



AUTENTICA CUCINA ITALIANA

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## Catering Menu

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### Private Room and Catering

#### Room Minimums and Deposits:

##### Venetian Room - Fully/Semi-Private

- Seats up to 50 guests
- For fully private, a \$500 deposit is required
- For semi-private, a deposit of \$250 is required
- Flat-screen TV is available for work presentations and slideshows. Cabling will need to be provided by the guest.

##### The Bar Room - Fully/Semi-Private

- Seats up to 30 guests
- For full private, a \$250 deposit is required
- For semi-private, a \$125 deposit is required

**Holidays: Private Dining Rooms are unavailable on Valentine's Day, Mother's Day, Christmas Eve and New Year's Eve.**

**Outside food and Beverages are not allowed. Decorations are not allowed unless agreed upon prior to the event.**

**All deposits are required at the time of booking to confirm your reservation. Your deposit will go toward your tab at the end of your event. We accept all major credit cards.**

#### Tax and Fees

Private events are subject to an 8.25% sales tax and 20% gratuity fee. Split checks will incur a 2% service charge.

#### Guest Counts

During the initial planning, we request an approximate guest count. The final guest count is required one week (7 days) prior to the event. The host will be responsible for providing the final number of guests. This allows our kitchen staff to prepare your menu items for your event.

#### Cancellation Policy

Cancellations within:

- 4 days prior to the event, there is no cancellation fee and the deposit is fully refundable.
- 3 days prior to the event, 75% of your deposit will be refunded.
- 2 days prior to the event, 50% of your deposit will be refunded.
- 24 hours the deposit is non-refundable.
- If more than 5 of your guests, cancel or are no-shows we will charge the menu price per person.

#### Menu Options:

Parties of 16 or more, must choose from the catering menu (see pages 2-4). A Limited Menu choice must be made at the time of contract. We do our best to accommodate modifications after your contract has been submitted. Plates that require specific dietary needs must be submitted at the time of the contract. These plates may be subject to pricing adjustments. Gluten Free Pasta is available and needs to be noted at the time of the contract submission. A \$7 charge will be placed on each Gluten Free dish.

#### Open Bar:

Full bar service can be provided to all guests that include all beer, wine, and cocktail options. The host may also choose to do a limited bar for their guests that would include select choices of Well or Premium alcohols, Select bottled beers, and select wines by the glass or bottle which are all charged at menu price.

#### Cash Bar:

Cash bar service can be provided for your guests so that individuals may order and pay for drinks on their own separate tabs. The guest must provide a credit card to the server at the time of ordering and all Cash Bar tabs are subject to the 20% service fee and the 2% separate check service fee.

#### Wine Service:

Wine service can be provided. The Host may select a choice of bottles of wine from our wine list. Servers will free-pour wines for your guests and the final bill will reflect the number of bottles opened for the service. Bottles that are opened and have a balance of wine remaining can be corked and sent home with the host.



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<b>MENU OPTION 1 \$28 PER PERSON</b>	<b>MENU OPTION 2 \$32 PER PERSON</b>
Menu choices are located on page 4. Fresh Baked Bread  Insalata House Mista Salad  Primi One Pasta/One Chicken choice  Dolce Profiterol al Cioccolato  Bevante Soda, Coffee, and Tea	Menu choices are located on page 4. Fresh Baked Bread  Insalata House Mista Salad  Primi Two Pasta/Two Chicken choices  Dolce Profiterol al Cioccolato  Bevante Soda, Coffee, and Tea
<b>MENU OPTION 3 \$34 PER PERSON</b>	<b>MENU OPTION 4 \$36 PER PERSON</b>
Menu choices are located on page 4. Fresh Baked Bread  Insalata House Mista Salad  Primi One Pasta/One Chicken/One Veal choice  Dolce Profiterol al Cioccolato  Bevante Soda, Coffee, and Tea	Menu choices are located on page 4. Fresh Baked Bread  Insalata House Mista Salad  Primi One Pasta/One Chicken/One Seafood choice  Dolce Profiterol al Cioccolato  Bevante Soda, Coffee, and Tea

Each of your guests will get to choose one option from your selected menu.

Add on options and Bambini (child) menu available (see page 5). Plated dinners such as chicken, veal, seafood, and steak will all be served with the daily vegetable and a roasted rosemary potato. Pasta dishes are not served with sides.

Gluten-free options are available upon request for an additional fee of \$7.00 per person.



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### MENU OPTION 5 \$40 PER PERSON

Menu choices are located on page 4.

Fresh Baked Bread

Insalata  
House Mista Salad

Primi  
One Pasta/One Chicken/One  
Veal/One Seafood choice

Dolce  
Profiterol al Cioccolato

Bevante  
Soda, Coffee, and Tea

### MENU OPTION 6 \$42 PER PERSON

Menu choices are located on page 4.

Fresh Baked Bread

Insalata  
House Mista Salad

Primi  
One Pasta/One Chicken/One  
Veal/One Steak choice

Dolce  
Profiterol al Cioccolato

Bevante  
Soda, Coffee, and Tea

### MENU OPTION 7 \$44 PER PERSON

Menu choices are located on page 4.

