

Shower

PACKAGE INCLUDES

4 Hour Room Rental

Butler Fruit Punch as guests arrive

Unlimited Wine Service with Lunch

Plated Lunch

Choice of one salad or soup, one entrée option, two sides, assorted rolls & butter coffee, tea & soda

Custom Designed Sheet Cake

Table Linen: white

Mahogany Chiavari chairs, an included upgrade with white cushions

Centerpiece Décor: Round Mirrors with 3 Votive Candles



Tax, Service Charge & Valet are additional. Pricing is subject to change without notice.

SOUP OR SALAD

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

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

Caprese vine 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

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
Sautéed green beans
Honey glazed carrots
Steamed broccoli with garlic butter
Seasonal mixed vegetables
Grilled asparagus **\$2 more per person**



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ENTRÉE choice of one

Chicken ala Biagio garlic breadcrumbs, herb butter sauce **\$35**

Chicken Breast Vesuvio garlic, white wine & herbs **\$35**

Chicken Marsala sautéed mushrooms, dry marsala wine **\$35**

Chicken Parmigiana breaded, baked with marinara and mozzarella **\$35**

Chicken Picatta with capers **\$35**

Grilled Chicken Lemon marinated in garlic and Meyer lemon juice \$35

Stuffed Chicken Breast sundried tomato, spinach and fresh mozzarella accompanied by a creamy tomato basil **\$35**

Chicken Rosemary Velouté, topped with our fresh rosemary pan sauce **\$35**

Turkey Medallions, duets of tender roasted turkey breast wrapped with applewood smoked bacon. Served with a cranberry orange demi **\$35**

Latin Chicken grilled, cilantro, lime, poblano cream sauce and queso fresco **\$35**

Herb Roasted Salmon lemon dill butter sauce **\$42**

Parmesan Encrusted Whitefish, chive beurre blanc **\$42**

Vegetable stir fry with jasmine rice (vegan) **\$35**

Eggplant Parmesan with penne pasta (vegetarian) **\$35**

Suggested duet plates....

Rosemary Roasted Pork Loin with port demi and Chicken ala Biagio **\$35**

Chicken Rosemary Velouté and Herb Roasted Salmon **\$39**



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