PRIVATE EVENTS MENU

BIRTHDAYS
ANNIVERSARIES
HOLIDAYS
COCKTAIL PARTIES
LUNCHEONS
BUSINESS MEETINGS
BRIDAL LUNCHEONS & SHOWERS
GRADUATIONS
FAMILY GATHERINGS
MITZVAHS

BrioItalian.com
WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.

Chef Johnny Imbriolo
Chief Culinary Officer

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We’re happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

Guarantees
Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

Additional Arrangements
All food and beverages must be purchased through Brio; some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

Deposits, Fees & Taxes
In order to secure your event date, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Brio visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

Cancellation Fees
Should a cancellation occur, please notify Brio as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Brio visits when cancellations are made four (4) or more days prior to the event.

SELECT YOUR EVENT PACKAGES

Appetizers
Select our chef-inspired appetizers to add to your meal or event package. If you wish to offer appetizers only, we will assist you in creating a menu.

Bar Service
You can select a beverage package to be served for your event or allow your guests to order drinks from the bar menu.

Dessert
Select individual desserts to enhance your dining experience.

Plated Menus
Recommended for parties of 15 or fewer guests. Your guests select individually plated salads and entrées.

Family-Style Menus
You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family-style at each table.
**EVENT PLANNER**

Let us help you host the perfect event. Whether you are planning a wedding shower, a work luncheon, or a simple get-together, we are here to help every step of the way. To get started, fill out the information below.

**SELECT YOUR EVENT PACKAGE**

Date of Event: __________________________ Email Address: __________________________

# of Guests for Event: __________________________ Phone #: __________________________

R.S.V.P. Final # By: __________________________ Event Name: __________________________

Event Coordinator: __________________________

**PACKAGE SELECTION**

| Appetizer Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Soup/Salad Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Entrée Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Side Dish Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Dessert Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Beverage Selection(s): | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

| Spécial Requests/Needs for Event: | __________________________ |
| __________________________ |
| __________________________ |
| __________________________ |

**BAR SERVICE**

You can select a specific beverage package to be served for your event or allow your guests to select drinks from the bar menu.

**PACKAGE DESCRIPTIONS**

**Cash Bar**

Drinks are paid for by your guests when ordered.

**Host Bar**

Drinks are priced à la carte and are tracked by the bartender throughout your event.

**Wine Service**

Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. Host will be charged for each bottle opened.

**HOST BAR DRINK SELECTIONS**

| Bottled Domestic Beer | 4 |
| Bottled Craft Beer | 6-7 |
| Bottled Imports | 5-6 |
| Non-Alcoholic Beer | 4 |
| Mixed Drinks (House Pour) | 6 |
| Call Drinks (Mixed) | 8 |
| Premium Drinks (Mixed) | 9 |
| House Martini | 8 |

**Beverage Selections:**

- Call Martini: 10
- Premium Martini: 11
- Rocks (House Pour): 7
- Rocks - Call Drinks: 8
- Rocks - Premium: 9
- Wine by the Glass: 8-13
- Soda: 3
- Bottled Water (Small/Large): 3-5

| Premium Package | 28 |
| Beer & Wine Package | 18 |
| Two Hours | 32 |
| Three Hours | 24 |
| Four Hours (Hour pricing based per guest) | 30 |

| Standard Beverage Package | 5 |
| Cash Bar Package | 5 |
| Assorted Fruit Juices, Assorted Sodas, Lemonade, Milk, Coffee, Iced Tea (Pricing based per guest) | |

| Cash Bar Package | 5 |
| Cash Bar Package | 5 |

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.
APPETIZERS & DESSERTS
Enhance your event with our chef-inspired appetizers.

APPETIZERS - ADD TO ANY PACKAGE

**FAMILY-STYLE APPETIZERS**
Serves 10-12

- **Calamari** | 175 - 210 cal | 34
- **Tomato Caprese** | 50 - 65 cal | 28
- **Tomato Mozzarella Crostini** | 95 cal | 18
- **Bacon-Wrapped Shrimp** | 130 cal | 40
- **Jumbo Lump Crab Cakes** | 165 cal | 55
- **Shrimp Cocktail** | 40 cal | 38
- **Crab-Stuffed Mushrooms** | 90 cal | 38

**APPETIZERS BY THE DOZEN**

- **Baby Lamb Chops** | 90 cal | 49
- **Tomato Mozzarella Crostini** | 95 cal | 18
- **Bacon-Wrapped Shrimp** | 130 cal | 40
- **Jumbo Lump Crab Cakes** | 165 cal | 55
- **Shrimp Cocktail** | 40 cal | 38
- **Crab-Stuffed Mushrooms** | 90 cal | 38

**DESSERT - ADD TO ANY PACKAGE**

Our Chefs offer a variety of classic and seasonal desserts starting at $5. Your Brio Event Coordinator is happy to assist you with your dessert choices. After-dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to the event.

