

# PLATED DINNER A

25 PERSON MINIMUM

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## FIRST COURSE

### MEATBALLS

THREE MEAT BLEND, RICOTTA, PARMESAN, MARINARA

### STEAMED MUSSELS

FRA DIAVOLO OR WHITE WINE AND AROMATICS

### MAC AND CHEESE

PANKO TOPPING

### CAESAR CARDINI

ROMAINE LETTUCE, 6 MINUTE EGG, CAPERS, PARMESAN,  
CROUTONS, CAESAR VINAIGRETTE

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## SECOND COURSE

### SALMON

BUTTERNUT SQUASH, QUINOA, SPINACH AND WALNUTS

### BRAISED SHORT RIBS

MASHED POTATOES, BRUSSEL SPROUTS

### ROASTED CHICKEN

MASHED POTATOES, ROASTED CREAMED CORN, PAN-JUS

### SEAFOOD LINGUINI

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

### PENNE VODKA

*Pancetta, Ricotta Salata*

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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)*

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## ADD TO ANY FOOD PACKAGE

### BASIC OPEN BAR

\$17 PER HOUR PER PERSON

### PREMIUM OPEN BAR

\$21 HOUR PER PERSON