

CUSTOM BUFFET

A 3 HOUR PARTY WITH YOUR CHOICE OF BUFFET OFFERINGS. - INCLUDES ANTIPASTI.

This package starts at \$26.95 per guest & is customizable thereafter. Your final package price will be determined by the options you have chosen.
The base package & options are priced per guest. All packages are subject to minimums, sales tax & service fees.

STARTING AT \$26.95 PLUS OPTIONS

Includes: Antipasti, Fresh Baked Bread, Soft Drinks, Coffee & Tea

ANTIPASTI TAVOLA GRANDE

TO START - SERVED ON LARGE PLATTERS AT YOUR TABLES - INCLUDED

Chefs seccion of 3 cured meats & 2 cheeses along with seasonal fruit & accompaniments.

APPETIZERS

OPTIONAL - FAMILY STYLE APPETIZERS - 2 CHOICES MAXIMUM

Mozzarella & Tomato Caprese - olive oil, basil, balsamic. + \$3.50

Sausage Stuffed Mushrooms - baked with sausage stuffing. + \$3.50

Stromboli - pepperoni & mozzarella -or- broccoli rabe & mozzarella (v). + \$3.50

Sauteed Artichokes - Sauteed artichokes & chick peas with wilted arugula, lemon & grana padano (v). + \$4.50

Arancini - crispy rice balls, smoked mozzarella, hazelnut romesco. (v) + \$4.50

Crispy Calamari - with marinara & lemon. + \$4.50

Burratta & Roasted Sweet Peppers - olive oil & salsa verde. (v) + \$5.50

SALAD

1 CHOICE MINIMUM

Classic Caesar Salad - Hearts of Romaine & toasted croutons tossed in house made Caesar dressing. + \$2.50

Misticanza Salad - Field greens, tomato, cucumber & red onion with balsamic vinaigrette. + \$2.50

PASTA

1 CHOICE MINIMUM

Penne withVodka Sauce - tomato vodka cream sauce, pancetta & peas. + \$3.00

Penne Pomodoro - plum tomato, garlic, olive oil & basil. (v) + \$3.00

Cavatelli with Broccoli Rabe - garlic, olive oil, chopped broccoli rabe & chile flake. (v) + \$4.00

Cavatelli with Arugula Pesto & Sausage - arugula-almond pesto, crumbled sausage & mascarpone. + \$4.00

Cavatelli with Mushroom Fonduta - parmesan cheese sauce & roasted wild mushrooms. (v) + \$4.00

Penne Bolognese - veal, pork & beef Bolognese, finished with mascarpone cheese. + \$5.50

MAINS

2 CHOICE MINIMUM

Chicken Parmesan - crispy chicken breast topped with plum tomato sauce & mozzarella. + \$4.00

Chicken Francaise - egg battered chicken breast & lemon butter sauce. + \$4.00

Chicken Marsalla - seared chicken breast & mushroom marsalla sauce. + \$4.00

Eggplant Rollatini - fried eggplant filled with ricotta, baked with marinara & mozzarella. (v) + \$4.00

Italian Sausage, Peppers & Onion - light tomato sauce. + \$4.00

Italian Sausage & Broccoli Rabe - garlic & olive oil. + \$5.00

Roasted Pork Loin - sliced, with natural pan sauce. + \$5.00

Signature Meatballs - veal, pork & beef meatballs & marinara. + \$6.00

Salmon - plum tomato olives, capers & onion. + \$6.00

Sliced Roast Beef - sliced, with natural pan sauce. + \$7.00

Garlic Shrimp - shrimp sauteed with garlic, olive oil & lemon. + \$7.00

SIDES

1 CHOICE MINIMUM

Herb Roasted Potatoes + \$2.00

Seasonal Vegetable + \$2.00

Broccoli Rabe + \$3.50

Parmesan Herb Risotto + \$3.50

DESSERT

OPTIONAL

Chocolate Brownies - served family style. + \$2.50

Mini Italian Pastries - served family style. + \$3.50

Seasonal Fruit Platters - served family style. + \$3.50

Cut & Plate - for each cake or dessert brought by the event host. + \$1.00

FAMILY STYLE

A 3 HOUR PARTY WITH MULTIPLE COURSES. ALL SERVED ON LARGE PLATTERS AT YOUR TABLES TO SHARE.
This package starts at \$29.95 per guest & is customizable thereafter. Your final package price will be determined by the options you have chosen.
The base package & options are priced per guest. All packages are subject to minimums, sales tax & service fees.