LUNCH PLATED
Create a custom menu from the options below and allow your guests to choose from your selections. Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 18 per person

**STARTERS** (Select Two, One Starter per Guest)

- **Baby Lamb Chops** | 90 cal | 49
- **Tomato Mozzarella Crostini** | 95 cal | 18
- **Bacon-Wrapped Shrimp** | 130 cal | 40
- **Jumbo Lump Crab Cakes** | 165 cal | 55
- **Shrimp Cocktail** | 40 cal | 38
- **Crab-Stuffed Mushrooms** | 90 cal | 38

**ENTRÉES** (Select Three, One Entrée per Guest)

- **PASTA**
  - Pasta Alla Vodka | 1180 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Spaghetti Pomodoro | 790 cal |
  - Spaghetti Carbonara | 840 cal |
  - Rigatoni Alfredo | 720 cal |
  - Mushroom Ravioli | 410 cal |

- **ENTRÉE SALADS**
  - Caesar Grande Chicken Salad | 510 cal |
  - Insalata Della Casa with Grilled Chicken | 380 cal |

**CHEF’S SELECT**

- **Pollo Caprese** | 880 cal |
- **Lasagne** | 1380 cal |

PACKAGE B 20 per person

**STARTERS** (Select Two, One Starter per Guest)

- **Baby Lamb Chops** | 90 cal | 49
- **Tomato Mozzarella Crostini** | 95 cal | 18
- **Bacon-Wrapped Shrimp** | 130 cal | 40
- **Jumbo Lump Crab Cakes** | 165 cal | 55
- **Shrimp Cocktail** | 40 cal | 38
- **Crab-Stuffed Mushrooms** | 90 cal | 38

**ENTRÉES** (Select Three, One Entrée per Guest)

- **PASTA**
  - Pasta Alla Vodka | 1180 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Spaghetti Pomodoro | 760 cal |
  - Spaghetti Carbonara | 840 cal |
  - Rigatoni Alfredo | 720 cal |
  - Mushroom Ravioli | 410 cal |

- **ENTRÉE SALADS**
  - Caesar Grande Chicken Salad | 510 cal |
  - Insalata Della Casa with Grilled Chicken | 380 cal |
  - Strawberry Balsamic Chicken Salad | 910 cal |

- **CHEF’S SELECT**
  - Pan-Seared Salmon | 410 cal |
  - Pollo Caprese | 880 cal |
  - Lasagne | 1380 cal |
  - Shrimp Capri | 710 cal |
  - Chicken Milanese | 1250 cal |

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.
DINNER PLATED
Create a custom menu from the options below and allow your guests to choose from your selections.

### PACKAGE A 26 per person

**STARTERS (Select One)**

<table>
<thead>
<tr>
<th>SOUPS</th>
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</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td>70 - 350 cal</td>
<td></td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>490 cal</td>
<td></td>
</tr>
</tbody>
</table>

**SALADS**

| Insalata Della Casa    | 180 cal |       |
| Caesar Salad           | 310 cal |       |
| Chopped Salad          | 210 cal |       |
| Tomato Caprese         | 210 cal |       |

**ENTRÉES (Select Two, One Entrée per Guest)**

<table>
<thead>
<tr>
<th>PASTA</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Alla Vodka</td>
<td>1180 cal</td>
<td></td>
</tr>
<tr>
<td>Chicken Rigatoni (Pasta Brio)</td>
<td>940 cal</td>
<td></td>
</tr>
<tr>
<td>Spaghetti Pomodoro</td>
<td>790 cal</td>
<td></td>
</tr>
<tr>
<td>Spaghetti Carbonara</td>
<td>840 cal</td>
<td></td>
</tr>
<tr>
<td>Rigatoni Alfredo</td>
<td>720 cal</td>
<td></td>
</tr>
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<td>210 cal</td>
<td></td>
</tr>
<tr>
<td>Tomato Caprese</td>
<td>210 cal</td>
<td></td>
</tr>
</tbody>
</table>

**ADDITIONS**

For an additional charge per guest, enhance your entrée with:

- Grilled Chicken 6 | 200 cal |
- Grilled Shrimp 7  | 78 cal |

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### PACKAGE B 29 per person

**STARTERS (Select One)**

<table>
<thead>
<tr>
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**SALADS**

| Insalata Della Casa    | 180 cal |       |
| Caesar Salad           | 310 cal |       |
| Chopped Salad          | 210 cal |       |
| Tomato Caprese         | 210 cal |       |

