



PRIVATE PARTY MENU

Appetizer

Bruschetta.

Fresh tomatoes, garlic, basil, olive oil and Grana cheese.

Salad

Mista Salad.

Mixed greens, sweet red onions, cherry tomato, blue cheese, with balsamic vinaigrette.

Caesar Salad.

Romaine hearts, garlic croutons, classic Caesar dressing topped with shaved Parmigiano-Reggiano.

Entrees

Oven Baked Chicken Parmesan.

Served with Spaghetti marinara.

Grilled Salmon.

Yukon gold potato hash, sautéed spinach and topped with lemon caper aioli.

Pesto Gnocchi.

Homemade potato dumplings with homemade pesto cream sauce and fresh tomatoes.

Marinated Teriyaki Skirt Steak.

With garlic mashed potatoes, green beans topped with onion rings.

Dessert

Tiramisu

Coffee and Tea

\$55 per person

* (tax, tip, drinks not included)

* Entrees can be changed if needed (there may be an additional charge).

* Current local sales tax rate will apply.