STARTING AT **\$29.95** PLUS OPTIONS

Includes: Antipasti, Fresh Baked Bread, Soft Drinks, Coffee & Tea

ANTIPASTI TAVOLA GRANDE

TO START - SERVED ON LARGE PLATTERS AT YOUR TABLES - INCLUDED

Chefs seccion of 3 cured meats & 2 cheeses along with seasonal fruit & accompaniments.

APPETIZER COURSE

OPTIONAL - FAMILY STYLE APPETIZERS - 2 CHOICES MAXIMIM

Mozzarella & Tomato Caprese - olive oil, basil, balsamic. + \$3.50

Sausage Stuffed Mushrooms - baked with sausage stuffing. + \$3.50

Stromboli - pepperoni & mozzarella -or- broccoli rabe & mozzarella (v). + \$3.50

Sauteed Artichokes - Sauteed artichokes & chick peas with wilted arugula, lemon & grana padano (v). + \$4.50

Arancini - crispy rice balls, smoked mozzarella, hazelnut romesco. (v) + \$4.50

Crispy Calamari - with marinara & lemon. + \$4.50

Burratta & Roasted Sweet Peppers - olive oil & salsa verde. (v) + \$5.50

PLATED SALAD COURSE

CHOOSE 1 TO BE SERVED TO EACH GUEST

Classic Caesar Salad - Hearts of Romaine & toasted croutons tossed in house made Caesar dressing. + \$2.50

Misticanza Salad - Field greens, tomato, cucumber & red onion with balsamic vinaigrette. + \$2.50

MAIN COURSE

CHOOSE 1 FAMILY STYLE PASTA

Penne withVodka Sauce - tomato vodka cream sauce, pancetta & peas. + \$3.00

Penne Pomodoro - plum tomato, garlic, olive oil & basil. (v) + \$3.00

Cavatelli with Broccoli Rabe - garlic, olive oil, chopped broccoli rabe & chile flake. (v) + \$4.00

Cavatelli with Arugula Pesto & Sausage - arugula-almond pesto, crumbled sausage & mascarpone. + \$4.00

Cavatelli with Mushroom Fonduta - parmesan cheese sauce & roasted wild mushrooms. (v) + \$4.00

Penne Bolognese - veal, pork & beef Bolognese, finished with mascarpone cheese. + \$5.50

CHOOSE 2 FAMILY STYLE ENTREES

Chicken Parmesan - crispy chicken breast topped with plum tomato sauce & mozzarella. + \$4.00

Chicken Francaise - egg battered chicken breast & lemon butter sauce. + \$4.00

Chicken Marsalla - seared chicken breast & mushroom marsalla sauce. + \$4.00

Eggplant Rollatini - fried eggplant filled with ricotta, baked with marinara & mozzarella. (v) + \$4.00

Italian Sausage, Peppers & Onion - light tomato sauce. + \$4.00

Italian Sausage & Broccoli Rabe - garlic & olive oil. + \$5.00

Roasted Pork Loin - sliced, with natural pan sauce. + \$5.00

Signature Meatballs - veal, pork & beef meatballs & marinara. + \$6.00

Salmon - plum tomato olives, capers & onion. + \$6.00

Sliced Roast Beef - sliced, with natural pan sauce. + \$7.00

Garlic Shrimp - shrimp sauteed with garlic, olive oil & lemon. + \$7.00

SIDES

OPTIONAL - FAMILY STYLE SIDES - DURING MAIN COURSE

Herb Roasted Potatoes + \$2.00

Seasonal Vegetable + \$2.00

Broccoli Rabe + \$3.50

Parmesan Herb Risotto + \$3.50

DESSERT

OPTIONAL

Chocolate Brownies - served family style. + \$2.50

Mini Italian Pastries - served family style. + \$3.50

Seasonal Fruit Platters - served family style. + \$3.50

Cut & Plate - for each cake or dessert brought by the event host. + \$1.00

PLATED DINNER

A 3 HOUR PARTY WITH MULTIPLE COURSES & CUSTOM DINNER MENU. AN INDIVIDUAL MAIN COURSE IS SERVED TO EACH GUEST.

