ITALIAN STALLIONS

Includes: Compostable Serve-Wear, Compostable Plates, Utensils & Napkins

Rogue off site Italian Kitchen setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs. Design items to include: Farmhouse table for display, Risers, Wood Boards, Italian Station Setup

Labor included in base package for 30 guest: 1 Chef & 1 Server

Additional servers needed per 25 guest addition
Additional chefs needed per 50 guest addition
MAINS — choose 2

- Spiedini Chicken
- Spiedini Shrimp
- Spiedini Lamb ($150.00)
- Sausage & Peppers
- Porchetta
- Lemon Herbed Chicken Breasts
- Steak Florentine (Sliced Ribeye) ($600.00)
- Skirt Steak Pinwheels ($300.00)
- Bronzino Lemon Vinegrette ($150.00)
- Salmon Oreganata
- Chicken Milanese
- Chicken Florentine

PARMIGIANA — choose 1

- Eggplant Parmigiana
- Chicken Parmigiana
- Veal Parmigiana (+$200.00)
- Meatball Parmigiana
- Shrimp Parmigiana (+$150.00)

PASTA — choose up to 7

- Spicy Penne Alla Vodka
- Bucatini Bolognese
- Rotini Genovese Stracitella
- Bucatini Carbonara, Pancetta, Lumb Crab (+$150.00)
- Fettuccini Alfredo, Cashew, Black Pepper
- Gnocchi Truffle Creme Friache, Lemon Crispy Artichoke
- Spaghetti, Charred Eggplant Puree, Green Puttanesca

SIDES — choose 3

- Califlower Agrodolce
- Buffalo Bleu Cucumbers
- Grilled Artichokes Oreganata
- Pancetta Peas & Mushrooms
- Broccoli Rabe
- Mixed Balsamic Grilled Vegetables
- Bean Casserole

DESSERT — choose 1

- Cannoli, Pistachio Butter, Salted Chocolate Ganache
- Tiramisu
- Nutella Brownie
- Burnt Chocolate Budino
- Tre Latte Olive Oil Cake (+$150.00)
- White Chocolate Zabaglione, Seasonal Fruits
- Mini Stuffed Bomboloni, Raspberry Jam (+$100.00)

(All Packages Include Mozzarella Bar, Garlic Bread, Artisanal Breads, Chopped Antipasto Salad)
THE CONSIGLIERE
$1450.00

Tuscan Nights
Includes a selection of = 3 Mains + 1 Parmigiana + 1 Pasta + 4 Sides + 1 Dessert

4-hour event
Per Guest Price for Food: $65
Labor & Service: $1000
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

MAINS — choose 3
Spiedini Chicken
Spiedini Shrimp
Spiedini Lamb ($150.00)
Sausage & Peppers
Porchetta
Lemon Herbed Chicken Breasts
Steak Florentine (Sliced Ribeye) ($600.00)
Skirt Steak Pinwheels ($300.00)
Bronzino Lemon Vinegarrette ($150.00)
Salmon Oreganata
Chicken Milanese
Chicken Florentine

PARMIGIANA — choose 1
Eggplant Parmigiana
Chicken Parmigiana
Veal Parmigiana (+$200.00)
Meatball Parmigiana
Shrimp Parmigiana ($150.00)

PASTA — choose 1
Spicy Penne Alla Vodka
Bucatini Bolognese
Rotini Genovesse Stracitella
Bucatini Carbonara, Pancetta, Lump Crab (+$150.00)
Fettuccini Alfredo, Cashew, Black Pepper
Gnocchi Truffle Cream Friache, Lemon Crispy Artichoke
Spaghetti, Charred Eggplant Puree, Green Puttanesca

SIDES — choose 3
Califlower Agrodolce
Buffalo Bleu Cucumbers
Grilled Artichokes Oreganata
Pancetta Peas & Mushrooms
Broccoli Rabe
Mixed Balsamic Grilled Vegetables
Bean Casserole

