



Reception Menu

SPUNTINI passed bite sized appetizers

Bruschetta Pomodoro - tomatoes and basil on garlic toast
Bruschetta Pesto - house made basil pesto on garlic toast
Bruschetta Asparaghi - asparagus and Ricotta Salata on garlic toast
Crostini with Spinach - artichokes and Parmigiano
Crostini with Mushroom Ragu - and Pecorino Romano
Arancini - fried saffron risotto balls stuffed with Buffalo Mozzarella
Crochetta di Patata - potato and Mascarpone cheese fritters
Baby Caesar - hearts of romaine, garlic dressing, Parmigiano croutons

Panino - toasted Italian sandwich of Buffalo Mozzarella, tomato and basil
Spiedino di Pollo - skewer of chicken, zucchini, mint and 20 year balsamic
Polpettini - house made Roman style meatballs cooked in white wine
Crostini of House Made Italian Sausage - with rapini and Ricotta
Mascarpone Stuffed Figs - toasted almonds, served on a spoon
Prosciutto - with seasonal fruit (pears or apples)
Frittate - baked Italian omelet with Prosciutto, asparagus and red onion

Gamberetti - shrimp, cherry tomato and basil pesto on a cocktail fork
Spiedino di Manzo - Niman Ranch filet with rosemary, red peppers and onion
Carpaccio - Niman Ranch tenderloin on cracker bread; arugula and Parmigiano
Funghi Farciti - mushrooms stuffed with crab, bread crumbs and fresh herbs
Fazzoletti - "little handkerchiefs" filled with spinach, Pecorino and Ricotta

Salmone Affumicata - smoked wild salmon on cucumber; crème fraîche and capers
Grilled Pizza - with arugula, prosciutto and smoked Mozzarella
Grilled Pizza Margerita - basil, Buffalo Mozzarella and tomato
Ravioli Fritti - fried Ricotta filled ravioli, herbed tomato sauce, served on a spoon
Capesante - scallops with pancetta and mint, served on a spoon
Scottaditi - "finger burners" seared lamb chop with rosemary and mostarda

DISPLAYED ITEMS

Affettati Misti - Assortment of Salume:
24 month Gran Riserva Prosciutto, Soprapsetta, Mortadella and Finnochiona

Formaggi -
Blu di Moncensio, Robiolla Tre Latte, Ricotta Affumicata
and Pecorino Foglia Noce accompanied by McClendon's honey,
semolina cracker bread, toasted walnuts, dried fruit and fresh berries

Gamberoni -
chilled extra large shrimp with heirloom tomato cocktail sauce



Private Event Menu

menu price includes five courses
antipasti, salad, pastas, main course and dessert

ANTIPASTI - please select three items for the table to share

Barbabetola

wood oven roasted beets, mint and tangerine oil

Organic cucumbers

chamomile oil, lemon and mint

Polpettine alla Romana

meatballs cooked with white wine, lemon, parsley and bay leaves

Prosciutto

24 month gran riserva from Parma

Melanzane Parmigiano

eggplant, Buffalo Mozzarella, tomato and Parmigiano

Gamberi Sanguinoso

oven roasted shrimp with red onion and fresh citrus

SALAD - please select one salad; served with rolls and olive oil

Sassi Caesar Salad

organic romaine and Parmigiano croutons

Spinach and Arugula

toasted pine nuts, Parmigiano and pancetta-balsamic dressing

Organic Greens and Vegetables

with cucumber, tomato, carrots and honey- lemon vinaigrette

Insalata Caprese

imported Buffalo Mozzarella,
local heirloom tomatoes and basil

PASTA - please select two, served tableside in warm bowls

Pennette alla Norma

baked with eggplant, tomato and Ricotta Salata

Gemelli Pomodoro

twisted pasta "twins" with tomato, basil and Parmigiano

Campanelle

with lemon juice, sliced fresh lemon, asparagus, basil and parsley

Rigatoni

with basil pesto and Pecorino

Fresh Handmade Pasta

Ricotta Gnocchi

with mushroom ragu and Pecorino

Orecchiette

"little ears" with rapini and house made sweet- spicy Italian sausage

Cavatelli

hand rolled pasta with Bolognese sauce and Ricotta

Plated Pasta - replaces pasta served tableside

Lasagnetta

rolled lasagna noodle filled with braised beef, Ricotta
and herbed tomato sauce

Risotto

with peas, Prosciutto, roasted mushrooms and Parmigiano



MAIN COURSE - three selections for 30 or less, two selections from 30-50,
one selection 50 or more

