Piece

Grilled Portobello Mushroom on Skewer, Aceto Balsamico

\$5.00 Per Piece

Roasted Cauliflower on Skewer, Romesco Sauce

\$5.00 Per Piece

Wood Grilled Prawns on Skewer, Roasted Tomato Sauce

\$6.50 Per Piece

Wood-Fired Veal and Pork Meatballs, Tomato Sauce

\$6.00 Per Piece

Grilled Pork Belly & Grilled Fruit on Skewer

\$6.50 Per Piece



2020 Reception Menu

Happy Hour Bento Boxes

(Minimum order of 15 Per Bento Box Required)

Cheese, Charcuterie & Fruit Bento

Italian Cheeses, Chef's Selection of Cured Meats, Castelvetrano Olives, Fruit, Almonds
\$12.50 per guest

Vegetarian Antipasti Bento

Italian Cheeses, Grilled & Pickled Seasonal Vegetables, Castelvetrano Olives
\$10.50 per guest

Classic Shrimp Cocktail Bento

Poached Prawns with House Made Cocktail Sauce, Fresh Lemon
\$14.50 per guest

Grilled Vegetable Bento

Grilled Red Peppers, Onion, Fennel, Zucchini, Eggplant, Balsamic Vinaigrette
\$8.50 per guest

Surf & Turf Skewer Bento

Bento includes Four Skewers (Select Two Types of Skewers)

Rosemary Chicken, Garlic Herb Aioli

Wood Grilled Prawns, Roasted Pepper Sauce

Grilled Pork Belly & Grilled Peaches (fruit is seasonal)

Roasted Cauliflower, Romesco Sauce

Heirloom Tomato Caprese, Mozzarella, Pesto Sauce

\$19.00 per guest

Mini Dessert Bento

Assorted Cookies, Brownies, and Traditional Italian Biscotti

\$9.00 per guest



2020 Bar Menu

A full bar may be set up in two ways:
Billed on consumption or an all-inclusive package.
The all-inclusive package prices are below.

Premium Bar Package

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Light Rum,
Milagro Tequila, Hennessy VSOP Cognac, Makers Mark Bourbon,
Premium Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Waters
\$22 Per Person - Per Hour

Select Bar Package

Skyy Vodka, Seagram's Gin, Cruzan Light Rum, Tres Reyes Tequila,
Early Times Bourbon, Raynol Cognac,
House Wines and Champagne, Imported and Domestic Beer,
Soft Drinks and Mineral Waters
\$18 Per Person - Per Hour

Beer and Wine Package

House Red and White Wines and Champagne
Imported and Domestic Beers
Assorted Soft Drinks, Juices and Mineral Waters
\$16 Per Person - Per Hour

Bartender/Bar Set-Up Fee

\$175 per bartender
(3-hour minimum required includes set up and tear down)
\$50.00 per hour charge per bartender after 3 hours



2020 Bar Menu

A full bar may be set up in two ways:

Billed on consumption or an all-inclusive package.

The prices next to each spirit indicate the price per drink for a bar
billed on-consumption.

Premium Brand Spirits

Ketel One or Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Light Rum,
Patron Tequila, Hennessy VSOP Cognac, Makers Mark or Bulleit Bourbon
\$16 Per Drink

Select Brand Name Spirits

Skyy Vodka, Seagram's Gin, Cruzan Light Rum, Tres Reyes Tequila,
Early Times Bourbon, Raynol Cognac
\$14 Per Drink

House Wines

\$10 Per Drink

Imported and Domestic Beer Selections

Peroni, Lagunitas IPA, Anchor Steam, Allagash Blonde, Erdinger (non-alcoholic)
\$7 Per Drink

Assorted Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Ginger-Ale
\$5 Per Drink

Still and Sparkling Mineral Waters

\$5 Per Drink

Bartender/Bar Set-Up Fee

\$175 per bartender

(3-hour minimum required includes set up and tear down)

\$50.00 per hour charge per bartender after 3 hours

