



## COCKTAIL PARTY

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

### OPTION 1 - HORS D'OEUVRES

1 HOUR	\$19 PER PERSON
2 HOURS	\$30 PER PERSON

#### SELECT 4 ITEMS

- MINI VEAL MEATBALLS** | Tomato Sauce & Parmigiano
- BRUSCHETTA** | Fresh Tomatoes & Basil
- GORGONZOLA CROSTINI** | Sweet Gorgonzola Mousse & Caramelized pears
- BLACKENED CHICKEN SKEWERS** | Pineapple & Balsamic Glaze
- EGGPLANT CAPONATA** | Served over crostini
- MINI BEEF SLIDERS** | Melted Mozzarella & Tomato Sauce
- COMBO PANINI** | Imported Cold Cuts & Cheese
- MINI ARANCINI** | Carbonara OR Lemon Zest & Buffalo Ricotta
- SMOKED MOZZARELLA** | Wrapped in Speck
- POTATO CROQUETTES** | Imported Ham & Spicy Mayo
- FRIED MOZZARELLA** | Fresh Baby Mozzarella & Spicy Tomato Sauce
- MINI CRAB CAKES** | Spicy Mayo

### OPTION 2 – PLATTERS

	SERVES 10	SERVES 20
<b>IMPORTED COLD CUT PLATTER</b> PROSCIUTTO, MORTADELLA, SPECK, ITALIAN HAM & SPICY SALAMI	<b>\$80</b>	<b>\$120</b>
<b>IMPORTED CHEESE PLATTER</b> GRANA, MANCHEGO, TRUFFLE CACIOTTA, ROBIOLA & GORGONZOLA	<b>\$55</b>	<b>\$90</b>
<b>INSALATA CAPRESE</b>	<b>\$50</b>	<b>\$80</b>
<b>FRIED CALAMARI</b>	<b>\$35</b>	<b>\$60</b>
<b>VEAL MEATBALLS</b>	<b>\$30</b>	<b>\$50</b>
<b>MINI COMBO PANINI</b>	<b>\$50</b>	<b>\$75</b>
<b>FRIED MOZZARELLA</b>	<b>\$45</b>	<b>\$70</b>
<b>SEARED SHRIMP WRAPPED IN SPECK</b>	<b>\$75</b>	<b>\$130</b>
<b>BLACKENED CHICKEN WITH PINEAPPLE SKEWERS</b>	<b>\$40</b>	<b>\$65</b>
<b>PIZZA PLATTER</b> SELECTION OF SEVEN 12" PIZZAS	<b>\$90</b>	<b>N/A</b>



# BRUNCH BUFFET

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

STARTING PRICE IS \$30 PER PERSON

## SALAD | CHOICE OF ONE:

- MIXED GREENS** | Spring Mix & Citrus Vinaigrette
- ARUGULA** | Cherry Tomatoes, Shaved Parmigiano & Balsamic Vinaigrette
- CAESAR** | Homemade Croutons & Shaved Parmigiano

## EGGS | CHOICE OF ONE:

- SPANISH OMELET** | Onions, Prosciutto & Potatoes
- GREEK OMELET** | Feta, Spinach & Tomatoes
- SCRAMBLED** | w/ Aged Cheddar

## ENTREES | CHOICE OF TWO:

- BISCUIT & SAUSAGE GRAVY** |
- FRENCH TOAST** |
- ASSORTED MINI QUICHE** |
- CHICKEN SALAD CROISSANT** |
- PROSCIUTTO PANINI** |
- ROASTED VEGETABLE PANINI** |
- PROSCIUTTO PANINI** |
- CHICKEN PANINI** |
- FARFALLE** | Primavera w/ Market Vegetables
- PENNE** | Choice of: al Pomodoro / Bolognese / Butter / Pesto
- RIGATONI** | Slow Meat Ragu, Basil Pesto & Aged Ricotta

## WAFFLE BAR

**HOMEMADE WAFFLE STATION** | Included Topping, Whip Cream, Berries, Syrup & More

## SIDES |

- |                 |                             |
|-----------------|-----------------------------|
| MASHED POTATOES | ROASTED FINGERLING POTATOES |
| HOME FRIES      | GRILLED VEGETABLES          |
| TATER TOTS      | POLENTA                     |
| HASH BROWNS     | RICE PILAF                  |
| FRENCH FRIES    |                             |



# BUFFET OPTIONS

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

STARTING PRICE IS **\$25 PER PERSON FOR LUNCH**  
**\$30 PER PERSON FOR DINNER**  
(PRICE BASED ON TWO HOURS)

## SALAD | CHOICE OF ONE:

MIXED GREENS | Spring Mix & Citrus Vinaigrette

ARUGULA | Cherry Tomatoes, Shaved Parmigiano & Balsamic Vinaigrette

CAESAR | Homemade Croutons & Shaved Parmigiano

## MAIN COURSE | CHOICE OF ONE FROM EACH GROUP:

FARFALLE | Primavera w/ Market Vegetables

PENNE | Choice of: al Pomodoro / Bolognese / Butter / Pesto

RIGATONI | Slow Meat Ragu, Basil Pesto & Aged Ricotta

EGGPLANT PARMIGIANA | Fresh Tomato Sauce & Melted Mozzarella

CHICKEN PICCATA | Lemon, White Wine & Capers Sauce

CHICKEN PARMIGIANA | Homemade Tomato Sauce & Melted Mozzarella

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HOMEMADE LASAGNA | Meat Ragu, Béchamel & Parmigiano | Add \$5 per person

