

first course

choose one

bacon wrapped dates • baked meatballs • fried calamari • baked goat cheese
• prosciutto & asparagus • bruschetta • antipasto skewers • brussels sprouts •
prosciutto w/melon

second course

choose one

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

third course

choose one pasta and one entree

chicken entrees pistachio • marsala • vesuvio • picatta

pork entrees lemon pork tenderloin • marsala • vesuvio • picatta • milanese

fish entrees lake superior whitefish • lemon white wine • picatta

pastas linguine artichoke • linguine pomodoro • linguine alfredo • linguine haymaker
rigatoni bolognese • rigatoni spinaci • rigatoni basilico • rigatoni arrabiata
rigatoni alla cucina • baked rigatoni • penne arrosto • penne besciamelle
penne alla pesto • shells country style

fourth course

choose one

tiramisu • bread pudding • mini gelato or sorbet cups •
chocolate lava cake • assorted miniature pastries • fresh fruit platter

additional items

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.



first course

choose two

bacon wrapped dates • baked meatballs • fried calamari • baked goat cheese
• prosciutto & asparagus • miniature crab cakes • bruschetta • antipasto skewers
• brussels sprouts • prosciutto w/melon

second course

choose two

romaine house • classic caesar • rustic • roasted beet • baby kale • caprese

third course

choose one pasta and two entrees

chicken entrees pistachio • marsala • vesuvio • picatta

pork entrees lemon pork tenderloin • marsala • vesuvio • picatta • milanese

beef entrees tenderloin • red wine reduction • au poivre • mushroom

atlantic salmon entrees lemon white wine • balsamic glaze

lake superior whitefish entrees lemon white wine • picatta

linguine artichoke • linguine pomodoro • linguine alfredo • linguine frutti di mare
linguine haymaker • linguine calamari • rigatoni bolognese • rigatoni spinaci
rigatoni basilico • rigatoni arrabiata • rigatoni alla cucina • baked rigatoni
penne arrosto • penne besciamelle • penne w/shrimp & broccoli
penne alla pesto • shells country style

fourth course

choose one

tiramisu • bread pudding • mini gelato or sorbet cups •
chocolate lava cake • assorted miniature pastries • fresh fruit platter

additional items

\$3/person per item

asparagus • broccolini • spinach • peas • garlic mashed potatoes • vesuvio potatoes
roasted new red potatoes • gluten free pasta/pizza crust

pizza

choose one \$5 person

margherita • four cheese • italian sausage • pear • four season • pepperoni • supreme
arugula • mushroom • cheese

Price per person includes non-alcoholic beverages, such as soda, juice, milk, tea and coffee.



full restaurant buyout

Subject to increased minimums.

event minimum

In the case that your event's minimum is not reached through food and beverage purchases, you will be assessed the difference between the predetermined minimum and your pretax and gratuity total. Please note that ONLY food and beverage purchases count toward your minimum.

event time

We allocate 3 hours for daytime events, 2 and ½ hours for midday events, and 3 hours for evening events. You will have access to the space 30 minutes prior to your events start time. We kindly ask that the space is cleared of guests and any decor 30 minutes after your events conclusion. Additional time must be approved by the restaurant and may incur additional fees.

event space & layout

Your event coordinator will work with you for the layout and area. Tables of 6 – 8 guests per table fit best. Tables larger than 8 may alter the capacities and incur additional costs.

decorations

We encourage you to bring decorations for your event to make the space yours. Anything that is hung must be hung using existing infrastructure. We do not permit nails, screws, tacks, or adhesive hangers to be used on our walls, ceilings, or any other surfaces. Glitter and confetti are not permitted.

outside food & beverages

No food or beverages of any kind will be permitted in the restaurant by the client's guests without prior consent of the general manager. There is a cake cutting fee of \$3 per person.

