



Reception Menu

Cold Canapes

*Served Butler Style
Minimum order of 20 Pieces*

Ahi Tuna Tartare in a Spoon
or on Crostini
\$6.50 Per Piece

Prosciutto Wrapped Lettuces
with Walnuts, Balsamico
\$6.50 Per Piece

Smoked Salmon on Potato Cakes
with Chive Cream
\$6.00 Per Piece

Toasted Walnut Bread
with Gorgonzola and Fruit
\$5.00 Per Piece

Roasted Chicken, Apple, Almond Salad
in Endive Spears
\$5.50 Per Piece

Mozzarella, Cherry Tomato,
Fresh Basil on Skewers or Crostini
\$5.00 Per Piece

Chicken Liver Mousse Crostini
with Pistachio & Huckleberries
\$5.00 Per Piece

Hot Canapes

*Served Butler Style
Minimum order of 20 Pieces*

Wood Grilled Prawn
on Skewer Wrapped in Pancetta
\$6.50 Per Piece

Miniature Crab Cakes
with a Spicy Pepper Sauce
\$6.00 Per Piece

Wood-Fired Veal and Pork Meatballs
with Tomato Sauce
\$6.00 Per Piece

Grilled Pork Belly
with Grilled Fruit on Skewers
\$6.50 Per Piece

Mini Baked Potatoes,
Mascarpone, Bacon, Chives
\$5.50 Per Piece

White Bean & Roasted Garlic Crostini
\$4.50 Per Piece

Warm Wild Mushroom Crostini
\$5.00 Per Piece

Menus are seasonal and subject to change

Reception Platters

Small platter serves 20 people



Prices subject to 8.75% sales tax and a 6% booking fee. Gratuity of 16% recommended.

Updated 04.23.21



Reception Menu

Large platter serves 40 people

Salumi Platter

Chef's House-cured Meats and Prosciutto di Parma,
Pickled Vegetables and Marinated Olives
with Homemade Grissini and Schiacciata

Sm. \$275.00 - Lg. \$425.00

Fresh Fruit Platter

The Best Seasonal Fresh Fruits

Sm. \$150.00 - Lg. \$ 175.00

Cheeses of Italy

Scamorza, Montassio, Gorgonzola, Provolone and Pecorino
Served with Rosemary Schiacciata

Sm. \$325.00 - Lg. \$450.00

Seasonal Vegetable Crudite

An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone

Sm. \$195.00 - Lg. \$245.00

Grilled Vegetable Display

An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel, Zucchini and Eggplant with
Balsamic Vinaigrette

Sm. \$225.00 - Lg. \$275.00

Chilled Pacific Seafood Platter

A Variety of Prawns, Dungeness Crab, Oysters,
Clams, Smoked Salmon and Marinated Mussels
Served on Ice with Cocktail Sauce, Mignonette, Saffron Cream and Fresh Lemons

Sm. \$575.00 - Lg. \$850.00

Menus are seasonal and subject to change

Prices are based on Market Price and may vary.

All menus are complimented by baskets of bread, coffee and tea service.

First Course (Please select one first course for groups over 20 guests)



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Updated 04.23.21



Dinner Menu

Roasted Beets, Butter Lettuce, Goat Cheese, Pistachio, Fines Herbs
Honey Crisp Apples, Baby Kale, Burrata Cheese, Fried Shallots, Candied Pecans
Rucola: Arugula, Parmigiano Reggiano, Aceto Balsamico Vinaigrette
Mixed Lettuces, Ricotta Salata, Golden Raisins, Pinenuts, Balsamico
Polpettine: Wood Fired Veal & Pork Meatballs, Castelvetrano Olives, Ricotta Salata
Gem Lettuce: Lemon and Anchovy Vinaigrette, Garlic Rusks, Parmigiano Reggiano
Mista: Mixed Baby Lettuces, Radish, Carrot, Cucumber, Zucchini, Green Beans
Zuppe del Giorno (Soup of the Day)

Main Course

Grilled Half Chicken with Carrots, Artichokes, Frisee, Lemon
Seared Petrale Sole, Sunchokes, Spinach, Pickled Onion, Almonds
Grilled Halibut, Beluga Lentils, Salsify, Broccoli, Au Jus
Braised Short Rib, Pioppini Mushrooms, Potato Puree, Gremolata
Fonduta Filled Pasta, Delicata Squash, Brown Butter, Fried Sage
Grilled Ribeye Steak Yukon Gold Potatoes, Garlic & Rosemary, Arugula (\$10.00 Add)
Bucatini “Carbonara” Guanciale, Egg, Black Pepper, Pecorino Toscano
Grilled Ribeye Steak, Potato Puree, Savoy Spinach, Red Wine Sauce (\$10.00 Add)
Gnudi: Spinach Ricotta Pillows with Beef Ragu (or Marinara Sauce), Parmigiano

Dessert (Please select one dessert for groups over 40 guests)

Tiramisu, the Classic Italian Dessert
Warm Bittersweet Chocolate Cake with Buffalo Milk Gelato
Panna Cotta with Huckleberries
Traditional Piemontese Chocolate, Hazelnut and Amaretti Custard
Lemon Mousse with Meringue and Toasted Pistachios
Gelato or Sorbetto del Giorno

\$80.00 Per Person

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Updated 04.23.21