

Plated Reception

PACKAGE INCLUDES

6 Hour Room Rental

5 hours premium bar package, coffee, tea & soda

Butler passed champagne as guests arrive or a choice of signature drink available at the bar

Choice of three butler hors d'oeuvres passed during cocktail hour

Biagio house wine selection served during dinner

Plated Dinner

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

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

Table Linen: White

Mahogany Chiavari Chairs, an included upgrade with white cushions

Complimentary Centerpiece

A private tasting for four

Choice menus are \$5 more per person.

Choice selections up to 3 entrees.



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

Cocktails

PREMIUM BAR PACKAGE

Titos
Absolute
Stoli Raspberry
Tanqueray
Beefeater
Jack Daniels
Captain Morgan
Bacardi
&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

Hors d'oeuvres

PORK

Asian pork pot sticker with dim sum sauce
Bacon wrapped jalapeno chicken
Deviled eggs, with apple smoked bacon
and chive
Gorgonzola, crispy bacon and honey
crostini
Italian sausage & pepper skewers

BEEF

Beef satay with a hoisin sauce
Empanadas, chopped ribeye, cheese and
peppers, chimichurri sauce
Fennel sausage and spinach stuff
mushrooms
Italian arancini with marinara
Mini burger, cheddar, tomato on a waffle fry
Petite meatballs with marinara

POULTRY

Chicken and portobello crostini, crumbled
goat cheese, balsamic syrup
Chicken satay with sweet chili sauce
Smoked chicken, apple and brie quesadilla

VEGETARIAN

Black bean & chihuahua quesadilla,
avocado crème
Caprese skewers with buffalo mozzarella
Spanakopita
Spinach & artichoke mousse on garlic
crostini

VEGAN

Vine ripe tomato bruschetta, fresh basil
Veggie spring roll, sweet & sour sauce



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Accompaniments

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

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

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



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Entrees

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 sundried tomato, spinach and fresh mozzarella accompanied by a creamy tomato basil sauce

Chicken Rosemary Veloute

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 and 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 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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