This package starts at \$29.95 per guest & is customizable thereafter. Your final package price will be determined by the options you have chosen.

The base package & options are priced per guest. All packages are subject to minimums, sales tax & service fees.

STARTING AT **\$29.95** PLUS OPTIONS

Includes: Printed Menu, Antipasti, Salad Course, Fresh Baked Bread, Soft Drinks, Coffee & Tea

ANTIPASTI TAVOLA GRANDE

TO START - SERVED ON LARGE PLATTERS AT YOUR TABLES - INCLUDED

Chefs seccion of 3 cured meats & 2 cheeses along with seasonal fruit & accompaniments.

APPETIZER COURSE

OPTIONAL - FAMILY STYLE APPETIZERS - 2 CHOICES MAXIMIM

Mozzarella & Tomato Caprese - olive oil, basil, balsamic. + \$3.50

Sausage Stuffed Mushrooms - baked with sausage stuffing. + \$3.50

Stromboli - pepperoni & mozzarella -or- broccoli rabe & mozzarella (v). + \$3.50

Sauteed Artichokes - Sauteed artichokes & chick peas with wilted arugula, lemon & grana padano (v). + \$4.50

Arancini - crispy rice balls, smoked mozzarella, hazelnut romesco. (v) + \$4.50

Crispy Calamari - with marinara & lemon. + \$4.50

Burratta & Roasted Sweet Peppers - olive oil & salsa verde. (v) + \$5.50

PLATED SALAD COURSE

CHOOSE 1 TO BE SERVED TO EACH GUEST

Classic Caesar Salad - Hearts of Romaine & toasted croutons tossed in house made Caesar dressing.

Misticanza Salad - Field greens, tomato, cucumber & red onion with balsamic vinaigrette.

BUILD YOUR MENU

CHOOSE FIVE (5) MENU ITEMS FROM ANY CAEGORY TO CREATE YOUR MENU

* Menu options are subject to change with our seasonal dining menus. *

PASTA OPTIONS

Ziti withVodka Sauce - tomato vodka cream sauce, pancetta & peas. + \$3.00

Spaghetti Vongole - new zealand cockles, garlic, onion, calabrian chile, parsley, butter & lemon. + \$4.00

Cavatelli with Arugula Pesto & Sausage - arugula-almond pesto, crumbled sausage & mascarpone. + \$4.00

Pacheri Bolognese - veal, pork & beef Bolognese, finished with mascarpone cheese. + \$5.00

PROTIEN OPTIONS

Herb Roasted Chicken Breast - roasted potatoes & tomatoes, vinegar pan sauce. + \$4.00

Chicken Milenese - crispy chicken breast & arugula salad with fennel, onion, tomato & grana padano cheese. + \$4.00

Heritage Pork Chop - maple scented sweet potato puree, kale sprouts, fennel & pomegranate salad. + \$6.00

Pan Roasted Salmon - creamy garlic fregula, crispy kale & roasted heirloom tomato. + \$6.00

Roasted Mushroom Risotto - seasonal mushrooms, mascarpone, parmigiana, fresh herbs, candied walnuts. + \$5.00

Shrimp & Lemon Scampi Risotto - lemon scampi sauce, fresno chili & basil. + \$6.00

Scallops & Squash Risotto - speck vinaigrette & crispy sage. + \$10.00

Whole Roasted Branzino - head to tail, citrus & fennel boro e oro & artichoke caponata. + \$12.00

Pan Fried Veal Chop - parmigiana or milanese. + \$16.00

DESSERT

OPTIONAL

Chocolate Brownies - served family style. + \$2.50

Mini Italian Pastries - served family style. + \$3.50

Seasonal Fruit Platters - served family style. + \$3.50

Cut & Plate - for each cake or dessert brought by the event host. + \$1.00

BAR PACKAGES

ALL BAR PACKAGES ARE SUBJECT TO A BARTENDER FEE OF \$100 PER BARTENDER

Traditional Cocktails & Mixed Drinks Only. Absolutely No Shots Served During Private Events,
All packages are subject to minimums, sales tax & service fees.

