

COLD HORS D'OUVRES - 25 minimum

CHARGUTERIE & ARTISAN CHEESE PLATTER

Small \$250 (serves 30)

Large \$400 (serves 60)

ROASTED WINTER VEGETABLES WITH BAGNA CAUDA PLATTER

Small \$150 (serves 30)

Large \$225 (serves 60)

PEAR & BLUE CHEESE CROSTINI

\$4.50 each

ROASTED CHICKEN APPLE ALMOND SALAD WITH ENDIVE

\$5.50 each

PROSCIUTTO WRAPPED ARUGULA

Walnuts, Cabernet Reduction \$6.50 each

WHITE BEAN AND BLACK GARLIC CROSTINI

White Truffle Oil \$4.50 each

HOT HORS D'OUVRES - 25 minimum

CRISPY CRABCAKES WITH REMOULADE

\$6.00 each

HOUSE MADE FOCACCIA PLATTER

Arrabiata, Spicy Olive Pesto

\$100 - 30 pieces

PANCETTA WRAPPED SHRIMP

Pickled Pineapple Relish \$6.50 each

ARANCINI WITH TAPENADE AIOLI

\$6.50 each

SMOKED SALMON

Yukon Gold Potato Cakes, Chive Crème Fresh \$6.00 each

CHICKEN PROSCIUTTO MEATBALL

Marinara, Pecorino Cheese \$5.50 each

CONCERTO

50 Per Person

25 Person Minimum (Pre-Order)

PRELUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

CADENZA - Guest selects 1

SPAGHETTI WITH PORK AND RICOTTA MEATBALLS

Marinara, Parmesan Reggiano

MUSHROOM RAVIOLI

Caramelized Onion Broth, Smoked Goat Cheese

SLOW ROASTED PORK SHOULDER

Creamy Polenta, Pepperonata

BRAISED BEEF RISOTTO

Roasted Carrots, Cippolini Onion, Pecorino Romano

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

SONATA

70 Per Person

25 Person Minimum (Pre-Order)

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

CADENZA - Guest selects 1

MARYS CHICKEN AL MATTONE

Smashed Fingerling Potatoes, Creamed Bloomsdale Spinach, Black Garlic Brodo

GRILLED SCOTTISH SALMON

Winter Vegetable Ratatouille, Meyer Lemon Butter

BRAISED SHORT RIB

Broccolini, Potato Puree, Roasted Garlic Gremolata

SQUID INK CHITARRA

Manilla Clams, Prawns, Calabrian Chili, White Wine, Tomato, Bread Crumb

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

SYMPHONY

90 Per Person

25 Person Minimum (Pre-Order)

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Guest selects 1

SEASONAL SOUP

Chef's Daily Creation

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

MIXED GREEN SALAD

Balsamic Dressing, Cherry Tomatoes, Cucumbers, Parmigiano Reggiano

CADENZA - Guest selects 1

FENNELL POLLEN CRUSTED DAY BOAT SCALLOPS

Roasted Cauliflower Puree, Brown Butter, Toasted Almonds

GRILLED FILET MIGNON

Potato Puree, Bloomsdale Spinach, Dungeness Crab Tarragon Demi

VEAL PICATTA

Truffled Pasta, Arugula, Caper, Lemon, White Wine

LOCAL MUSHROOM RAVIOLI

Carmelized Onion Broth, Smoked Goat Cheese

FINALE - Guest selects 1

BUTTERSCOTCH PUDDING

Salted Caramel, Whipped Cream

TIRAMISU

GELATO

Vanilla

CONCERTO BUFFET

450 Per Order - Includes Salad & Entrée - Serves 10

PRELUDE - Select 1

MIXED GREEN SALAD

Balsamic Dressing, Cherry Tomatoes, Cucumbers, Parmigiano Reggiano

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

CADENZA - Select 1

SPAGHETTI WITH PORK AND RICOTTA MEATBALLS

Marinara, Parmesan Reggiano

MUSHROOM RAVIOLI

Caramelized Onion Broth, Smoked Goat Cheese

SLOW ROASTED PORK SHOULDER

Creamy Polenta, Pepperonata

BRAISED BEEF RISOTTO

Roasted Carrots, Cippolini Onion, Pecorino Romano

FINALE - Select 1, Additional \$6.00 Per Person

TIRAMISU

GELATO

Vanilla

SONATA BUFFET

650 Per Order - Includes Hors D'oeuvres, Salad, Entrée - Serves 10

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Select 1

MIXED GREEN SALAD

Balsamic Dressing, Cherry Tomatoes, Cucumbers, Parmigiano Reggiano

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

CADENZA - Select 1

MARYS CHICKEN AL MATTONE

Smashed Fingerling Potatoes, Creamed Bloomsdale Spinach, Black Garlic Brodo

GRILLED SCOTTISH SALMON

Winter Vegetable Ratatouille, Meyer Lemon Butter

BRAISED SHORT RIB

Broccolini, Potato Puree, Roasted Garlic Gremolata

SQUID INK CHITARRA

Manilla Clams, Prawns, Calabrian Chili, White Wine, Tomato, Bread Crumb

FINALE - Select 1, Additional \$6.00 Per Person

TIRAMISU

GELATO

Vanilla

SYMPHONY BUFFET

850 Per Order - Includes Hors D'oeuvres, Salad, Entrée - Serves 10

PRELUDE

HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

INTERLUDE - Select 1

CAESAR SALAD

Gem Lettuce, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

MIXED GREEN SALAD

Balsamic Dressing, Cherry Tomatoes, Cucumbers, Parmigiano Reggiano

CADENZA - Select 1

FENNEL POLLEN CRUSTED DAY BOAT SCALLOPS

Roasted Cauliflower Puree, Brown Butter, Toasted Almonds

GRILLED FILET MIGNON

Potato Puree, Bloomsdale Spinach, Dungeness Crab Tarragon Demi

VEAL PICATTA

Truffled Pasta, Arugula, Caper, Lemon, White Wine

LOCAL MUSHROOM RAVIOLI

Caramelized Onion Broth, Smoked Goat Cheese

FINALE - Select 1, Additional \$6.00 Per Person

BUTTERSCOTCH PUDDING

Salted Caramel, Whipped Cream

TIRAMISU

GELATO

Vanilla