



BRICCO

Inspired. Cuisine.

2015 BANQUET MENU

\$50 per person

All food and beverage subject to applicable state sales tax and 20% service fee

RECEPTION

- Spuntini, Roasted and Marinated Vegetables | selection of four
- Artisan Cured Meats and Cheese
- Pizza selection of Two Pizza's from Weekly Menu
- Selection of Two Hot Appetizers | chef selection

SURCHARGES PER PERSON

- 3
- 4
- 3
- 6

PRIMI

- Choice of Gnocchi, Risotto or Pasta
- Selected from seasonal menu or design something special or your event

9

INSALATA

Romaine, Treviso, Blistered Tomatoes, Focaccia Crostini & Parmesan Vinaigrette*

SECONDI

Calabrian Braised Beef Short Ribs

Ham Hock Braised Chard & Roasted Garlic Potato Puree

Seasonal Sustainable Fish

Seasonal Chef Preparation Utilizing Local Produce

Ceci Bean Ragout

Sweet Potato, Local Vegetables, Ras el Hanout, Feta & Almond

House Smoked Rettland Farms Chicken

Local vegetables, stone potatoes, and pan jus

Tenderloin of Beef

Creamy Polenta and Mushroom Trifolati

10

DOLCI

Cookies, Chocolates and Mini Desserts | Family Style

- OR -

Chef's Dessert | plated "Let our Pastry Chef Casey Callahan design a dessert for your event" 4

COFFEE SERVICE (Included)

BAR (based on consumption)

AV

AUDIO/VISUAL RENTALS

Screen rental

45

Projector rental

45

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