

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

APPETIZERS

OPTIONAL - FAMILY STYLE APPETIZERS - 2 CHOICES MAXIMIM

Mozzarella & Tomato Caprese - olive oil, basil, balsamic. (gf) + \$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)(gf). + \$4.50

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

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

Burratta & Roasted Sweet Peppers - olive oil & arugula-almond pesto. (v)(n) + \$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. (v)(gf) + \$2.50

PASTA

1 CHOICE MINIMUM

Penne with Vodka 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. (n) + \$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. (gf) + \$4.00

Italian Sausage & Broccoli Rabe - garlic & olive oil. (gf) + \$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. (gf) + \$6.00

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

Garlic Shrimp - shrimp sauteed with garlic, olive oil & lemon. (gf) + \$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 secection 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. (gf) + \$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)(gf). + \$4.50

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

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

Burratta & Roasted Sweet Peppers - olive oil & arugula-almond pesto. (v)(n) + \$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. (v)(gf) + \$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. (n) + \$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. (gf) + \$4.00

Italian Sausage & Broccoli Rabe - garlic & olive oil. (gf) + \$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. (gf) + \$6.00

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

Garlic Shrimp - shrimp sauteed with garlic, olive oil & lemon. (gf) + \$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 selection of 3 cured meats & 2 cheeses along with seasonal fruit & accompaniments.

APPETIZER COURSE

OPTIONAL - FAMILY STYLE APPETIZERS - 2 CHOICES MAXIMUM

Mozzarella & Tomato Caprese - olive oil, basil, balsamic. (gf) + \$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)(gf). + \$4.50

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

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

Burrata & Roasted Sweet Peppers - olive oil & arugula-almond pesto. (v)(n) + \$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. (v)(gf)

BUILD YOUR MENU

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

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

PASTA OPTIONS

Ziti with Vodka 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. (n) + \$4.00

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

PROTEIN OPTIONS

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

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

Heritage Pork Chop - celery-root puree, sauteed broccolini, bagna cauda & apricot mostarda. (gf) + \$6.00

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

Sweet-pea Risotto with Straciatella - english peas, herbs, lemon zest & straciatella cheese. (v)(gf) + \$5.00

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

Scallops & Roasted Corn Risotto - with hen of the woods mushrooms, calabrian chili & shaved fennel-chive salad. (gf) + \$10.00

Whole Roasted Branzino - heirloom tomato panzanella, cucumber, red onion, chives, basil & bagna cauda. + \$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 + \$20 | 2 hour + \$30 | 3 hour + \$40

TIER 1 OPEN BAR

(Priced Per Person - Contingent on Final Head Count)

OUR SELECTION OF TIER 1 WINES, BEER & LIQUOR

1 hour + \$25 | 2 hour + \$35 | 3 hour + \$45

PREMIUM OPEN BAR

(Priced Per Person - Contingent on Final Head Count)

OUR SELECTION OF TIER 1 & PREMIUM WINES, BEER & LIQUOR

1 hour + \$30 | 2 hour + \$40 | 3 hour + \$50

FEATURED STATIONS

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. -

SANGRIA ON ARRIVAL + \$8.00

(Priced Per Glass - 30 Glass Minimum)

- choice of Red or White. -

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)