

Celebration

PACKAGE INCLUDES

5 Hour Room Rental

4 Hours Premium Open Bar, coffee, tea & soda

Plated Dinner

Choice of one salad, one soup or pasta, one 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. Stoli 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. Bud. Heineken, Amstel. Corona. Modelo. IPA Lagunitas. 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 fraîche

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 **\$3 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**

Entrees

POULTRY ENTREES

Chicken Breast

Your choice of sauce: vesuvio, parmesan, marsala, francaise or piccata \$69

Chicken ala Biagio

Grilled chicken breast crusted in garlic breadcrumbs, accompanied by an herb butter sauce \$69

Stuffed Chicken Breast

Chicken breast stuffed with sundried tomato, spinach and fresh mozzarella accompanied by a creamy tomato basil sauce \$69

Chicken Rosemary Veloute

Breast of Chicken topped with our fresh rosemary pan sauce \$69

Turkey Medallions

Duets of tender roasted turkey breast wrapped with Applewood smoked bacon. Served with a cranberry orange demi \$69

BEEF ENTREES

12 oz. Roasted Prime Beef

Aged for tenderness and roasted with our herb kosher salt crust served with au jus \$77

12 oz. Grilled Ribeye Steak

Grilled to perfection served with demi glaze \$77

12oz Grilled New York Strip

Grilled to perfection served with demi glaze and compound butter \$77

8 oz. Grilled Filet Mignon

Beef Tenderloin filet served with shitake peppercorn sauce \$84

8 Oz Filet Mignon of Beef

Pan seared filet mignon of beef served with a boursin fondue \$84

PORK ENTREES

Rosemary Roasted Pork Loin

Sliced Pork Loin roasted with fresh rosemary and served with a port demi. \$69



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

FISH ENTREES

Asian Marinated Salmon teriyaki soy glaze \$77

Herb Roasted Salmon with a lemon butter sauce \$77

Parmesan Crusted White Fish

Fresh whitefish encrusted with Parmigiano Reggiano, served with chive beurre blanc sauce. \$77

DUETS

Filet Mignon and Rosemary Chicken

6oz. Grilled filet mignon of beef served with a natural demi glaze and a 4oz. chicken breast with fresh rosemary pan sauce \$78

Filet Mignon and Herb Roasted Salmon

6oz. Grilled filet mignon of beef served with a natural demi glaze and a 4oz. herb roasted salmon \$82

Filet Mignon and Shrimp

6oz. Grilled filet mignon of beef served with natural demi glaze and two jumbo stuffed shrimp with lemon beurre blanc \$84

Rosemary Chicken and Herb Roasted Salmon

Breast of chicken with our rosemary pan sauce and herb crusted salmon with lemon butter sauce \$73

Rosemary Pork loin and Chicken ala Biagio

Sliced pork loin with demi glaze and a breast of chicken with an herb crust \$69

Grilled New York Strip and Jumbo Golf Shrimp

Grilled to perfection with our demi glaze and compound butter and two jumbo stuffed shrimp with lemon beurre blanc \$82

Thinly Sliced Prime Rib and Rosemary Chicken

Three beautifully sliced pieces of prime rib with aujus and our fresh rosemary pan sauce chicken breast \$77

Thinly Sliced Prime Rib and Roasted Salmon

Three beautifully sliced pieces of prime rib with aujus and our herb crusted salmon with lemon butter sauce \$79



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