



Holiday Menus

menu price includes reception crostini, salad, pasta, main course, dessert,
welcome pour of Prosecco per person, coffee, tea and hot apple cinnamon cider

RECEPTION servers to pass:

Crostini – crisp grilled bread with the following toppings:

- heirloom tomato with basil
- braised white beans with rosemary
- spinach with artichoke hearts and Parmigiano

SALAD please select one:

Stagionale Salad – arugula, pears, toasted walnuts, dried cranberries, white balsamic vinaigrette

La Locanda – organic greens and vegetables, Black Mesa goat cheese, red wine vinaigrette

Buffalo Mozzarella Caprese – organic heirloom tomatoes, olive oil, sea salt, basil *

* \$5 additional per person

PASTA please select one:

Pennette alla Norma – eggplant, oven roasted tomato and Ricotta Salata

Rigatoni Pesto – tubular shaped pasta with basil pesto and fresh tomato

Farfalle – fresh lemon, asparagus, basil and parsley

Orecchiette – hand made “little ears”, house made Italian sausage, rapini and Pecorino *

* \$5 additional per person

MAIN COURSE please select one:

Roasted and Sliced Tenderloin of Beef – 8 oz \$65

roasted mushrooms, cipolline onions and carrots; Primitivo sauce, olive oil mashed potatoes

Roasted Natural Chicken Breast – 8 oz \$55

roasted peppers with tomato and garlic; rosemary fingerling potatoes

Salmone Arrosto – 7 oz \$60

oven roasted filet of wild salmon; winter root vegetable panzanella, lemon vinaigrette

DUO

Filet of Beef – 4 oz with choice of:

• **Two Pesto Marinated Shrimp** \$70

herb butter, roasted mushrooms and cipolline onions, olive oil mashed potatoes

• **Chicken Breast – 5 oz** \$65

rosemary potato, roasted peppers and tomato, Primitivo reduction

All entrees are served with fresh baked Sassi breads and olive oil

DESSERT

Tiramisu “make me happy” espresso infused sponge cake, marsala

Apple & Golden Raisin Torte with crème anglaise

Vanilla Bean Panna Cotta with cranberry, walnuts and apples

Chocolate Espresso Cake with peppermint fudge frosting

Gelato e Sorbetti chef's selection of Sassi's house made Italian gelato and sorbet

*beverage service of regular and decaffeinated Coffee, hot and iced teas and filtered water
taxable 20% service charge & current sales tax will be added to all food and beverage charges*



HOLIDAY BAR PACKAGE

Red and White Italian Wine, Beer and Soft Drinks,
House Made Sangria, Margaritas, Limoncello *or* Pomagranate Martini
(select one from)

Service for 3 hours	\$30
additional hour (4 hours maximum)	\$10
Bartender Fee	\$100

BOTTLED WINE

Numerous selections available from our special event wine list

CASH BAR

Beer	\$6
Red and white Italian wine and Prosecco, <i>6 oz glass</i>	\$10
Cocktails	\$10
Bottled Italian water and soft drinks	\$4

Cash prices include sales tax and 20% service charge

Cashier Fee	\$75
Bartender Fee	\$100

\$250 minimum sales, full advance deposit required; refunded following event.
complete event wine list and additional beverage packages are available

SPECIAL INCENTIVE

Regular & Decaffeinated Coffee, Hot & Iced Tea
Welcome pour of Prosecco for each guest
Hot Apple Cinnamon Cider

ADDITIONAL FEES

Security Fee: up to 75 guests – \$250 over 75 – \$400

taxable 20% service charge & current sales tax will be added to all food and beverage charges