



## **SPECIAL EVENTS**

## **DINNER MENU PACKAGES**

## **BUTLERED HORS D'OEUVRES PACKAGES**

*All pricing is based per person and does not include tax or gratuity.*

***Hors d'oeuvres package based on 90 minutes of service:***

*Select any four choices for \$18.00 per person. Additional options can be added for \$4.00 per option per person. Price includes chef's selected charcuterie/cheese tray stationed for your guests.*

***Hors d'oeuvres package based on 60 minutes of service:***

*Select any four choices for \$15.00 per person. Additional options can be added for \$3.00 per option per person. Price includes chef's selected charcuterie/cheese tray stationed for your guests.*

***Hors d'oeuvres package based on 30 minutes of service:***

*Select any four choices for \$10.00 per person. Additional options can be added for \$2.00 per option per person.*

## **SUGGESTED HOT BUTLERED HORS D'OEUVRES**

spinach and parmesan arancini

house-made forest mushroom pizza

mini house-made meatballs, san marzano gravy

steak and vidalia onion spring roll, provolone fondue

american sirloin sliders *plus \$1.00*

chicken braciola, spinach, fontina cheese

espresso-rubbed lamb lollipop, preserved lemon crème-fraiche

beef ravioli, tomato butter

crispy wrapped asparagus and prosciutto in phyllo and parmesan

table 31 lump crab cake, roasted pepper remoulade

table 31 margherita pizza

chickpea panissa, taleggio cheese

clams oreganato

skewered fig in a blanket, coppa ham, musto cotto

## **SUGGESTED COLD BUTLERED HORS D'OEUVRES**

poached white gulf shrimp cocktail *plus \$3.00*

tuna crudo, salsa verde, endive spoon

beet cannelloni, goat cheese, mustardo spiced pecans

mozzarella in carrozza

white anchovy and broccoli rabe bruschetta

salmon rillette, fingerling potato

## SUGGESTED MENU PACKAGES

*All pricing is based per person and does not include tax or gratuity.*

*The chef will gladly create a custom package based on your preferences and/or budget.*

*Additional options for each course are available for a surcharge: \$4.00 per person per additional appetizer, \$5.00 per person per additional entrée, and \$3.00 per person per dessert.*

*All packages include illy coffees and assorted teas with dessert.*

### **\$40 PER PERSON MENU**

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#### **APPETIZERS**

*Please select one option to offer your guests.*

house mixed green salad, pear tomato, cucumber, white balsamic dressing

caesar salad, parmesan tuile

penne pasta, san marzano gravy, parmesan cheese

caramelized onion soup

#### **ENTREES**

*Please select two options to offer your guests.*

broiled salmon, warm lentils, spicy lobster sauce

sautéed breast of chicken, fontina macaroni and cheese, seasonal vegetable, chicken jus

8oz new york strip steak, cous cous milanese, seasonal vegetable, chianti sauce

braised beef short ribs, roasted garlic potato puree, seasonal vegetable, merlot sauce

#### **DESSERTS**

*Please select one option to offer your guests*

*Includes illy coffee service and tea.*

tre formaggio cheesecake, almond biscotti crust, seasonal fruit marmalade

warm apple crostata, vanilla gelato, marsala glaze

## **\$50 PER PERSON MENU**

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### **APPETIZERS**

*Please select one option to offer your guests.*

baby arugula salad, oven-dried pears, candied pecans, fresh mozzarella, white balsamic dressing

lentil soup, duck confit garnish

orecchiette pasta, spicy sausage, broccoli rabe, garlic wine sauce

wild mushroom and parmesan risotto

### **ENTREES**

*Please select two options to offer your guests.*

10oz new york strip steak, potato gratin, seasonal vegetables, chianti sauce

veal medallions, taleggio fregola sarda, crispy sopresatta, cognac dijon sauce

roasted breast of free range chicken, tuscan potato, charred scallions, rosemary jus

branzino, beluga lentils, tomato compote, lemon vermouth sauce

red snapper, saffron risotto, lobster sauce

### **DESSERTS**

*Please select one option to offer your guests*

*Includes Illy coffee service and tea.*

tre formaggio cheesecake, almond biscotti crust, seasonal fruit marmalade

tahitian vanilla panna cotta, seasonal fruit marmalade

## **\$60 PER PERSON MENU**

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### **APPETIZERS**

*Please select one option to offer your guests.*

asparagus risotto, chicken jus

house-made cavatelli, sundried tomato butter

caesar salad with parmesan tuile garnish

lobster bisque, crème fraiche

milano salad, gulf shrimp, bacon, chopped hard-boiled egg, house dressing

### **ENTREES**

*Please select two options to offer your guests.*

8oz filet mignon, roasted fingerling potatoes, broccoli rabe, merlot sauce

breast of chicken, truffled mascarpone polenta, barbecued shitake and red onion, natural chicken jus

grilled wild striped bass, flageolet beans, pancetta, lemon preserve brodo

red snapper, olive oil potato puree, endive marmelata, orange saffron vinaigrette