SELECT THE STYLE & LEVEL OF YOUR BAR PACKAGE

CONSUMPTION BAR TAB

EACH DRINK ORDERED IS ENTERED INTO A RUNNING TAB THAT WILL BE
ADDED TO YOUR FINAL EVENT BILL.

CASH BAR

YOUR GUESTS WILL PAY FOR EACH DRINK ORDERED AT THE TIME OF PURCHASE.
There is an additional Hospitality Fee of \$100 to offer a cash bar.

OPEN BAR

A FIXED PRICE, PER-PERSON, ADDED TO YOUR EVENT PACKAGE.
PRICES ARE BASED ON THE BAR OFFERINGS YOU HAVE CHOSEN, AND THE DURATION OF THE OPEN-BAR

WINE & BEER OPEN BAR
(Priced Per Person - Contingent on Final Head Count)
OUR SELECTION OF TIER 1 WINES & BEER.
1 hour + \$14 | 2 hour + \$19 | 3 hour + \$24

TIER 1 OPEN BAR
(Priced Per Person - Contingent on Final Head Count)
OUR SELECTION OF TIER 1 WINES, BEER & LIQUOR
1 hour + \$18 | 2 hour + \$23 | 3 hour + \$28

PREMIUM OPEN BAR
(Priced Per Person - Contingent on Final Head Count)
OUR SELECTION OF TIER 1 & PREMIUM WINES, BEER & LIQUOR
1 hour + \$25 | 2 hour + \$30 | 3 hour + \$35

CHAMPAGNE & MIMOSAS

CHAMPAGNE TOAST + \$6.00
(Priced Per Person - Contingent on Final Head Count)
- flutes of champagne arranged at your tables. -

MIMOSAS ON ARRIVAL + \$5.00
(Priced Per Glass - 30 Glass Minimum)
- flutes of champagne & orange juice arranged on
a station when your guests arrive. -

BAR BRANDS by TIER

SUBJECT TO CHANGE

TIER 1 WINE
RM Private Selection Cabernet
Angeline Pinot Noir
Velvet Devil Merlot
Campobello Chianti

Harken Chardonnay
Ruffino Pinot Grigio
Matua Sauvignon Blanc
Kung Fu Girl Riesling
Carpineto Rosato

Sangria & Prosecco
Both Served by the Glass

TIER 1 LIQUOR
Sobieski Vodka
Tito's Vodka
Ford's Gin
El Jimador Tequila
Dewar's White Label Scotch
Bacardi Rum
Captain Morgan Spiced Rum
Shipwreck Coconut Rum
Seagram's 7 Canadian Whiskey
Jack Daniel's American Whiskey
Jameson's Irish Whiskey
Jim Beam Bourbon
Bailys Irish Cream
Tia Maria
Marie Brizard
Kahlua

PREMIUM WINE
Ca'Momi Napa Valley Cabernet
Simi Alexander Valley Cabernet
Meiomi Pinot Noir
Velvet Devil Merlot
Ruffino 'Tan' Chianti Classico Reserva
Pessimist by Daou Red Blend
Domaine Bosquet Organic Malbec

Singing Tree Chardonnay
Ferrari-Carano Chardonnay
Santa Margherita Pinot Grigio
Kim Crawford Sauvignon Blanc
Kung Fu Girl Riesling
Ame du Vin Rose

Sangria & Prosecco
Both Served by the Glass

PREMIUM LIQUOR
All Liquor brands behind the bar
Excluding Super Premium Brands
(Anything \$16+ per ounce)