

# Biagio Corporate

## Room Rental Fees

Meeting Rooms	1-3 Hours 8am till 4pm	Full Day: 8am till 4pm
Michelle, Elissa or Josephine		
Caroline		

### AMENITIES

Theater style seating or ½ Moon seating (60-inch rounds with chairs)

White linens

6ft skirted speaker table

Registration table with 2 chairs

Water service

Notepads and pens

Hard candy

### MISCELLANEOUS

Classroom style seating: 6ft long table with white linen, seating for 3

Linen table with skirting

Wireless internet

# Full Day Meeting

## ALL DAY BEVERAGE

Pitchers of water  
Roast coffee & tazo tea station

## TRADITIONAL CONTINENTAL BREAKFAST

Danish, muffins & croissants  
The season's fresh fruit and berries  
Sweet butter and preserves  
Freshly squeezed orange and cranberry juice  
Roast coffee and Tazo tea station

## MID MORNING BEVERAGE REFRESH

Refresh coffee and Tazo tea, pitchers of water

## LUNCH BUFFET

Mesclun green salad with buttermilk ranch and balsamic vinaigrette dressings  
Farfalle with marinara, grated parmesan  
Rosemary Chicken  
Chef selection of vegetable and starch  
Double fudge brownies  
Fresh rolls and butter  
Assorted soft drinks

## AFTERNOON BREAK

Refresh lunch beverages  
Popcorn, cookies & whole fruit



# 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



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## ENTRÉE choice of one

Chicken ala Biagio garlic breadcrumbs, herb butter sauce

Chicken Breast Vesuvio garlic, white wine & herbs

Chicken Marsala sautéed mushrooms, dry marsala wine

Chicken Parmigiana breaded, baked with marinara and mozzarella

Chicken Picatta with capers

Grilled Chicken Lemon marinated in garlic and Meyer lemon juice

Stuffed Chicken Breast sundried tomato, spinach and fresh mozzarella accompanied by a creamy tomato basil

Chicken Rosemary Velouté, topped with our fresh rosemary pan sauce

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

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

Herb Roasted Salmon lemon dill butter sauce

Parmesan Encrusted Whitefish, chive beurre blanc

Vegetable stir fry with jasmine rice (vegan)

Eggplant Parmesan with penne pasta (vegetarian)

### **Suggested duet plates....**

Rosemary Roasted Pork Loin with port demi and Chicken ala Biagio

Chicken Rosemary Velouté and Herb Roasted Salmon



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# 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

**Mahogany Chiavari Chairs**, an included upgrade with white cushions

**Complimentary Centerpiece**

## 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. Bud. Heineken, Amstel. Corona. Modelo. 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

## 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

# Entree

## POULTRY ENTREES

### **Chicken Breast**

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

### **Chicken ala Biagio**

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

### **Stuffed Chicken Breast**

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

### **Chicken Rosemary Velouté**

Breast of Chicken topped with our fresh rosemary pan sauce

### **Turkey Medallions**

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

## BEEF ENTREES

### **12 oz. Roasted Prime Beef**

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

### **12 oz. Grilled Ribeye Steak**

Grilled to perfection served with demi glaze

### **12oz Grilled New York Strip**

Grilled to perfection served with demi glaze and compound butter

### **8 oz. Grilled Filet Mignon**

Beef Tenderloin filet served with shitake peppercorn sauce

### **8 Oz Filet Mignon of Beef**

Pan seared filet mignon of beef served with a boursin fondue

## PORK ENTREES

### **Rosemary Roasted Pork Loin**

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



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## FISH ENTREES

**Asian Marinated Salmon** teriyaki soy glaze

**Herb Roasted Salmon** with a lemon butter sauce

**Parmesan Crusted White Fish**

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

## 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

**Filet Mignon and Herb Roasted Salmon**

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

**Filet Mignon and Shrimp**

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

**Rosemary Chicken and Herb Roasted Salmon**

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

**Rosemary Pork loin and Chicken ala Biagio**

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

**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

**Thinly Sliced Prime Rib and Rosemary Chicken**

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

**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



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