14oz delmonico, tartufo potato puree, forest mushrooms, red wine beef sauce

### **DESSERTS**

*Please select one option to offer your guests*

*Includes Illy coffee service and tea.*

tahitian vanilla panna cotta, seasonal fruit marmalade

warm chocolate cake, dark chocolate center, house-made pistachio cherry ice cream

chef's tasting of house-made gelati or sorbetti

## **\$70 PER PERSON MENU**

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### **APPETIZERS**

*Please select one option to offer your guests.*

table 31 antipasto salad, genoa salami, provolone cheese, artichoke hearts, dry sicilian olives over mixed greens, red wine vinaigrette

garganelli pasta, duck confit, sun dried tomato butter

baby arugula salad, roasted beets, candied pecans, fresh goat cheese, basil vinaigrette

lobster tortellini, saffron fennel sauce

### **ENTREES**

*Please select two options to offer your guests.*

12oz rib eye steak, white bean puree, tartufo sauce

10oz filet mignon, potato gratin, asparagus, red wine caper sauce

east coast halibut, fingerling potatoes, mussels, tomato fennel broth

sautéed red snapper fillet, lump crab orzo pasta, livornese sauce

free range chicken breast stuffed with prosciutto ham and fontina cheese, rosemary jus

### **DESSERTS**

*Please select one option to offer your guests*

*Includes Illy coffee service and tea.*

tahitian vanilla panna cotta, seasonal fruit marmalade

warm chocolate cake, dark chocolate center, house-made pistachio cherry ice cream

butterscotch budino, house-made rosemary cookie

## **\$80 PER PERSON MENU**

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### **APPETIZERS**

*Please select one option to offer your guests.*

crispy fried maryland lump crab cake with red pepper remoulade

creamy forest mushroom risotto, porcini mushroom sauce

thin sliced “gold label” prosciutto di parma, marsala marinated melon, shaved parmesan

insalata di mare, crab, shrimp, scallop, shaved fennel

home-made gnocchi, lobster bolognese sauce

### **ENTREES**

*Please select two options to offer your guests.*

10oz filet mignon, porcini polenta cake, garlic spinach, chianti sauce

14oz veal porterhouse, tuscan black kale, roasted rosemary fingerlings, picatta sauce

petite filet mignon and jumbo shrimp over lobster mashed potatoes, béarnaise sauce

roasted halibut, milanese risotto, horseradish sauce, gremolata garnish

sautéed black sea bass, shrimp and green onion polenta, basil-vermouth butter

### **DESSERTS**

*Please select one option to offer your guests*

*Includes Illy coffee service and tea.*

warm chocolate cake, dark chocolate center, house-made pistachio cherry ice cream

table 31 tasting plate, a sampling of four desserts for each guest

tre formaggio cheesecake, almond biscotti crust, seasonal fruit marmalade

## **\$100 PER PERSON CHEF'S TASTING MENU**

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### **APPETIZER COURSE**

*Please select one option to offer your guests.*

baby arugula salad, oven-roasted pears, candied pecans, gorgonzola cheese, white balsamic dressing

lentil and escarole soup with house-made mini meatballs

thin sliced "gold label" prosciutto di parma, marsala marinated melon, shaved parmesan

table 31 antipasto salad, genoa salami, provolone cheese, artichoke hearts, dry sicilian olives over mixed greens, red wine vinaigrette

### **PASTA COURSE**

*Please select one option to offer your guests.*

house-made cavatelli pasta with fresh tomatoes, basil and pancetta

lobster ravioli with lobster butter sauce garnished with saffron and fennel

porcini mushroom risotto cappuccino style

house-made orecchiette pasta, lump crab meat, san marzano gravy

### **FISH COURSE**

*Please select one option to offer your guests.*

crispy dorade royale "livorno-style", roasted potatoes, tomatoes, and herbs, basil vermouth sauce

roasted halibut, milanese risotto, horseradish sauce, gremolata garnish

sautéed black sea bass, shrimp and green onion polenta, olive oil emulsion

### **ENTRÉE COURSE**

*Please select one option to offer your guests.*

roasted veal tenderloin, macaroni gratin, pancetta spinach, rosemary jus

petite filet mignon and jumbo shrimp over lobster mashed potatoes, béarnaise sauce

prime new york strip steak, scalloped potatoes, stewed tomatoes, caper beef jus

### **DESSERT COURSE**

*Includes Illy coffee service and tea.*

table 31 grand tasting plate, a sampling of five desserts for each guest