

Private Event Menu Packages

3 course plated option

\$24 per person, individually plated

Bread, fresh brewed coffee, and fountain beverages are included

Dinner or Caesar Salad

Choose 1 entree:

Pollo Limone —Breast of chicken sautéed with capers in a lemon white wine sauce, served with roasted potatoes

Pollo Parmigiana —Lightly breaded chicken breast topped with marinara sauce & mozzarella, served with pasta

Pork Loin - Oven roasted pork tenderloin wrapped with herbs & pancetta served with roasted potatoes

Bucatini Pomodorini - Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese

Salmone con Pomodorini - Pan roasted Faroe Island salmon with San Marzano tomatoes, served with seasonal vegetable and citrus risotto **(add'l \$7pp)**

Tiramisu

4 course plated package

\$31 per person, individually plated

Bread, fresh brewed coffee, and fountain beverages are included

Dinner or Caesar Salad

Choose 1:

Tagliatelle Bolognese - Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano cheese

Penne Rosmarino - Imported pasta, roasted chicken, smoked prosciutto, peas, Cremini mushrooms, rosemary brandy cream sauce, topped with Grana cheese & toasted bread crumbs

Bucatini Pomodorini - Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese sauce with Parmiggiano

Choose 1:

Pollo Limone —Breasts of chicken sautéed with capers in a lemon white wine sauce, served with roasted potatoes

Pollo Parmigiana —Lightly breaded chicken breast topped with marinara sauce & mozzarella, served with pasta

Pork Loin - Oven roasted pork tenderloin wrapped with herbs & pancetta served with roasted potatoes

Salmone con Pomodorini - Pan roasted Faroe Island salmon with San Marzano tomatoes, served with seasonal vegetable and citrus risotto **(add'l \$7pp)**

Tiramisu

Additional Add-Ons

Bruschetta Romana	\$2.50 pp
Calamari Fritti	\$3.50 pp
Arancini Siciliani	\$3.00 pp
Children's Meal (under 10 years)	\$7.9 pp
Cake Cutting	\$1.50 per slice
Wine Corkage	\$19 per btl
Dessert Platters	\$16 per platter

Limited Menu Package

As an event host , you select 3-4 options for your guests to choose from on the day of the event. Upon arrival, guests received a personalized menu card from which to choose their meal from. Entrees are billed the dinner menu price and all beverages & add-ons are billed a la carte. This is a good option for smaller events and when special dietary requests need to be considered. Subject to day and time availability. Please discuss with your event coordinator.

Reservations

Private event's are designed for a minimum of 20 guests and carry a food & beverage minimum charge for use of private space. Taxes are additional and a 25% gratuity will be due at the conclusion of the event. All events must be guaranteed with a deposit. Cancellations or changes to headcount will be charged accordingly. Payment must be made by Visa, Mastercard, American Express, or cash please. No checks accepted.

We are happy to work with you on a custom package or special requests to make your event special, please discuss with your coordinator. Prices may change without notice. 750 Cucina Rustica reserve all rights. 3/21

