

## **BOTTINO PRIX FIXE OPTION 2**

Includes 45 minutes of hors d'oeuvres prior to seated dinner--\$ 75.00 per person plus bar on consumption (or optional bar package, below).

20% suggested gratuities, 5% event admin and sales tax additional.

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.

WINE PACKAGE \$ 45.00 per person  
Passed prosecco, select house wines, craft beers.

OPEN BAR PACKAGE \$ 65.00 per person  
Premium open bar and classic cocktails, prosecco, select house wines and craft beers.

HYBRIB \$ 55.00 per person  
45 minutes of cocktails – open bar – followed by prosecco, wine and beer served with dinner.

Dessert drinks and after dinner drinks additional.

## **SAMPLE MENU**

### **PASSED HORS D'OEUVRES –**

choose four to pass:

Torta Rustica –Tuscan Vegetable Tart

Smoked Salmon, Crème Fraiche, Baguette

Tuna Tartar on Belgian Endive Leaves

Caprese Skewers

Sautéed Garlic Shrimp, Hot Pepper

Crostini with Fresh Tomato, Garlic and Basil

Prosciutto and Melon Skewers

## **SEATED DINNER:**

### **SAMPLE PRIX FIXE**

Here is a sample of the menu your guests will receive, comprised of your selection of individual salad course, family-style antipasti, five entrees and two desserts selected from our dinner and specials menus.

We are happy to customize the menu for you with a menu heading and incorporating the menu options you prefer from our dinner and specials of the season:

### **DINNER IN HONOR OF:**

#### *Choice of:*

Red and Gold Beets with Feta,  
Toasted Hazelnuts, Shallot Vinaigrette

Pear and Tuscan Pecorino, Frisee,  
Caramelized Walnuts, White Balsamic

Organic Tomatoes  
Baby Arugula, Shaved Parmigiano (seasonal)

#### *Choice of:*

Grilled Scottish Salmon:  
Salsa Verde, Fingerlings and Haricot Verts

Pan-Roasted Organic Chicken Breast  
Malvasia Reduction; Seasonal Vegetable

Ravioli Verdi  
Homemade Spinach Pasta  
Fresh Ricotta and Chard; Tomato and Basil

Homemade Saffron Fettuccine  
Lobster, Rock Shrimp, Tomato, Saffron, Cognac

Tagliata: Seared Sliced Strip Steak  
Rosemary and Garlic, Corona Beans

#### *Choice of:*

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

# **BOTTINO**

246 Tenth Avenue New York 10001