



Dinner Event Proposal

MENU # 24

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, fried calamari

2nd Course: Salad

Mixed Greens, grilled pear, roasted beets, gorgonzola, candied walnuts, maple infused balsamic vinaigrette

3rd Course: Pasta

Penne Vodka, prosciutto, peas, parmigiano

4th Course: Entrees (choice of one)

Hanger Steak, garlic mashed potatoes, mushroom marsala reduction, crispy leeks

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

Pan Roasted Salmon, sautéed spinach, maple-dijon reduction

Slow Briased Pork Osso Bucco, creamy polenta, roasted vegetables

5th Course: Dessert (Family Style)

Panna Cotta, sage, vanilla & pear infused custard

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: _____