



EVENT DINING MENUS

Choose one of the following for your Family Style or Buffet Meal(depending on headcount)

Guests DO NOT order individually

Select items from the following pages (Event Menu Items) to customize to your menu.

Vegan bread with olive oil and balsamic vinegar is included with all packages

Event Menus are not all- you-can-eat and will be proportioned out according to your final headcount

Luigi's Lunch

Available before 4pm only

Not available in the month of December

\$22 per person

One Salad, One Pasta & Pizza

(only available for groups of 30ppl or less)

You get one large pizza per every 4 guests

Tour of Tuscany

\$28 per person

\$13 per child (under 12 years)

One Salad

One Pasta

One Entrée

Add our dessert assortment

\$7.00 per person

Mangia Mangia

\$40 per person

\$16 per child (under 12 years old)

One Salad

Two Pastas

Two Entrees

Add our dessert assortment

\$7.00 per person

The Grande Italiano

\$55 per person

\$25 per child (under 12 years)

Bruschetta

Two Salads

Two Pastas

Two Entrées

Dessert Assortment of:

Tiramisu, Chocolate Torte Cake, & Cheesecake

There are no substitutions for the packages;
beverages are not included

All guests in the event will be sharing the same
menu selections, please take into account
vegetarian and gluten free guests.



EVENT MENU ITEMS

Customize your event menu by choosing items from this list.

V: Vegetarian G: Gluten-Free VV: Vegan

Salad Options

Caesar Salad

Romaine lettuce topped with rustic croutons and aged parmesan cheese

House Salad V G

A lettuce blend tossed with tomatoes, red onion, gorgonzola cheese, and traditional Italian vinaigrette (**VV** with cheese on the side)

Spinach Salad G

Baby spinach tossed in white balsamic Dijon vinaigrette, crisp pancetta, hard cooked egg, & orange segments

Pasta Options

ask to substitute gluten free rice pasta (\$.5pp)

Pasta Bolognese or Marinara VV

Your choice of penne or spaghetti pasta with traditional red meat sauce or marinara sauce

Penne and Feta V

Penne pasta, white cream sauce, sun-dried tomatoes, and feta cheese

Quattro Formaggio V

Penne pasta and marinara sauce baked with four cheeses

Fettuccini Alfredo V

Cheese alfredo sauce and fettuccine noodles

Chicken & Broccoli

Penne pasta with sautéed chicken and broccoli, red pepper flakes, and light cream sauce

Spaghetti Pomodoro VV

Spaghetti pasta, chopped tomatoes, garlic, and basil tossed in olive oil

Linguine Aglio Olio VV

Linguine pasta with sautéed garlic and olive oil

Sausage Penne

Penne pasta w/ Italian sausage, bell peppers, broccoli, parmesan & spinach with a drizzle of olive oil

Pasta Primavera VV

Your choice of penne or linguine pasta with broccoli, bell pepper, onion, spinach, tomatoes, and olive oil

Entrée Options

Marinated Beef

Thinly sliced tri-tip with a mushroom marsala demi-glace

Grilled Salmon

Grilled salmon with a lemon butter caper sauce

Eggplant Parmesan V

Layers of breaded and fried eggplant, marinara, mozzarella, and parmesan

Chicken Piccata

Sautéed chicken scaloppini with lemon butter caper sauce

Pesto Chicken G

Grilled Chicken with Roma tomatoes, basil pesto and parmesan *contains pine nuts

Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala demi-glace

Ricotta Chicken G

Grilled chicken covered in marinara and topped with ricotta cheese and mushrooms

Chicken Milanese

Breaded Chicken Breast with a lemon butter caper sauce

Chicken Parmesan

Breaded chicken breast covered with house marinara, parmesan, & mozzarella



DINING MENU ADD-ONS

Items listed below are available in addition to your Buffet or Family Style pre-order.
You do not have to order additional items.

Appetizer Platters

Appetizer platters serve approximately 10 people each

Calamari	\$57
Italian Sausage G	\$43
Bruschetta (20) V	\$37
Chips & Salsa VV G	\$35
Add Guacamole VV G	\$15
Antipasto G	\$62
Fried Ravioli (20) V	\$46
Lamb Lollipops (20) G	\$120
Spinach Dip V	\$45
Pancetta Wrapped Shrimp (20) G	\$78
Veggie Platter w/ Ranch VV G	\$45
Add hummus (vegan)	\$5
Fruit Platter VV G	\$45
Caprese Salad V G	\$46
Crab Cakes (20)	\$78
Meatball Sliders (20)	\$75
Cheesy Garlic Bread V	\$35
Chicken Drumettes	\$50

Pizzas

Medium is 12" (8 slices) / large is 16" (12 or 16 slices)

