



Lunch Event Proposal

MENU # 11

Host Name:	Event Date:
Host phone Number:	Event Time:
Host Email Address:	Occasion:
Room Fee:	Cost of Food Per Guest: plus tax & tip
Number of guest expected:	Cost of Alcohol: run a tab (based on consumption)

Family style Apps on table

Parmigiano reggiano, hot & sweet imported Italian sausage, marinated olives,
crispy brussel sprouts w/ maple bourbon aioli

Salad course

chopped romaine Caesar salad

crostini, parmigiano, traditional caesar dressing

Entree course

{choice of}

frittata

Italian egg omelette of the freshest seasonal vegetables and cheese

rigatoni

san marzano pomodoro, mozzarella, basil, parmigiano

pan seared salmon

sautéed spinach, maple-dijon reduction

organic chicken paillard

sautéed mixed mushrooms, scallion, tomatoes, rosemary

dessert course

bombolino; ricotta fresca fritti, powdered sugar

coffee, tea, soda included
espresso, cappuccino, alcohol additional

Can be modified

Menu is subject to change due to seasonal menu changes

Deposit Amount (\$250 minimum): _____ Deposit Date: _____

Manager Signature of Deposit: _____