



Dinner Event Proposal

MENU 22

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|---------------------------|---|
| 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) |

1st Course: Antipasti

Imported Italian Sausage (hot & sweet), parmigiano reggiano, house-marinated olives, meatballs

2nd Course: Salad

Arugula, cherry tomato, hearts of palm, shaved pecorino, citrus viniagrette

3rd Course: Entrees (choice of one)

Eggplant Parmigiano, mozzarella, basil, pomodoro

Rigatoni, pomodoro, fresh mozzarella, basil

Chicken Scarpariello, sausage, potatoes, cherry peppers, lemon-white wine reduction

Pan Roasted Salmon, sautéed spinach, maple-dijon reduction

4th Course: Dessert (Family Style)

Bombolini, mini ricotta doughnuts served with our house-made caramel sauce

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: _____