Vasona	med \$22 / lg \$28
Main Street	med \$22 / lg \$28
Oak Meadow	med \$22 / lg \$28
Carnivore	med \$22 / lg \$28
Billy Jones V	med \$22 / lg \$28
Luigi	med \$22 / lg \$28
Margherita V	med \$22 / lg \$28
The Cats	med \$22 / lg \$28
BBQ Chicken	med \$22 / lg \$28
Morelli V	med \$22 / lg \$28
Just Cheese V	med \$15 / lg \$20
Pepperoni	med \$15 / lg \$20
12" Gluten Free Cauliflower Crust	Sub for \$4 more
Substitute Vegan Cheese for regular pizza VV	

Sides

Side Dishes serve approximately 10 people each

Sautéed Vegetables VV G	\$45
Roasted Red Potatoes VV G	\$32
Roasted Brussels Sprouts G	\$65

Desserts

Prices are per person, minimum order is 12 slices

Tiramisu V	\$9 pp
Chocolate Torte V G	\$8 pp
Cheesecake V	\$8 pp
Assortment of all 3 above V	\$7 pp

DESSERT FEE INFORMATION

You are more than welcome to bring in your own dessert, however you will be charged a \$1 per person dessert fee. This includes, but is not limited to: cakes, cupcakes, brownies, cookies, biscotti, etc.

Beverages

You do not need to pre-order specific beverages

You can set up a tab a few different ways

All beverages are based on consumption, no package prices

Beverages Tab Options

Open tab - All drinks added to the bill

NAB tab - Only non-alcoholic beverages added to the bill

No tab - guests are on their own for ALL drinks

Drink tickets - you set the value to the drink ticket and how many per person

Limit the tab - Pay for drinks up to a certain amount
(You can also set a maximum per glass price)

Add-on Menu Descriptions

G = Gluten Free	V = Vegetarian	VV = Vegan	DF = Dairy Free
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APPETIZERS

() = number of pieces per platter

ANTIPASTO - prosciutto, pepperoni, salami, parmesan, & provolone **G**

CHEESY GARLIC BREAD – served with a side of marinara **V**

CALAMARI - fried, served with cocktail & remoulade sauces

NEW ZEALAND LAMB LOLLIPOPS (20) - marinated in garlic, mint, & drizzled with balsamic vinegar glaze **G DF**

MEATBALL SLIDERS (20) - meatball on a sweet hawaiian roll with red sauce, arugula & gorgonzola cheese

BRUSCHETTA (20) - crostini with sonoma chevre, roma tomatoes, garlic, fresh basil, & parmesan **V**

CHIPS & SALSA – corn tortillas with pico de gallo on the side **V V GF**

FRIED RAVIOLI (20) - fried cheese ravioli & marinara sauce on the side **V**

ITALIAN SAUSAGE – 12 sausages sliced into bite size pieces, served with mustard on the side **G DF**

SPINACH DIP – creamy spinach dip with slices of toasted bread on the side **V**

PANCETTA WRAPPED SHRIMP(20) -shrimp wrapped in pancetta, served atop marinara **G**

VEGGIE PLATTER – varies by season, fresh vegetables such as broccoli, jicama, tomatoes, carrots, bell peppers served w/ ranch, option to add hummus(\$5) **VV G DF**

FRUIT PLATTER – (may vary) sliced fresh fruit such as watermelon, pineapple, cantaloupe, honeydew, grapes. **VV G DF**

CRAB CAKES (20) – blue Lump Wild Philippines Crab, topped with mayonnaise/garlic aioli

CHICKEN DRUMETTES (20) – with a chili and garlic parmesan glaze & a side of ranch

MEATBALLS (20) – served with a side of marinara, contains pork and beef

PIZZAS

MARGHERITA - roma tomatoes, extra virgin olive oil, fresh mozzarella & basil **V**

MAIN STREET - italian sausage, salami, mushrooms, onions, & fresh tomatoes

CARNIVORE- salami, italian sausage, pepperoni, prosciutto

THE BILLY JONES- red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top **V**

THE LUIGI- pepperoni, italian sausage, black olives, mushrooms

THE VASONA - boar sausage, roasted potatoes with mozzarella & rosemary

OAK MEADOW - prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

THE CATS - prosciutto topped with fresh arugula

THE MORELLI - mushroom, jalapeno, & black olives **V**

BBQ CHICKEN – breaded chicken, red onions, bbq sauce, and cilantro

Our regular pizza dough is vegan and we can substitute vegan cheese to make the pizza **VV**

Substitute a cauliflower crust to make it gluten free (cauliflower crust contains dairy)

SIDES

SAUTEED VEGETABLES - seasonal vegetables sauteed in olive oil **VV G DF**

ROASTED RED POTATOES - red potatoes baked with rosemary, salt, pepper **VV G DF**

ROASTED BRUSSELS SPROUTS - pan roasted and baked with pancetta & reduced balsamic vinegar **G DF**

Make it vegan by removing the pancetta