**ENTRÉES (Select Three, One Entrée per Guest)**

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<td>410 cal</td>
<td></td>
</tr>
<tr>
<td>Chef’s Select Lasagne</td>
<td>1360 cal</td>
<td></td>
</tr>
<tr>
<td>Pollo Caprese</td>
<td>880 cal</td>
<td></td>
</tr>
<tr>
<td>Shrimp Capri</td>
<td>730 cal</td>
<td></td>
</tr>
<tr>
<td>Pan-Seared Salmon Salad</td>
<td>610 cal</td>
<td></td>
</tr>
<tr>
<td>Prime Filet Salad</td>
<td>600 cal</td>
<td></td>
</tr>
<tr>
<td>Chicken Milanese</td>
<td>1250 cal</td>
<td></td>
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</tbody>
</table>

**ADDITIONS**

For an additional charge per guest, enhance your entrée with:

- Grilled Chicken 6 | 200 cal |
- Grilled Shrimp 7  | 78 cal |

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### PACKAGE C 34 per person

**STARTERS (Select Two, One Starter per Guest)**

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**SALADS**

| Insalata Della Casa    | 180 cal |       |
| Caesar Salad           | 310 cal |       |
| Chopped Salad          | 210 cal |       |
| Tomato Caprese         | 210 cal |       |

**ENTRÉES (Select Three, One Entrée per Guest)**

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**ADDITIONS**

For an additional charge per guest, enhance your entrée with:

- Grilled Chicken 6 | 200 cal |
- Grilled Shrimp 7  | 78 cal |

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### PACKAGE D 39 per person

**STARTERS (Select Two, One Starter per Guest)**

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**SALADS**

| Insalata Della Casa    | 180 cal |       |
| Caesar Salad           | 310 cal |       |
| Chopped Salad          | 210 cal |       |
| Tomato Caprese         | 210 cal |       |

**ENTRÉES (Select Three, One Entrée per Guest)**

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**ADDITIONS**

For an additional charge per guest, enhance your entrée with:

- Grilled Chicken 6 | 200 cal |
- Grilled Shrimp 7  | 78 cal |

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**Prices do not include tax and service charge and are subject to change.**

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*Add $15 per guest*
LUNCH FAMILY-STYLE
Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style. Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 21 per person

STARTERS
- SALADS (Select One)
  - Insalata Della Casa | 180 cal |
  - Caesar Salad | 310 cal |
  - Chopped Salad | 210 cal |
  - Tomato Caprese | 210 cal |

SIDES (Select One)
- Pesto Crushed Potatoes | 610 cal |
- Crispy Fingerling Potatoes | 140 cal |
- Fresh Green Beans | 90 cal |
- Roasted Asparagus | 85 cal |

ENTRÉES
- PASTA (Select One)
  - Spaghetti Carbonara | 840 cal |
  - Spaghetti Bolognese | 760 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Rigatoni Alfredo | 720 cal |

- CHEF’S SELECT & GRILLE (Select One)
  - Pollo Caprese | 880 cal |
  - Pan-Seared Salmon | 610 cal |
  - Lasagne | 1360 cal |
  - Chicken Milanese | 1250 cal |

DESSERT (Select One)
- Tiramisu | 330 cal |
- Lemon Ricotta Cheesecake | 350 cal |

PACKAGE B 23 per person

STARTERS
- SALADS (Select Two)
  - Insalata Della Casa | 180 cal |
  - Caesar Salad | 310 cal |
  - Chopped Salad | 210 cal |
  - Tomato Caprese | 210 cal |

SIDES (Select Two)
- Pesto Crushed Potatoes | 610 cal |
- Crispy Fingerling Potatoes | 140 cal |
- Fresh Green Beans | 90 cal |
- Roasted Asparagus | 85 cal |
- Spaghetti Pomodoro | 790 cal |

ENTRÉES
- PASTA (Select One)
  - Spaghetti Carbonara | 840 cal |
  - Spaghetti Bolognese | 760 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Rigatoni Alfredo | 720 cal |

- CHEF’S SELECT & GRILLE (Select Two)
  - Pollo Caprese | 880 cal |
  - Pan-Seared Salmon | 610 cal |
  - Lasagne | 1360 cal |
  - Chicken Milanese | 1250 cal |

DESSERT (Select One)
- Tiramisu | 330 cal |
- Lemon Ricotta Cheesecake | 350 cal |

DINNER FAMILY-STYLE
Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style.

