

BOTTINO

BOTTINO PRIX FIXE OPTION 2 COCKTAILS AND DINNER

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.

SAMPLE MENU

Other options are available, and we are happy to work with you to create a menu:

PASSED HORS D'OEUVRES -

Torta Rustica - Tuscan Vegetable Tart
Smoked Salmon, Crème Fraiche, Baguette
Caprese Skewers
Crostinini with Fresh Tomato, Garlic and Basil

SEATED DINNER

Choice of:

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

Fennel, Baby Arugula, Oranges, Shaved Parmigiano
Citrus Vinaigrette

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
Coffee and Teas with Homemade Biscotti

OPTIONAL 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.

PROSECCO, HOUSE WINE & CRAFT BEER PACKAGE

\$ 50.00 per person

OPEN BAR PACKAGE

\$ 70.00 per person

Premium open bar and classic cocktails, prosecco, select house wines and craft beers.

HYBRID

\$ 60.00 per person

45 minutes of cocktails - open bar - followed by prosecco, wine and beer served with dinner.

Dessert drinks and after dinner drinks additional.