

All pricing is based on a Per Guest Price and must be ordered for the entire group.

Station pricing is based on one and one-half hour of food service commencing at the start time of the event

PASTA STATION

15++ pp supplemental

served with house focaccio

PASTA (select one)

aluten-free pasta available

Penne

Rigatoni

SAUCES (select two)

Tomato Basil (VG)

basil, onion, garlic, extra virgin olive oil

Bolognese ground veal, tomato, cream

Alfredo parmesan, cream

Calabrese rock shrimp, 'nduja, cream

Rosa cream, spicy tomato

Seafood Fra Diavolo 25++ pp supplemental

lobster, shrimp, mussels, calamari, clams, calabrian chili, tomato

CAESAR SALAD

10++ pp supplemental

crisp romaine lettuce with caesar dressing,

topped with freshly baked croutons and shaved parmesan cheese

RISOTTO STATION

15++ pp supplemental

(select one)

Risotto Alla Genovese (GF)

short rib ragu, herbs, parmesan

Risotto with Seasonal Vegetables (GF)

basil pesto

PIZZA STATION

15++ pp supplemental

(select two)

(gluten-free crust available, vegan option available)

Margherita (v)

fresh mozzarella, tomato, basil

Diavola 'nduja, hot soppressata, calabrian chili honey

Funghi Misti ricotta, fresh mushrooms

Del Pizzaiolo

stracciatella, mushrooms, sausage, truffle, arugula, parmesan

Fuhgeddaboudit truffle cheese, fresh mozzarella,

Prosciutto di Parma, ricotta, lemon oil

CARVING STATION

25++ pp supplemental

served with artisanal breads and accompaniments

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Italian Herb-Crusted Sirloin* (GF)

Boneless Sirloin Peperonata* (GF)

Beef Tenderloin* (GF)

12++ pp supplemental

NONNA'S MEATBALL STATION 20++ pp supplemental

served with house focaccia

10++ pp supplemental

Meatballs with Fresh Whipped Ricotta and Marinara

CAESAR SALAD

crisp romaine lettuce with caesar dressing, topped with freshly baked croutons and shaved parmesan cheese

SEAFOOD STATIONS

(custom-logoed ice sculpture available)

28++ pp supplemental

Shrimp*

25++ pp supplemental

poached jumbo shrimp served with cocktail sauce

Shrimp & Lobster* 50++ pp supplemental

poached jumbo shrimp and lobster claws served with cocktail sauce, horseradish, mignonette, clarified butter

DESSERTS

Pistachio

Vanilla

SOFT-SERVE GELATO STATION

15++ pp supplemental

select five (5)

Bombolini Cannolis

Chocolate Cake Vegan Panna Cotta (GF)

HALF-HOUR GOURMET TRAY-PASSED DESSERTS

French Macarons Rainbow Cookies

Nutella Profiteroles

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server to any food allergies.