PACKAGE A 35 per person

STARTERS
- SALADS (Select One)
  - Insalata Della Casa | 180 cal |
  - Caesar Salad | 310 cal |
  - Chopped Salad | 210 cal |
  - Tomato Caprese | 210 cal |

SIDES (Select One)
- Pesto Crushed Potatoes | 610 cal |
- Crispy Fingerling Potatoes | 140 cal |
- Fresh Green Beans | 90 cal |
- Roasted Asparagus | 85 cal |
- Creamy Polenta | 740 cal |

ENTRÉES
- PASTA (Select One)
  - Spaghetti Alla Vodka | 1180 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Spaghetti Bolognese | 760 cal |
  - Spaghetti Carbonara | 840 cal |
  - Rigatoni Alfredo | 720 cal |

- CHEF’S SELECT & GRILLE (Select One)
  - Lasagne | 1360 cal |
  - Pan-Seared Salmon | 610 cal |
  - Chicken Milanese | 1250 cal |

DESSERT (Select One)
- Tiramisu | 330 cal |
- Lemon Ricotta Cheesecake | 350 cal |

PACKAGE B 45 per person

STARTERS
- SALADS (Select Two)
  - Insalata Della Casa | 180 cal |
  - Caesar Salad | 310 cal |
  - Chopped Salad | 210 cal |
  - Tomato Caprese | 210 cal |

SIDES (Select Two)
- Pesto Crushed Potatoes | 610 cal |
- Crispy Fingerling Potatoes | 140 cal |
- Fresh Green Beans | 90 cal |
- Roasted Asparagus | 85 cal |
- Creamy Polenta | 740 cal |
- Spaghetti Pomodoro | 790 cal |

ENTRÉES
- PASTA (Select One)
  - Spaghetti Alla Vodka | 1180 cal |
  - Chicken Rigatoni (Pasta Brio) | 940 cal |
  - Spaghetti Bolognese | 760 cal |
  - Spaghetti Carbonara | 840 cal |
  - Rigatoni Alfredo | 720 cal |

- CHEF’S SELECT & GRILLE (Select Two)
  - Lasagne | 1360 cal |
  - Pan-Seared Salmon | 610 cal |
  - Chicken Milanese | 1250 cal |
  - Organic Roasted Chicken | 1210 cal |
  - Bistecca | 640 cal |
  - Prime Filet* | 750 cal |

DESSERT (Select Two, One per Guest)
- Tiramisu | 330 cal |
- Lemon Ricotta Cheesecake | 350 cal |

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CONTINENTAL BREAKFAST 11 per person

BEVERAGES
Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk
[0 - 150 cal per drink]

BREAKFAST
Bagels with Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit

[125 - 480 cal per item]

PLATED BRUNCH 19 per person (Buffet available at select locations)

STANDARDS (Select Two)
Soup of the Day [70 - 250 cal]
Lobster Bisque [490 cal]
Insalata Della Casa [180 cal]
Caesar Salad [310 cal]
Chopped Salad [210 cal]
Tomato Caprese [290 cal]

Beverages
Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

ENTRÉES (Select Three, One Entrée per Guest)

BRUNCH
French Toast [1260 cal]
Scrambled Eggs & Bacon [1180 cal]
Ham & Biscuit Benedict* [1540 cal]
Chef’s Seasonal Omelette [610-1510 cal]
Limited to parties of 15 or fewer

PASTA
Pasta Alla Vodka [1180 cal]
Chicken Rigatoni (Pasta Brio) [840 cal]
Chicken Pesto Spaghetti (Pasta Pesto) [920 cal]
Spaghetti Pomodoro [790 cal]
Spaghetti Carbonara [840 cal]

CHEF’S SELECT
Pollo Caprese [880 cal]
Lasagne [1360 cal]

AFTERNOON BREAK 7 per person

SNACKS (Select Three)
Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

FAMILY-STYLE APPETIZERS Serves 10 - 12

CALAMARI
Crispy wild-caught calamari, pepperoncini, fresh arrabiatta, lemon aioli

ASSORTED CHEESE TRAY
An assortment of cheeses

TOMATO CAPRESE
Vine-ripened tomatoes, fresh Mozzarella and tender basil

SEASONAL FRESH FRUIT
Chef’s seasonal selection

VEGETABLE CRUDITES
Chef’s selection using the freshest vegetables of the season

MARGHERITA FLATBREAD
Vine-ripened tomatoes, fresh Mozzarella and tender basil

APPETIZERS BY THE DOZEN

BABY LAMB CHOPS*
Prepared medium

JUMBO LUMP CRAB CAKES
With lemon aioli

TOMATO MOZZARELLA CROSTINI
Toasted croutons with vine-ripened tomatoes, fresh Mozzarella, extra virgin olive oil

