



COCKTAIL PARTY

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

OPTION 1 - HORS D'OEUVRES

1 HOUR	\$21 PER PERSON
2 HOURS	\$33 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
- MINI ARANCINI** | Carbonara OR Lemon Zest & Buffalo Ricotta
- SMOKED MOZZARELLA** | Wrapped in Speck
- CAPRESE SKEWERS** | Cherry Tomatoes & Mozzarella
- FRIED MOZZARELLA** | Fresh Baby Mozzarella & Spicy Tomato Sauce
- MINI CRAB CAKES** | Spicy Mayo

OPTION 2 – PLATTERS

	SERVES 10	SERVES 20
IMPORTED COLD CUT PLATTER PROSCIUTTO, MORTADELLA, SPECK, ITALIAN HAM & SPICY SALAMI	\$110	\$150
IMPORTED CHEESE PLATTER GRANA, MANCHEGO, TRUFFLE CACIOTTA, ROBIOLA & GORGONZOLA	\$90	\$120
INSALATA CAPRESE	\$60	\$90
FRIED CALAMARI	\$45	\$70
VEAL MEATBALLS	\$40	\$60
PANINIS	\$110	\$160
FRIED MOZZARELLA	\$45	\$70
SEARED SHRIMP WRAPPED IN SPECK	\$85	\$130
BLACKENED CHICKEN WITH PINEAPPLE SKEWERS	\$45	\$70
PIZZA PLATTER SELECTION OF SEVEN 12" PIZZAS	\$105	N/A



BRUNCH BUFFET

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

STARTING PRICE IS \$40 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** |
- PROSCIUTTO PANINI** |
- ROASTED VEGETABLE PANINI** |
- GRILLED 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
HOME FRIES
TATER TOTS
HASH BROWNS

FRENCH FRIES
ROASTED FINGERLING POTATOES
GRILLED VEGETABLES



BUFFET OPTIONS

ALL PRICES BELOW NOT NOT INCLUDE TAX OR GRATUITY

STARTING PRICE IS **\$30 PER PERSON FOR LUNCH**
\$40 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

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 \$10 per person

GRILLED RIB EYE OR NY SIRLOIN | Add \$15 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 | Sautéed Spinach and Mashed Potatoes
- CHICKEN 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 \$10 per person
- GRILLED RIB EYE OR NY SIRLOIN | Asparagus & Fingerling Potatoes | Add \$15 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

STARTING PRICE:	\$6	PER PERSON (FAMILY STYLE) ASSORTED DESSERTS & ZEPPOLES WITH CHOCOLATE SAUCE
	\$8	PER PERSON (A LA CARTE) CHOICE OF TWO DESSERTS -- INCLUDES COFFEE & TEA SERVICE --
	\$5	PER PERSON COFFEE BAR ESPRESSO, CAPPUCINO & LATTES

BEVERAGE PACKAGES

BEER & WINE

1 HOUR	\$20	PER PERSON
2 HOURS	\$25	PER PERSON
3 HOURS	\$30	PER PERSON

BEER, WINE & LIQUOR

WELL	1 HOUR	\$25	PER PERSON
	2 HOURS	\$30	PER PERSON
	3 HOURS	\$35	PER PERSON
PREMIUM	1 HOUR	\$35	PER PERSON
	2 HOURS	\$40	PER PERSON
	3 HOURS	\$45	PER PERSON

BRUNCH PACKAGES

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

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS, ICED TEA & BOTTLED WATER	\$ 5	PER PERSON
COFFEE & TEA	\$ 3	PER PERSON

OTHER OPTIONS

OPEN BAR | HOST WILL BE CHARGED BASED ON CONSUMPTION

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

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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.