

FAMILY STYLE

OCT 2021

A 3 HOUR PARTY WITH MULTIPLE COURSES. ALL SERVED ON LARGE PLATTERS AT YOUR TABLES TO SHARE.
All packages are subject to room minimums, 6.625% sales tax & 20% hospitality fee.

\$52.⁹⁵ PLUS OPTIONS

Your final package price will be determined by your choices & options. The base package, choices & options are priced per guest.

INCLUDES: FRESH BAKED BREAD, SOFT DRINKS, COFFEE & TEA

FAMILY STYLE APPETIZERS

OPTIONAL (not included) : 1-2 CHOICES RECCOMENDED

Mozzarella & Tomato Caprese - olive oil, basil. (gf) + \$5.50

Sausage Stuffed Mushrooms - baked with sausage stuffing. + \$5.50

Eggplant Rollatini - fried eggplant filled with ricotta, baked with marinara & mozzarella. (v) + \$5.50

Stromboli - pepperoni & mozzarella -or- broccoli rabe & mozzarella (v). + \$5.50

Arancini - crispy rice balls, smoked mozzarella, hazelnut romesco. (v)(n) + \$6.50

Crispy Calamari - with marinara & lemon. + \$6.50

Burrata & Roasted Sweet Peppers - olive oil & arugula-almond pesto. (v)(n) + \$7.50

SALAD

MUST CHOOSE ONE (1)

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)

Arugula Pear Salad - arugula, frisee, spiced walnuts, fresh pears & honey walnut vinaigrette (n)(gf) + \$3.00

Farmhouse Salad - mixed lettuce, olives, chick peas, salumi, grana padano,
onion, tomato, almonds, marinated peppers & redwine vinaigrette. (n)(gf) + \$4.00

PASTA

MUST CHOOSE ONE (1)

Mezzi Rigatoni with Vodka Sauce - tomato vodka cream sauce, pancetta & peas.

Mezzi Rigatoni Pomodoro - plum tomato, garlic, olive oil & basil. (v)

Cavatelli with Garlic & Oil - toasted garlic & olive oil, (v)

Cavatelli with Arugula-Almond Pesto - arugula, almond, garlic & herb pesto. (v)(n) + \$3.00

Mezzi Rigatoni a la Norma - roasted eggplant, onion, oregano, plum tomato ricotta salata. (v) + \$4.00

Cavatelli with Broccoli Rabe - garlic, olive oil, chopped broccoli rabe & chile flake. (v) + \$5.00

Mezzi Rigatoni Bolognese - veal, pork & beef Bolognese, finished with mascarpone cheese. + \$6.00

MAINS

MUST CHOOSE TWO (2)

Chicken Parmesan - crispy chicken breast topped with plum tomato sauce & mozzarella.

Chicken Francaise - egg battered chicken breast & lemon butter sauce.

Chicken Marsalla - seared chicken breast & mushroom marsalla sauce.

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

Italian Sausage, Peppers & Onion - light tomato sauce. (gf)

Italian Sausage & Broccoli Rabe - garlic & olive oil. (gf) + \$7.00

Roasted Pork Loin - sliced, with natural pan sauce. + \$7.00

Salmon - plum tomato olives, capers & onion. (gf) + \$8.00

Sliced Roast Beef - sliced, with natural pan sauce. + \$9.00

Garlic Shrimp - shrimp sauteed with garlic, olive oil & lemon. (gf) + \$9.00

SIDES

MUST CHOOSE ONE (1)

Herb Roasted Potatoes

Sauteed Zucchini lemon, garlic & olive oil.

Chopped Broccoli Rabe lemon, garlic & olive oil. + \$3.00

Parmesan Herb Risotto + \$3.00

DESSERT

OPTIONAL

Chocolate Brownies - served family style. + \$4.50

Mini Italian Pastries - served family style. + \$5.50

Cut & Plate - for each cake or dessert brought by the event host. + \$2.00

Espresso & Cappuccino

priced per cup - offered to guests at your request

sgl espresso - \$4.00 ea. dbl espresso - \$6.50 ea. cappuccino - \$7.50 ea.

ask for this service when completing your event order form.

PLATED DINNER

A 3 HOUR PARTY WITH MULTIPLE COURSES & CUSTOM DINNER MENU. AN INDIVIDUAL MAIN COURSE IS SERVED TO EACH GUEST.
All packages are subject to room minimums, 6.625% sales tax & 20% hospitality fee.

\$74.95 PLUS OPTIONS

Your final package price will be determined by your choices & options. The base package & options are priced per guest.

INCLUDES: PRINTED MENU, FRESH BAKED BREAD, SOFT DRINKS, COFFEE & TEA

FAMILY STYLE APPETIZERS

MUST CHOOSE TWO (2) - SERVED ON LARGE PLATES FOR SHARING

Mozzarella & Tomato Caprese - olive oil, basil. (gf)

Sausage Stuffed Mushrooms - baked with sausage stuffing.

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

Stromboli - pepperoni & mozzarella -or- broccoli rabe & mozzarella. (v)

Arancini - crispy rice balls, smoked mozzarella, hazelnut romesco. (v)(n)

Crispy Calamari - with marinara & lemon.

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

PLATED SALAD COURSE

MUST CHOOSE ONE (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

MUST CHOOSE FOUR (4) MENU ITEMS TO CREATE YOUR MENU

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

Ziti with Vodka Sauce - tomato vodka cream sauce, pancetta & peas.

Cavatelli & Chopped Clams - calabrian chili butter, white wine, lemon & pan gratatto.

Mezzi Rigatoni a la Norma - roasted eggplant, onion, oregano, plum tomato, ricotta salata.

Pacheri Bolognese - veal, pork & beef Bolognese, finished with mascarpone cheese & ricotta.

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

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

Pork Chop Scarpariello - cherry peppers, pan sauce & roasted potatoes.

Pan Roasted Salmon - creamy garlic fregula, crispy kale & roasted heirloom tomato.

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

PREMIUM PROTIEN OPTIONS

Branzino - prepared according to our current dining menu. + \$8.00

Scallop Risotto - prepared according to our current dining menu. + \$10.00

Pan Fried Veal Chop - parmigiana or milanese. + \$12.00

DESSERT

MUST CHOOSE ONE (1)

Chocolate Brownies - served family style.

Mini Italian Pastries - served family style.

Cut & Plate - for each cake or dessert brought by the event host. + \$2.00

Espresso & Cappuccino

priced per cup - offered to guests at your request

sgl espresso - \$4.00 ea. dbl espresso - \$6.50 ea. cappuccino - \$7.50 ea.

ask for this service when completing your event order form.

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 room minimums, 6.625% sales tax & 20% hospitality fee.

SELECT THE STYLE & LEVEL OF YOUR BAR PACKAGE

TAB BAR

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 + \$18 | 2 hour + \$24 | 3 hour + \$28

TIER 1 OPEN BAR

(Priced Per Person - Contingent on Final Head Count)

OUR SELECTION OF TIER 1 WINES, BEER & LIQUOR

1 hour + \$20 | 2 hour + \$25 | 3 hour + \$30

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 + \$35 | 3 hour + \$40

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)