

## <u>Lunch Event Proposal</u> <u>MENU # 10</u>

Host Name:	Event Date:
Host phone Number:	Event Time: 1pm - 4pm
Host Email:	Occasion:
Room Fee: (non-negotiable)	Cost of Food Per Guest:
Number of Guest Expected:	Cost of Alcohol: run a tab (based on consumption)
Fan	nily style Apps on table
Parmigiano reggiano, marinated olives, crispy brussel sprouts w/ maple bourbon aioli	
	Salad course
<u>chop</u>	ped romaine Caesar salad
crostini, parmigiano, traditional caesar dressing	
Entree course	
{choice of}	
<u>rigatoni</u>	
san marzano pomodoro, mozzarella, basil, parmigiano	
<u>chicken marsala</u>	
sautéed spinach, mushroom marsala reduction	
<u>eqqplant parmiqiano</u>	
melted mozzarella, pomodoro	
dessert course	
bombolino	
ricotta fresca fritti, powdered sugar	
espresso	offee, tea, soda included o, cappuccino, alcohol additional Can be modified to change due to seasonal menu changes
Deposit Amount (\$250 minimum):  Deposit Date:	

Manager Signature of Deposit: