

# PLATED DINNER A

25 PERSON MINIMUM

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## FIRST COURSE

### MEATBALLS

THREE MEAT BLEND, RICOTTA, PARMESAN, SAUCE

### JUMBO LUMP CRABCAKE

SPICY TARTAR, SHREDDED LETTUCE

### SHISHITO PEPPERS

SEA SALT, SAKE

### CAESAR CARDINI

TUSCAN BABY KALE, 6 MINUTE EGG, CAPERS, PARMESAN,  
CROUTONS, CAESAR VINAIGRETTE

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## THE SECOND COURSE

### SALMON

VEGETABLE ORZO, ASPARAGUS, LEMON BUTTER

### BRAISED SHORT RIBS

PARMESAN POLENTA, ROASTED ROOT VEGETABLES

### ROASTED CHICKEN

OVEN ROASTED RED BLISS POTATOES, GREEN BEANS, CRANBERRY SAUCE

### SEAFOOD LINGUINI

CLAMS, MUSSELS, SHRIMP, FRA DIAVOLO SAUCE, GARLIC CROSTINI

### PENNE VODKA

VODKA SAUCE, RICOTTA SALATA (NOT VEGETARIAN)

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## THIRD COURSE

### SELECTION OF DESSERTS

FROM OUR SEASONAL DESSERT MENU

### CUSTOM CAKE

(ADDITIONAL CHARGE)

**\$46 PER PERSON**

*(Plus Tax and Gratuity)*

\*MENU ITEMS SUBJECT TO CHANGE\*

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## ADD TO ANY FOOD PACKAGE

### BASIC OPEN BAR

\$13 PER HOUR PER PERSON

### PREMIUM OPEN BAR

\$17 HOUR PER PERSON