

## 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 & vegetable

**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 and vegetable

**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 \$9pp)**

#### Tiramisu

### 4 course plated option

\$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 and vegetable

**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 and vegetable

**Salmone con Pomodorini** - Pan roasted Faroe Island salmon with San Marzano tomatoes, served with seasonal vegetable and citrus risotto **(add'l \$9pp)**

#### Tiramisu

## Additional Add-Ons

Bruschetta Romana	\$4.00 pp
Calamari Fritti	\$4.50 pp
Arancini Siciliani	\$3.50 pp
Children's Meal (under 10 years)	\$10.9 pp
Cake Cutting	\$1.50 per slice
Wine Corkage	\$19 per btl

## Reservations

Private event's are designed for a minimum of 25 guests and carry a food & beverage minimum charge for use of private space. Taxes, room set up fees (if applicable) and a 25% gratuity are additional and 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 due to market conditions and product availability. 750 Cucina Rustica reserve all rights. 7/21

