

COLD HORS D'OUVRES - 15 minimum

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

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

SEASONAL SOUP

Chef's Daily Creation

CAESAR SALAD

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

CADENZA - Guest selects 1

SPAGHETTI WITH BEEF AND RICOTTA MEATBALLS

Marinara, Parmesan Reggiano

SPINACH & RICOTTA RAVIOLI

Lemon Cream Sauce

SLOW ROASTED PORK SHOULDER

Creamy Polenta, Pepperonata

BRAISED BEEF RISOTTO

Roasted Carrots, English Peas, Pecorino Romano

FINALE - Guest selects 1

TIRAMISU

GELATO

Vanilla

SONATA

70 Per Person

15 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

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

CADENZA - Guest selects 1

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

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

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

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

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

SPINACH & RICOTTA RAVIOLI

Lemon Cream Sauce

FINALE - Guest selects 1

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

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

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

TIRAMISU

GELATO

Vanilla