

Celebration

\$69/ PERSON

\$24/ 10 & UNDER

Tax and service charge are additional
Pricing is subject to change without notice

PACKAGE INCLUDES

6 Hour Room Rental

5 Hours Premium Open Bar, coffee, tea & soda

Family Style Dinner

Choice of one salad, one soup or pasta, two entrée options, two sides, assorted rolls and butter

Custom Designed Tiered Cake to be plated or displayed with a coffee station

Table Linen: White, choice of colored napkins

Mahogany Chiavari Chairs, an included upgrade with white cushions

Centerpiece Décor: Round Mirrors with 3 Votive Candles

upgrade to cylinders with floating candles per guest table \$15

Cocktails

PREMIUM BAR PACKAGE

Titos. Absolute. Stolli Raspberry. Tanqueray, Beefeater. Jack Daniels. Captain Morgan. Bacardi. J&B. Jose Cuervo, Dewar's. Seagrams V.O. Seagram's 7. Jameson's Whiskey. Bailey's Irish Cream. Jim Beam. House Wines. Miller & MGD. Heineken, Amstel, Corona. Juices. Soft Drinks. Mixers

Sides

SALAD

Baby Arugula walnuts, bleu cheese, poached pears, lemon vinaigrette

Caprese vine ripe tomato, buffalo mozzarella, balsamic reduction, extra virgin olive oil

Cherry Walnut dried cranberries, candied walnuts, asiago cheese, mixed greens, raspberry vinaigrette

Classic Caesar romaine lettuce, parmesan cheese

The Biagio cherry tomatoes, cucumber, red cabbage, shaved carrots, mixed greens, 2 dressings

The Greek tomatoes, red onion, feta cheese, kalamata olives, mixed greens, balsamic vinaigrette

SOUP OR PASTA

Classic minestrone

Italian wedding

Mushroom bisque, crème fraiche

Cream of broccoli, cheddar crouton

Roasted chicken noodle

Tomato bisque, fresh basil

Yukon gold potato with apple smoked bacon

Cream of chicken rice

Chicken Tortilla

Orecchiette, sautéed rapini, spinach, garlic and oil

Farfalle with vodka sauce, fresh basil,

Penne with marinara, grated parmesan

Rigatoni with hearty beef bolognese **\$2 more per person**

STARCHES

Au gratin potato tart

Herbed rice pilaf

Mexican rice

Roasted red skin potatoes

Vesuvio potatoes

Roasted garlic parmesan mashed potatoes

Parmesan risotto

VEGETABLES

Buttered sweet corn

Sauteed green beans

Honey glazed carrots

Steamed broccoli with garlic butter

Seasonal mixed vegetables

Grilled Asparagus **\$2 more per person**

Entrée choice of two

Beef Tenderloin (\$20pp)

Bone-in Chicken roasted, BBQ or fried

Carved Turkey Breast with natural gravy

Chicken ala Biagio garlic bread crumbs with herb butter sauce

Chicken Breast Vesuvio garlic, white wine & herbs

Chicken Marsala, mushrooms and dry marsala wine

Chicken Parmigiana breaded, baked with marinara and mozzarella

Chicken Picatta with capers

Grilled Chicken Lemon marinated with garlic and Meyer lemon juice

Herbed Pork Loin, port aujus

Herb Roasted Salmon, lemon dill sauce

Homemade Veal Meatballs in marinara

Italian Sausage with sweet peppers and onions

Latin Chicken grilled with cilantro, lime, poblano cream sauce and queso fresco

Roasted Sirloin of Beef with merlot demi-glaze

Rotolo Rolled Pasta stuffed with spinach and ricotta, topped with marinara and parmesan