DESSERT — choose 1
Cannoli, Pistachio Butter, Salted Chocolate Ganache
Tiramisu
Nutella Brownie
Burnt Chocolate Budino
Tre Latte Olive Oil Cake (+$150.00)
White Chocolate Zabaglione, Seasonal Fruits
Mini Stuffed Bomboloni, Raspberry Jam (+$100.00)

(All Packages Include Mozzarella Bar, Garlic Bread, Artisanal Breads, Chopped Antipasto Salad)
THE DON
$1450.00

Tuscan Nights
Includes a selection of = 4 Mains + 1 Parmigiana + 2 Pasta + 5 Sides + 3 Dessert

4-hour event
Per Guest Price for Food: $85
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

M A I N S  —  c h o o s e  4
Spiedini Chicken
Spiedini Shrimp
Spiedini Lamb ($150.00)
Sausage & Peppers
Porchetta
Lemon Herbed Chicken Breasts
Steak Florentine (Sliced Ribeye) ($600.00)
Skirt Steak Pinwheels ($300.00)
Bronzino Lemon Vinegrette ($150.00)
Salmon Oreganata
Chicken Milanese
Chicken Florentine

P A R M I G I A N A  —  c h o o s e  1
Eggplant Parmigiana
Chicken Parmigiana
Veal Parmigiana (+$200.00)
Meatball Parmigiana
Shrimp Parmigiana (+$150.00)

P A S T A  —  c h o o s e  2
Spicy Penne Alla Vodka
Bucatini Bolognese
Rotini Genovese Stracitella
Bucatini Carbonara, Pancetta, Lumb Crab (+$150.00)
Fettuccini Alfredo, Cashew, Black Pepper
Gnocchi Truffle Creme Friache, Lemon Crispy Artichoke
Spaghetti, Charred Eggplant Puree, Green Puttanesca

S I D E S  —  c h o o s e  5
Califlower Agrodolce
Buffalo Bleu Cucumbers
Grilled Artichokes Oreganata
Pancetta Peas & Mushrooms
Broccoli Rabe
Mixed Balsamic Grilled Vegetables
Bean Casserole

D E S S E R T  —  c h o o s e  3
Cannoli, Pistachio Butter, Salted Chocolate Ganache
Tiramisu
Nutella Brownie
Burnt Chocolate Budino
Tre Latte Olive Oil Cake (+$150.00)
White Chocolate Zabaglione, Seasonal Fruits
Mini Stuffed Bomboloni, Raspberry Jam (+$100.00)

PARMIGNANA
Eggplant Parmigiana
Chicken Parmigiana
Veal Parmigiana (+$200.00)
Meatball Parmigiana
Shrimp Parmigiana (+$150.00)

PASTA
Spicy Penne Alla Vodka
Bucatini Bolognese
Rotini Genovese Stracitella
Bucatini Carbonara, Pancetta, Lump Crab (+$150.00)
Fettuccine Alfredo, Cashew, Black Pepper
Gnocchi Truffle Creme Friache, Lemon Crispy Artichoke
Spaghetti, Charred Eggplant Puree, Green Puttanesca

SIDES
Califlower Agrodolce
Buffalo Bleu Cucumbers
Grilled Artichokes Oreganata
Pancetta Peas & Mushrooms
Broccoli Rabe
Mixed Balsamic Grilled Vegetables
Bean Casserole

DESSERT
Cannoli, Pistachio Butter, Salted Chocolate Ganache
Tiramisu
Nutella Brownie
Burnt Chocolate Budino
Tre Latte Olive Oil Cake (+$150.00)
White Chocolate Zabaglione, Seasonal Fruits
Mini Stuffed Bomboloni, Raspberry Jam (+$100.00)

(All Packages Include Mozzarella Bar, Garlic Bread, Artisanal Breads, Chopped Antipasto Salad)