Fresh Baked Bread

Insalata  
House Mista Salad

Primi  
One Pasta/One Chicken/One  
Seafood/One Steak choice

Dolce  
Profiterol al Cioccolato

Bevante  
Soda, Coffee, and Tea

### MENU OPTION 8 \$46 PER PERSON

Menu choices are located on page 4.

Fresh Baked Bread

Insalata  
House Mista Salad

Primi  
One Pasta/One Chicken/One  
Veal/One Seafood/One Steak choice

Dolce  
Profiterol al Cioccolato

Bevante  
Soda, Coffee, and Tea

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## Menu Choices

### Primi (Pasta)

- **Lasagna Bolognese** - Fresh pasta layered with a Bechamel and Homemade meat sauces, baked in the oven with parmiggiano cheese
- **Penne alla Arrabiata [v]** - Short tubular pasta sauteed with crushed red pepper in a homemade marinara sauce
- **Tortellini della Nonna** - Pasta filled with mix of Italian cheeses, tossed with prosciutto Cotto, in a smoky cream sauce
- **Baked Manicotti [v]** - Hand-rolled pasta filled with ricotta, parmigiana, mozzarella cheeses, and fresh herbs, baked in a bolognese or tomato sauce
- **Eggplant Parmigiana [v]** - Egg battered fillet of eggplant with marinara sauce, baked in the oven with mozzarella and parmigiana
- **Penne Aurora [v]** - Penne pasta in an aurora cream sauce
- **Spinaci Ravioli con Marinara [v]** - Handmade ravioli stuffed with spinach and Italian cheeses in a homemade marinara sauce
- **Penne Alfredo con Pollo** - Penne pasta tossed with diced chicken in a homemade cream sauce
- **Penne al Pesto con Pollo** - Penne pasta tossed with cubed chicken in a homemade pesto cream sauce

### Vitello (Veal)

- **Vitello Pizzaiola** - Veal scallopine with kalamata olives, capers, and garlic in a homemade marinara sauce
- **Vitello Marsalla** - Veal scallopine with fresh cut mushrooms in a marsalla wine sauce
- **Vitello Piccata** - Veal scallopine with capers in a lemon, butter, and white wine sauce
- **Vitello alla Parmigiana** - Veal scallopine the breaded and baked in a the oven with melted mozzarella and parmigiana cheeses

### Pollo (Chicken)

- **Pollo alla Marsalla** - Chicken scallopine with fresh cut mushrooms in a marsalla wine sauce
- **Pollo Forestiera** - Chicken scallopine with fresh-cut mushrooms in a sherry wine sauce
- **Pollo Piccata** - Chicken scallopine with capers in a lemon, butter, and white wine sauce
- **Pollo Pizzaiola** - Chicken scallopine with kalamata olives, capers, and garlic in a homemade marinara sauce

### Pesci (Seafood)

- **Salmone Basilico** - Fresh Alaskan salmon pan sauteed in a basil and sherry wine cream sauce
- **Gamberi Marinara** - Jumbo shrimp pan sauteed in a homemade marinara sauce
- **Gamberi Scampi** - Shrimp sauteed in a lemon butter garlic white wine sauce

### Bistecca (Steak)

- **Bistecca Pizzaiola** - 10 oz New York strip steak pan sauteed with kalamata olives, capers, and garlic in a homemade marinara sauce
- **Bistecca alla Griglia** - 10 oz New York strip seasoned and broiled to perfect temperature

### Dolce (Dessert)

- **Profitterol al Cioccolato** - Homemade puffed party filled with chantilly cream and topped with a homemade chocolate sauce
- **Cannoli (+\$4 pp)** - Hard cookie shell filled with ricotta cheese and chocolate chips drizzled with chocolate and caramel syrup
- **Tiramisu (+\$5 pp)** - Lady fingers soaked in espresso and amaretto layered with mascarpone cheese

Each of your guests will get to choose one option from your selected menu.

Add on options and Bambini (child) menu available (see page 5). Plated dinners such as chicken, veal, seafood, and steak will all be served with the daily vegetable and a roasted rosemary potato. Pasta dishes are not served with sides. Gluten-free options are available upon request for an additional fee of \$7.00 per person.



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<b>BAMBINI (CHILD) \$15 PER CHILD</b>	<b>ADD ON OPTIONS</b>
<p>Fresh Baked Bread</p> <p>Insalata House Mista Salad</p> <p>Primi One Pasta (Penne, Spaghetti or Fettucine) with choice of One sauce (Marinara, Bolognese, or Alfredo)</p> <p>Dolce Profiterol al Cioccolato</p> <p>Bevante Soda, Coffee, and Tea</p>	<p>Choice Appetizer (priced per item/per person)</p> <p>Antipasto Plate - \$7 Bruschetta - \$6 Buratta - \$9 Caprese - \$6</p> <p>Insalata (priced per item/per person)</p> <p>Cesare - \$7 Primavera - \$8</p>

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