SHRIMP COCKTAIL
Poached jumbo shrimp chilled, house-made cocktail sauce

CRAB-STUFFED MUSHROOMS
Roasted crimini mushrooms, jumbo lump crab meat

SIDES

PESTO CRUSHED POTATOES

ROASTED ASPARAGUS

CRISPY FINGERLING POTATOES

CREAMY POLENTA

FRESH GREEN BEANS

SPAGHETTI POMODORO

Prices do not include tax and service charge and are subject to change.

We carefully choose only the highest quality ingredients that are fresh, organic, sustainable and traceable wherever possible. We care deeply about the well-being of our guests, so please let our chef know if you or your guests have any allergies. We are obliged to tell you, consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.
ENTRÉES

CHICKEN RIGATONI (PASTA BRIO)
Tender grilled chicken, crimini mushrooms tossed with rigatoni in a roasted red pepper sauce

SPAGHETTI BOLOGNESE
Organic grass-fed ground beef and all-natural pork, white wine and fresh tomato cooked slow and long

CHICKEN PESTO SPAGHETTI (PASTA PESTO)
Grilled chicken and fresh spinach with spaghetti tossed in a light pesto, topped with shaved Grana Padano Zanetti

SPAGHETTI CARBONARA
Al dente spaghetti, crispy pancetta, sweet onion tossed in a light cream sauce

SPAGHETTI POMODORO
A delicate marriage of fresh vine-ripened tomatoes, fragrant basil, fresh Mozzarella, extra virgin olive oil and aged Grana Padano Zanetti

RIGATONI ALFREDO
Rigatoni, creamy Alfredo

MUSHROOM RAVIOLI
Sautéed wild mushrooms wrapped in thin ravioli prepared Cacio e Pepe style

LASAGNE
Signature meat sauce, Alfredo, Ricotta, Mozzarella

PASTA ALLA VODKA
Ricotta-filled pasta, spicy tomato cream, pancetta

ORGANIC ROASTED CHICKEN
Roasted organic free-range half chicken, fresh lemon and rosemary

CHICKEN MILANESE
Crispy Romano chicken, herb pasta, signature pomodoro

SHRIMP CAPRI
Sautéed wild-caught jumbo shrimp, wild arugula, roasted tomatoes, lemon sauce and stone-pressed extra virgin olive oil tossed with capellini

POLLO CAPRESE
Tender grilled chicken with vine-ripened tomatoes, the freshest basil, fresh Mozzarella, capellini pomodoro, pesto vinaigrette

PAN-SEARED SALMON
Salmon, sautéed spinach and roasted fingerling potatoes with fresh rosemary

BISTECCA
Tender top choice 10 oz. certified Angus ribeye

BABY LAMB CHOPS
Double-cut New Zealand lamb chops

PRIME CENTER CUT FILET
Grilled prime 7 oz. filet served with roasted fingerling potatoes with fresh rosemary and fresh green beans

SOUP & SALAD

SOUP OF THE DAY
Chef’s select Soup of the Day using the finest and freshest ingredients

LOBSTER BISQUE
Sautéd shrimp garnish

CHOPPED SALAD
Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette

CAESAR SALAD
Tender cut romaine, aged Parmigiana, house-made Caesar dressing with toasted croutons

INSALATA DELLA CASA
Tender arugula, fresh greens, vine-ripened tomatoes, crispy Parmigiana in a light lemon vinaigrette

TOMATO CAPRESE
Vine-ripened tomatoes, fresh Mozzarella and tender basil

STRAWBERRY BALSAMIC CHICKEN SALAD
Thinly sliced grilled chicken, mixed greens, strawberries, grapes, spicy pecans, Gorgonzola, balsamic, herb vinaigrette

BREAKFAST & BRUNCH

SCRAMBLED EGGS & BACON
Scrambled eggs, Applewood bacon, brunch potatoes, brioche toast

HAM & BISCUIT BENEDICT*
Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes

BERRIES & CREAM FRENCH TOAST
Cream cheese-stuffed brioche French toast, Applewood bacon

CHEF’S SEASONAL OMELETTE

DESSERT

LEMON RICOTTA CHEESECAKE
A homemade Italian family recipe combining sweet Ricotta, fresh lemon and vanilla. Drizzled with Acacia honey.

TIRAMISU
Lady fingers, coffee liqueur, Mascarpone cheese, cocoa

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