

BOTTINO

BOTTINO PRIX FIXE OPTION 2 COCKTAILS AND DINNER

Includes 45 minutes of hors d'oeuvres prior to seated dinner-\$ 80.00 per person plus bar on consumption
(or optional bar package, below).
20% suggested gratuities, 5% event admin fee and sales tax additional.

SAMPLE MENU

Other options are available, and we are happy to work with you to create a menu:

PASSED HORS D'OEUVRES -

Torta Rustica - Tuscan Vegetable Tart
Smoked Salmon, Crème Fraiche, Baguette
Caprese Skewers
Crostinis of the Season

SEATED DINNER

Individual Salad

Fennel, Baby Arugula, Oranges, Shaved Parmigiano
Citrus Vinaigrette

Choice of:

Seared Norwegian Salmon
Citrus Emulsion, Sautéed Greens

Pan-Roasted Organic Chicken Breast
Fresh Herbs, Garlic, White Wine;
Seared Potato and Fennel

Rigatoni Norma
Artisan Pasta, Roast Pureed Eggplant
Tomato, Garlic, Hot Pepper, Basil
Shredded Smoked Ricotta

Lasagna al Forno
Housemade Pasta, Bolognese Meat Sauce,
Bechamel

or

Porcini Rubbed Seared Sliced Strip Steak
Fingerlings and Broccoli Rabe
(supplemental 10.00 per order)

Choice of:

Chocolate Tiramisu
Berries or Poached Pears (Seasonal) Zabaglione
Coffee and Teas with Homemade Biscotti

OPTIONAL BAR PACKAGES

the optional packages include forty-five minutes of service before dinner,
and continued service through the completion of the main course and clearing for dessert.

PROSECCO, HOUSE WINE & CRAFT BEER PACKAGE

\$ 50.00 per person

OPEN BAR PACKAGE

\$ 70.00 per person

Premium open bar and classic cocktails, prosecco, select house wines and craft beers.

HYBRID

\$ 60.00 per person

45 minutes of cocktails - open bar - followed by prosecco, wine and beer served with dinner.

Dessert drinks and after dinner drinks additional.