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# Event Planner

*Choose the service that best suits your party's needs.*

*For parties fewer than 15 guests:*

**FULL MENU SERVICE:** Guests will select items from our regular menu

*For parties of 15-30 guests:*

**LIMITED MENU:** Guests will select an individually plated salad and entrée when they order from a host arranged customized menu.

*For parties of more than 30 guests:*

**BUFFET:** Party host will select a custom menu assortment of salads, pastas and entrees. Meals will be buffet-style.

## Guidelines

### **GUEST COUNT:**

- Please provide final guest count by 11 AM , three days prior to your event.
- For parties over 15 guests one check will be provide for your entire party. and an 18% gratuity will be added.
- Charges will be applied for cancellations occurring within 24 hours.

### **ADDITIONAL INFORMATION:**

- Guest must secure prior approval before bringing in any outside food.
- Please let us know if your guests have any dietary needs, for example, vegetarian options, gluten allergies, etc.

### **DEPOSITS, FEES & TAXES:**

- There are no room charges for private parties ordering off of the menu.
- A \$100 deposit is required to reserve your event date.
- Pricing does not include taxes and gratuity.

### **CANCELLATION FEES:**

- Deposits are fully refundable up to 10 days prior to your event.
- If cancellation occurs within 72 hours of the event, the deposit is forfeited.

# Limited Menu Options

Create a custom event menu by selecting up to two first course options and up to four entrees from one or more menu categories. We will provide a customized menu for your guests to order from when they dine.

## *First Course*

Host selects two options with any custom menu.

<b>Caesar Salad</b>	<b>Prosciutto &amp; Fig Salad</b> (add \$1 pp)
<b>Mixed Green Salad</b>	<b>Apple Walnut Salad</b> (add \$1 pp)
<b>Spinach Salad</b>	<b>Wedding Soup</b>
<b>Caprese Salad</b> (add \$1 pp)	<b>Lobster Bisque</b> (add \$1 pp)

(All salad dressings served on the side)

## *Entrée Salad Options*

Lunch 12 pp - Dinner 14 pp

<b>Grande Caesar</b>	<b>Crispy Chicken Salad</b> (add \$2 pp)
<b>Grande Mixed Green</b>	<b>Grilled Chicken Salad</b> (add \$2 pp)
<b>Grande Prosciutto &amp; Fig</b>	<b>Harvest Chicken Salad</b> (add \$2 pp)
<b>Apple Walnut Salad</b>	<b>Crab Cake Salad</b> (add \$4 pp)
<b>Mediterranean Salad</b>	<b>Steak Salad</b> (add \$4 pp)

Add a protein: Chicken \$3 pp, Steak \$5 pp, Shrimp \$6 pp, Salmon \$6 pp, Sesame Tuna \$7 pp

## *Pick a Pasta*

Lunch 12 pp - Dinner 15 pp

<b><u>Pick a Pasta</u></b>	<b><u>Choose a Sauce</u></b>
<b>Angel Hair</b>	<b>Marinara</b>
<b>Penne</b>	<b>Alfredo</b>
<b>Linguine</b>	<b>Tomato Cream</b>
<b>Wheat Penne</b>	<b>Spicy Marinara</b>
<b>Gluten Free Brown Rice</b> (add \$1pp)	<b>Oil &amp; Garlic</b>
<b>Cheese Ravioli</b> (add \$1 pp)	<b>Butter</b>
<b>Gnocchi</b> (add \$1 pp)	<b>Bolognese</b> (add \$2 pp)
	<b>Pink Vodka</b> (add \$1 pp)

Add a protein: Chicken \$3 pp, Steak \$5 pp, Shrimp \$6 pp, Salmon \$6 pp, Sesame Tuna \$7

## *Signature Pastas*

<b>Mediterranean (v)</b> - Lunch 14 pp - Dinner 17 pp	<b>Sausage Alfredo</b> - Lunch 15pp - Dinner 18 pp
<b>Caprese (v)</b> - Lunch 14 pp - Dinner 17 pp	<b>Apple Ravioli</b> - (v) Lunch 15pp - Dinner 18 pp
<b>Portabella Penne</b> - Lunch 14 pp - Dinner 17 pp	<b>Mushroom Ravioli</b> - (v) Lunch 15pp - Dinner 18 pp
<b>Spicy Thai Chili</b> - Lunch 15 pp Dinner 18 pp	<b>Gnocchi with Sausage</b> - Lunch 15pp - Dinner 18 pp
<b>Sausage Stuffed Chicken</b> - Lunch 15 pp - Dinner 18 pp	<b>Shrimp and Spinach</b> - Lunch 17 pp Dinner 20 pp
<b>Chicken Diavlo</b> - Lunch 15pp - Dinner 18 pp	<b>Lobster Ravioli</b> - Lunch 18 pp Dinner 21 pp
<b>Lasagna</b> - Lunch 15pp - Dinner 18 pp	<b>Seafood Bake</b> - Lunch 19 pp Dinner 21 pp

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

## *Traditional Dishes*

**Chicken, Eggplant or Meatloaf** - Lunch 16 pp, Dinner 18 pp - **Veal**- Lunch 18 pp, Dinner 20pp

### Parmesan

Served with linguine tossed in marinara and topped with fresh mozzarella.

