



PRIVATE EVENTS: DINNERS AT BOTTINO

Bottino offers several private areas for events:

- The **Pool Room** is a room that accommodates up to 50 guests, and can be made available exclusively for a minimum guarantee \$ 3000.00 food and beverage charges.
- Our central **North Garden** is a patio space partially covered against rain in warm weather, and glass-enclosed and heated for cold weather. When it is enclosed it is available as a private dining space for up to 36 guests with a minimum guarantee of \$2400.00 food and bar charges. When open for warm weather we do not generally make it available for private groups.
- The smaller enclosed **East Garden** is available for maximum capacity of 26 guests and a guarantee of \$1200.00 food and beverage.

Please note that private events in private rooms are subject to a 2% Event Administration Fee in lieu of any other room charges. We are happy to customize menus, add seasonal menu specials, arrange for special event desserts, flowers, menu headings, etc. Please let us know how we can make your dinner party at Bottino perfect for you.

Following are our basic dinner menu options.

BOTTINO PRIX FIXE MENU OPTIONS

BASIC PRIX FIXE Dinner \$ 55.00 per person plus bar on consumption

FIRST COURSE:

A selection of 3-4 starters from our dinner menu served family-style:

Suggested Menu:

Fritto Misto: Tuscan tempura of calamari, shrimp and vegetable

Bruschetta with Tomato and Basil

Antipasto Toscano: assorted salumi and Tuscan pecorino

And

Seasonal Salad

(E.g. Tomato Arugula, Mixed Greens, Fennel Arugula, etc)

MAIN COURSE:

Selection of four or five entrées:

Grilled Salmon, Salsa Verde, Fingerlings and Haricot Verts
– or Market Fish of the Day

Grilled Organic Baby Chicken with Rosemary, Garlic, Hot Pepper and Lemon
Peperonata of Red and Yellow Peppers, Black Olives

Ravioli Verdi: Homemade Spinach Pasta, Fresh Ricotta & Swiss Chard
Tomato & Basil

Lasagna al Forno

Homemade Pasta with Bolognese Ragù of Beef, Pork and Porcini; Béchamel

Filet Mignon

Pan-Seared, Chianti Reduction, Mashed Potatoes, Sautéed Greens

Desserts

Chocolate Tiramisu

Seasonal Fruit with Zabaglione

Homemade Biscotti

Coffee, Organic Teas

ADD-ON BAR OPTIONS -- BAR PACKAGES WITH DINNER:

- A. Open bar with house wines and craft beer throughout the seated dinner, ending at the clearing of the entrée, \$ 40.00 per person. Certain exclusions apply. All non-alcoholic beverages included. Single malts, shots, sipping tequilas, etc., are additional. Drinks with dessert or after dinner are additional on consumption.
- B. House wines, prosecco and craft beer throughout dinner, ending at the conclusion of the entrée, \$ 30.00 per person. Any additional alcohol ordered charged on consumption if host wishes. All non-alcoholic beverages additional.



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COCKTAILS AND DINNER, ALTERNATE PRIX FIXE

Dinner \$ 65.00 per person plus bar on consumption.

Dinner begins with a 45 minute cocktail reception with passed hors d'oeuvres held in the garden (always covered and enclosed for winter use) or another space. Seated dinner follows. Cocktails must begin no later than 7:00 pm and conclude for seated dinner at 8:00 pm on most nights.

Choice of 3 Passed Hors d' Oeuvres from the following menu:

Garlic Grilled Shrimp

Tartlets with Caramelized Onions and Aiago

Prosciutto and Mascarpone on Rosemary Focaccia

Smoked Salmon and Crème Fraiche on Black Bread

Roast Eggplant and Peppers with Goat Cheese on Picholine Olive Baguette

Seared Filet Mignon, Olive Tapenade, Baguette

SEATED DINNER

FIRST COURSE: A selection of 3-4 starters from our dinner menu served family-style:

Sample Menu:

Choice of:

Tuna Tartare, Sesame Oil and Ginger, Watercress and Cucumber

Red and Gold Beets with Goat Cheese & Field Greens

or

Tomato and Arugula Salad, Shaved Parmigiano

MAIN COURSE:

Selection of four or five entrées:

Grilled Salmon, Salsa Verde, Fingerlings and Haricot Verts – or Market Fish of the Day

Grilled Organic Baby Chicken with Rosemary, Garlic, Hot Pepper and Lemon
Peperonata of Red and Yellow Peppers, Black Olives

Ravioli Verdi: Homemade Spinach Pasta, Fresh Ricotta & Swiss Chard; Tomato & Basil

Lasagna al Forno

Homemade Pasta with Beef, Pork, Porcini Bolognese Sauce; Béchamel

Filet Mignon; Pan-Seared, Chianti Reduction, Mashed Potatoes, Sautéed Greens

Desserts

Chocolate Tiramisu
Seasonal Fruit with Zabaglione
Homemade Biscotti
Coffee, Organic Teas

ADD-ON BAR OPTIONS -- BAR PACKAGES WITH DINNER:

- C. Open bar with house wines and craft beer throughout the seated dinner, ending at the clearing of the entrée, \$ 50.00 per person. Certain exclusions apply. All non-alcoholic beverages included. Single malts, shots, sipping tequilas, etc., are additional. Drinks with dessert or after dinner are additional on consumption.

- D. House wines, prosecco and craft beer throughout dinner, ending at the conclusion of the entrée, \$ 35.00 per person. Any additional alcohol ordered charged on consumption if host wishes. All non-alcoholic beverages additional.



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