

## COLD HORS D'OUVRES - 15 minimum

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### CHARGUTERIE & ARTISAN CHEESE PLATTER

Small \$250 (serves 30)

Large \$400 (serves 60)

### ROASTED SUMMER 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 - 15 minimum

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### CRISPY PORK BELLY SKEWERS WITH GRILLED FRUIT

\$6.00 each

### HOUSE MADE FOCACCIA PLATTER

Arrabiata \$100 - 30 pieces

### PANCETTA WRAPPED SHRIMP

Pickled Pineapple Relish \$6.50 each

### ARANCINI WITH TAPENADE AIOLI

\$6.50 each

### SMOKED SALMON

Cucumber, Caviar, Chive Crème Fresh \$6.00 each

### BEEF & RICOTTA MEATBALL

Marinara, Pecorino Cheese \$5.50 each

# CONCERTO

50 Per Person

15 Person Minimum (Pre-Order)

## PRELUDE - Guest selects 1

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### SEASONAL SOUP

Chef's Daily Creation

### CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

## CADENZA - Guest selects 1

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### SPAGHETTI WITH BEEF 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, English Peas, Pecorino Romano

## FINALE - Guest selects 1

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### TIRAMISU

### GELATO

Vanilla

# SONATA

70 Per Person

15 Person Minimum (Pre-Order)

## PRELUDE

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### HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

## INTERLUDE - Guest selects 1

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### SEASONAL SOUP

Chef's Daily Creation

### CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

## CADENZA - Guest selects 1

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### CHILI RUBBED MARY'S HALF CHICKEN\*

Peruvian Potato Salad, Shaved Watermelon Radish, Creamy Whole Grain Mustard

### GRILLED SCOTTISH SALMON\*

Summer Vegetable Ratatouille, Meyer Lemon Butter

### BRAISED SHORT RIB

Broccoli, Potato Puree, Roasted Garlic Gremolata

### SQUID INK CHITARRA

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

## FINALE - Guest selects 1

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### TIRAMISU

### GELATO

Vanilla

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

# SYMPHONY

90 Per Person

15 Person Minimum (Pre-Order)

## PRELUDE

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### HORS D'OEUVRES

Host selects 2 appetizers off of hors d'oeuvres menu

## INTERLUDE - Guest selects 1

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### SEASONAL SOUP

Chef's Daily Creation

### CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

### SPRING GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

## CADENZA - Guest selects 1

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### FENNEL POLLEN CRUSTED DAY BOAT SCALLOPS\*

Roasted Cauliflower Puree, Brown Butter, Toasted Almonds

### GRILLED FILET MIGNON\*

Potato Puree, Bloomsdale Spinach, Dungeness Crab Tarragon Demi

### PORCHETTA\*

Bean Ragu, Dino Kale & Mostarda

### LOCAL MUSHROOM RAVIOLI

Caramelized Onion Broth, Smoked Goat Cheese

## FINALE - Guest selects 1

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### BUTTERSCOTCH PUDDING

Salted Caramel, Whipped Cream

### TIRAMISU

### GELATO

Vanilla

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## BUFFET

600 Per Order - Includes Salad, Entrée & Dessert - Serves 10

300 Per Extra Pasta Order - Serves 10

### PRELUDE - Select 1

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#### SPRING GREENS

Dried Cherries, Pistachio, Laura Chenel Goat Cheese, Golden Balsamic Vinaigrette

#### CAESAR SALAD

Romaine Hearts, Roasted Garlic Dressing, Croutons, White Anchovies, Parmigiano Reggiano

### CADENZA - Select 1

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#### CHICKEN PICCATA FETTUCCHINE

Capers, Lemon, White Wine

#### SPINACH & RICOTTA RAVIOLI

Lemon Cream Sauce

#### PENNE BOLOGNESE

House Made Bolognese with Pecorino Romano

#### PAPPARDELLE

Shrimp, Saffron Tomato broth & Arugula

### FINALE - Select 1

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#### TIRAMISU

#### GELATO

Vanilla