### Marsala

Topped with a Portabella Marsala sauce served over penne in a brown butter sauce.

### Piccata

A white wine lemon sauce with capers, served with a side of herb butter angel hair.

## *Entrée Price Level 1*

Lunch 15 pp - Dinner 18 pp

### Italian Style Meatloaf

Two slices of our home made meatloaf topped with marinara sauce and fresh mozzarella cheese. Served with linguine.

### Balsamic Chicken

Chicken breast glazed with balsamic reduction and served with a side of crispy rosemary potatoes and a vegetable medley.

### Striped Bass

Oven baked Striped Bass served with a side of crispy rosemary potatoes and a vegetable medley. Topped with a lemon cream sauce.

## *Entrée Price Level 2*

Lunch 17 pp - Dinner 21 pp

### Grilled Pork Chop

Grilled pork chop topped with a maple-sage butter sauce. Served with a side of sautéed sweet potatoes and a vegetable medley.

### Grilled Dill Salmon\*

Grilled Salmon topped with a dill cream sauce. Served with a side of crispy rosemary potatoes and a vegetable medley.

### Strip Gorgonzola\*

Grilled Strip steak topped with gorgonzola cheese and balsamic glaze. Served with a side of crispy rosemary potatoes and a vegetable medley.

## *Entrée Price Level 3*

Available for dinner only 26 pp

### Filet\*

6 ounce center cut filet grilled to medium temperature and topped with herb butter. Served with a side of herb potatoes and grilled asparagus.

### Crab Cakes

Jumbo lump crab cakes sautéed golden brown and topped with a Dijon cream sauce. Served with a vegetable medley and herb butter pasta.

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## *Buffet*

Create a variety of choices for your guests with selections from any category, served with our house bread, dipping oil and choice of coffee, tea or soft drink.

**Lunch 17 pp - Dinner 22 pp**  
(plus tax and gratuity)

### *Salad*

Choice of one of the following:

**Mixed Green Salad - Caesar Salad - Spinach Salad**

### *Sides*

Choice of two of the following:

**Vegetable Medley - Crispy Herb Potatoes - Mashed Potatoes**

**Rice Medley - Pasta with Sauce - Sautéed Sweet Potatoes**

### *Entrees*

Choice of one of the following:

**Penne Tomato Cream with Chicken - Portabella Penne - Penne Mediterranean**

**Lasagna - Chicken Parmesan - Eggplant Parmesan - Balsamic Chicken**

**Chicken Marsala - Grilled Dill Salmon - Sautéed Striped Bass**

**Add a second buffet entrée for an extra \$3 per person**

### *Desserts*

Choice of one of the following:  
(add \$2 pp)

**Brownies with Chocolate Icing - Cheesecake Bars - Scoop of Vanilla Bean Ice Cream**

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## *Appetizer Platters*

*Small serves 6-12 people Large serves 12-24 people*

Apple Bruschetta - Small: 22, Large: 40  
Bella Blue Bruschetta - Small: 22, Large: 40  
Assorted Vegetable - Small: 25, Large: 46  
Fruit and Cheese - Small: 32, Large: 60  
Grilled Vegetables - Small: 28, Large: 52

*Please order 72 hours in advance.*

## *Appetizers by the Dozen*

Mini Crab Cakes - 36  
Stuffed Zucchini - 22  
Fried Macaroni and Cheese - 22  
Banana Peppers - 25

## *Desserts*

### **Full Size - 6 pp**

Chocolate Bomb  
Crème Brulee  
Bread Pudding  
Cheesecake of the day  
Tiramisu  
Canoli

### **Mini - 1.5 pp**

Scoop of Vanilla Bean Ice Cream  
Scoop of Sorbet  
Brownie Square  
Cheesecake Square  
Cannoli  
Mini Chocolate Bombe

## *Fresh Baked Cakes*

*Save time and trouble and have Chef Jessica bake a cake for your event.. Ask for sizes and prices*

### **Cake Flavors**

White	Marble
Chocolate	Red Velvet
Yellow	Carrot Cake (add \$10)
Half and Half	Burnt Almond torte (add \$10)

### **Icing Flavors**

Chocolate Butter Cream	Almond Butter Cream
Vanilla Butter Cream	Cream Cheese

### **Prices**

8" round 10-12 ppl - \$20  
1/4 Sheet 25 ppl - \$28  
1/2 Sheet 35 ppl - \$38  
Full Sheet 70 ppl - \$68