BRANZINO FILET | White Wine & Capers

WILD SALMON | Grilled or Sautéed w/ Olive oil & Herbs

CORNISH HEN | Scarpariello or Marinated & Roasted

BRAISED BRISKET | Roasted w/ House Spices & Red Wine Reduction | Add \$8 per person

GRILLED SKIRT STEAK | Add \$8 per person

GRILLED RIB EYE OR NY SIRLOIN | Add \$10 per person

GRILLED ANGUS FILET MIGNON | With White Truffle Butter | Add \$15 per person

ROASTED LAMB CHOPS | Add \$15 per person

## SIDES | CHOICE OF TWO:

MASHED POTATOES

SAUTÉED MUSHROOMS

GRILLED VEGETABLES

FRENCH FRIES

SAUTÉED BROCCOLI RABE

SAUTÉED SPINACH

ROASTED FINGERLING POTATOES

SAFFRON RISOTTO

ROASTED SHISHITO PEPPERS | Add \$3 per person

GRILLED ASPARAGUS | Add \$3 per person



## PLATED OPTIONS

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

STARTING PRICE IS:      \$35 FOR LUNCH PER PERSON  
\$45 FOR DINNER PER PERSON  
(PRICE BASED ON TWO HOURS)

### APPETIZERS

FAMILY STYLE | Choice of two:

- MIXED GREENS | Spring Mix & Citrus Vinaigrette
- ARUGULA SALAD | Cherry Tomatoes, Shaved Parmigiano & Balsamic Vinaigrette
- CAESAR SALAD | Homemade Croutons & Shaved Parmigiano
- BRUSCHETTA | Fresh Tomatoes & Basil
- CHICKPEA DIP | Rosemary Flat Bread
- CRISPY BRUSSELS SPROUTS | Parmigiano Cheese
- FRIED CALAMARI | Fresh Sage & Tomato Sauce
- FRIED MOZZARELLA | Fried Baby Mozzarella & Spicy Tomato Sauce
- ZUCCHINI FRITTE | Fried Zucchini Served w/ Blue Cheese & Tomato Sauce
- TRUFFLE FRIES | Truffle Salt
- MINI VEAL MEATBALLS | Tomato Sauce & Parmigiano

### ENTRÉE CHOICE

FAMILY STYLE | Choice of two:

A LA CARTE | Choice of three:

- PENNE | Primavera w/ Market Vegetables
- RIGATONI | Slow Meat Ragu, Basil Pesto & Aged Ricotta
- GARGANELLI | Smoked Prosciutto & Arugula in a Parmigiano Cream Sauce
- CHICKEN PICCATA OR MARSALA | Sautéed Spinach and Mashed Potatoes
- CHICKEN PARMIGIANA | Homemade Tomato Sauce & Melted Mozzarella w/ French Fries
- BRANZINO FILET | White Wine & Capers w/ Spinach and Mashed Potatoes
- WILD SALMON | Grain Mustard, Grilled Asparagus & Roasted Potatoes
- ROASTED CORNISH HEN | Shishito Peppers & Fingerling Potatoes
- HOMEMADE LASAGNA | Meat Ragu, Béchamel & Parmigiano | Add \$5 per person
- BRAISED BRISKET | Red Wine Reduction. Grilled Asparagus & Roasted Potatoes | Add \$8 per person
- GRILLED SKIRT STEAK | French Fries | Add \$8 per person
- GRILLED RIB EYE OR NY SIRLOIN | Asparagus & Fingerling Potatoes | Add \$10 per person
- GRILLED ANGUS FILET MIGNON | With White Truffle Butter, Mashed Potatoes & Spinach | Add \$15 per person
- ROASTED MAINE LOBSTER | Fennel & Orange Salad | Add \$15 per person
- ROASTED LAMB CHOPS | Broccoli Rabe & Mashed Potatoes | Add \$15 per person



## DESSERT PACKAGES

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STARTING PRICE:      **\$5**      PER PERSON (FAMILY STYLE)  
                                 **\$7**      PER PERSON (A LA CARTE)  
                                 -- INCLUDES COFFEE & TEA SERVICE --

## BEVERAGE PACKAGES

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### BEER & WINE

1 HOUR	<b>\$18</b>	PER PERSON
2 HOURS	<b>\$25</b>	PER PERSON
3 HOURS	<b>\$30</b>	PER PERSON

### BEER, WINE & LIQUOR

WELL	1 HOUR	<b>\$25</b>	PER PERSON
	2 HOURS	<b>\$30</b>	PER PERSON
	3 HOURS	<b>\$35</b>	PER PERSON

PREMIUM	1 HOUR	<b>\$30</b>	PER PERSON
	2 HOURS	<b>\$35</b>	PER PERSON
	3 HOURS	<b>\$40</b>	PER PERSON

### BRUNCH PACKAGES

STARTING PRICE IS:      **\$ 15**      PER PERSON  
**2 HOURS SELECTIVE:** MIMOSAS, BELLINIS & BLOODY MARYS

### OTHER OPTIONS

**OPEN BAR** | HOST WILL BE CHARGED BASED ON CONSUMPTION

**CASH BAR** | GUESTS PURCHASE THEIR OWN BEVERAGED FROM OUR EXTENSIVE SELECTION.

**ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY**

NOTE: BAR ROSSO RESERVES THE RIGHT TO SERVE ALCOHOLIC BEVERAGES IN A RESPONSIBLE MANNER. AT OUR DISCRETION, WE MAY STOP SERVING ALCOHOLIC BEVERAGES TO YOUR PARTY OR ANY MEMBER OF THE PARTY AT ALL EVENTS AT WHICH ALCOHOL IS SERVED.