

IN GARLIC WE TRUST

1989 **Prezzo** 2018

ITALIAN RESTAURANT & BAR

# Private Event Menus (Boca Raton)



ALL MENUS ARE SERVED FAMILY STYLE  
SOFT DRINKS, COFFEE, & ICED TEA INCLUDED

Tax & gratuity not included in per guest pricing

Email [MeiC@phospitality.com](mailto:MeiC@phospitality.com) to inquire or book

# LUNCH OPTIONS

Available for parties scheduled between  
11:30 am and 2:00 pm start times

## *Lunch Menu 1*

### WELCOME BITE

Bruschetta

### SALAD

Caesar Salad

### MAIN COURSE

Chicken Parmesan

Margherita Pizza

Spicy Rigatoni Vodka

### SIDE

Parm Truffle Fries

Seasonal Vegetable

**\$29 per guest**

## *Lunch Menu 2*

### WELCOME BITE

Bruschetta

Pear Pasta

### SALAD

Caesar Salad

### MAIN COURSE

Chicken Parmesan

Rigatoni Bolognese

Shrimp Francese

### SIDE

Spaghetti Pomodoro

Sauteed Spinach

**\$39 per guest**

## *Enhancements*

### ASSORTED DESSERTS

Almond Cookies & Cheesecake Cups

**\$5 per guest**

### BOTTOMLESS MIMOSA'S & BLOODY MARY'S

for 3 hours

**\$25 per guest**



# DINNER OPTIONS

## *Dinner Menu 1*

### FIRST COURSE

Caesar Salad

### MAIN COURSE

Chicken Parmesan  
Rigatoni Bolognese  
Vegetarian Pasta

### SIDE

Seasonal Vegetable

### DESSERT COURSE

Almond Cookies  
Ricotta Cheesecake

**\$49 per guest**

## *Dinner Menu 2*

### FIRST COURSE

Pear Pasta  
Fried Calamari

### SECOND COURSE

Caesar Salad

### MAIN COURSE

Tuscan Salmon  
Chicken Marsala  
Eggplant Parmesan

### SIDE

Seasonal Vegetable | Spicy Rigatoni Vodka

### DESSERT COURSE

Almond Cookies | Ricotta Cheesecake

**\$59 per guest**

## *Dinner Menu 3*

### WELCOME BITE

Bruschetta

### FIRST COURSE

Pear Pasta  
Fried Calamari

### SECOND COURSE

Caesar Salad

### MAIN COURSE

Chicken Marsala  
Grilled Branzino  
Veal Scallopini Marsala

### SIDES

Rigatoni Pomodoro | Seasonal Vegetable  
Parm Truffle Fries

### DESSERT COURSE

Almond Cookies | Ricotta Cheesecake |  
Butter Cake

**\$79 per guest**

## *Dinner Menu 4*

### WELCOME BITE

Bruschetta

### FIRST COURSE

Pear Pasta  
Mediterranean Octopus

### SECOND COURSE

Caesar Salad

### MAIN COURSE

Caprese Chicken  
Grilled Branzino  
Grilled Skirt Steak

### SIDES

Spicy Rigatoni Vodka | Seasonal Vegetable  
Parm Truffle Fries

### DESSERT COURSE

Almond Cookies | Ricotta Cheesecake |  
Butter Cake

**\$89 per guest**



# DRINK PACKAGES

## *Open Bar Packages*

### BEER & WINE

All Bottled Beers & House Wines By the Glass

**First Hour: \$20 per guest**

**Each Additional Hour: \$10 per guest**

### LIQUOR | BEER | WINE

All Bottled Beers | House Wines By the Glass | Premium Liquor | Signature Cocktails

**First Hour: \$35 per guest**

**Each Additional Hour: \$20 per guest**

### CONSUMPTION BAR PACKAGE

A La Carte Drink Package. Host will be charged for whatever guests order. No separate checks

## *Bar Enhancements*

### CHAMPAGNE TOAST

House Sparkling

**\$6 per guest**

### WINE BOTTLE PACKAGE

Pre-order 4 or more wines by the bottle from our bottle list and receive 10% off

Order must be placed one week prior to event