Pesce i Agrumi - 7 oz

seasonal halibut or striped bass with citrus-herb salad,
tangerine agrumato and vegetable cous-cous

Seared, Roasted and Sliced Tenderloin of Beef - 8 oz

roasted mushrooms, cipolline onions and figs; olive oil mashed potatoes
and baby carrots

Niman Ranch New York Strip Steak - 10 oz

with herb butter, crispy onions, spinach and potato gratin

Pesto Marinated Fresh Salmon - 7 oz

tomato jam, Tuscan style beans and panzanella salad

Roasted Natural Chicken Breast - 8 oz

roasted peppers, tomato, garlic, onions and polenta

Roasted Niman Ranch Pork Loin - 8 oz

with caramelized fennel and onions, apple mostarda
and roasted fingerling potato

Three Seared and Oven Roasted Lamb Chops

rosemary jus and braised artichokes

DUO

Niman Ranch 4 oz Filet with Two Pesto Marinated Shrimp

herb butter, roasted mushrooms, spinach and potato gratin

Two Seared and Oven Roasted Lamb Chops with

Pesto Marinated 3 oz Halibut or Striped Bass

braised artichokes, Tuscan style beans

Niman Ranch Slow Roasted 4 oz Filet with

Roasted Natural 5 oz Chicken Breast

herb butter, horseradish cream; rosemary roasted potatoes and carrots

DESSERTS - two selections for up to 50 guests, one selection if more than 50

Cinnamon Panna Cotta - compote of dried fruits

Fig and Almond Semifreddo - "half frozen" custard with McClendon's local honey

Limoncello Cheesecake - candied lemon peel

Tartufo - hazelnut and chocolate gelato "truffle" with chocolate shell

Apple and Walnut Tart - McClendon's honey gelato

Pistachio Gelato and Lemon Sorbet - with Sassi's house baked Italian cookies

Tiramisu - "make me happy" espresso infused sponge cake, marsala zabaglione
and mascarpone cheese; dusted with cocoa

beverage service of coffee, decaffeinated coffee, hot tea, iced tea and filtered water

delete antipasti course - reduce price by \$10

20% taxable service charge and sales tax will be added to food and beverage prices
prices confirmed through December 31, 2009

www.sassi.biz private events 480-502-3335 main/reservations 480-502 9095



Beverage Menu

CONSUMPTION BAR

Cocktails	Premium \$8	Super Premium \$9	Ultra Premium \$10
Prosecco	\$39 per bottle		
Wine	from \$39 per bottle		
Beer	\$6		
Soft Drinks, Italian Sodas	\$3 including San Pellegrino, Aranciata and Limonata		
Mineral Water	\$6 liter		
Cordials	\$10		

PACKAGE BAR

Package Bar includes cocktails, beer, wine, soft drinks and water

Prices are per person, for maximum of 4 hours

Premium	\$15	First Hour	\$10	Additional Hour
Super Premium	\$20	First Hour	\$11	Additional Hour
Ultra Premium	\$25	First Hour	\$12	Additional Hour
Beer, Wine & Soft Drinks	\$15	First Hour	\$9	Additional Hour

CASH BAR

Minimum of \$500 in sales, full advance deposit required, refunded following event

Cashier Fee of \$75

Cash bar prices include 20% service fee and 7.95% sales tax

Premium Cocktails & Wine by the glass	\$11
Super Premium Cocktails & Wine by the glass	\$12
Ultra Premium Cocktails & Wine by the glass	\$13
Soft Drinks & Mineral Water by the glass	\$5
Beer	\$7

PREMIUM BRANDS

Finlandia Vodka, Beefeater Gin, Jack Daniel's Whiskey, Bacardi Light Rum, Jose Cuervo Gold Tequila, J & B Scotch, Seagram's 7 Whiskey

SUPER PREMIUM

Stolichnaya Vodka, Maker's Mark Bourbon, Captain Morgan Rum, Patron Silver Tequila, Dewar's Scotch, Seagram's VO Whiskey, Tanqueray Gin

ULTRA PREMIUM BRANDS

Grey Goose Vodka, Tanqueray 10 Gin, Knob Creek Bourbon, Captain Morgan Private Reserve Rum, Tres Generaciones Tequila, Chivas Regal Scotch, Crown Royal Whiskey

BEER - Heineken, Amstel Light, Peroni, Buckler

MINERAL WATER - San Pellegrino (sparkling) & Panna (still)

CORDIALS - Amaretto, Bailey's Irish Cream, Frangelico, Grand Marnier, Kahlua, Sambucca

\$150 Bartender Fee (1) Bartender per 100 guests

Prices confirmed through December 31, 2009