



ITALIAN LUNCH or DINNER GARDEN PARTY

NON-ALCOHOLIC BEVERAGE STATION

Included in Venue Fee

- Cucumber & Mint Infused Water
- Blood Orange Lemonade
- Iced Cappuccinos

OPEN BAR

By consumption @ \$10 per drink

Wine Options

Aperol Prosecco Spritzers with fresh orange

Prosecco

Casa Rossa Rosé

Il Cavalieri Pinot Grigio

Italo Pietrantoni Montepulciano D'Abruzzo

LUNCH BUFFET PACKAGE

\$60 per person

PASSED APPETIZERS

- Artichoke & Goat Cheese Arancini (*gluten-free)
- Wild Mushroom & Herb Crostini

BUFFET TABLE ONE

- Tuscan Antipasti – a selection of prosciutto, traditional chicken mousse, marinated eggplant, olives, tomato bruschetta, bocconcini mozzarella, grilled zucchini, flat breads and artisanal crackers (*gluten-free options available)

BUFFET TABLE TWO

1. Garlic Bread
2. Kale Panzanella Salad (*croutons on the side)
3. Orecchiette Pasta with Shrimp, Feta, Broccoli, Basil Pesto (*gluten-free pasta – best choice available)
4. Chicken Piccata - lemon, capers, broccolini and roast garlic (*gluten-free)

DESSERT

- Passion Fruit Panna Cotta with organic berries (*gluten-free)
- Zeppoles (Italian donut balls) or Cannolis with Ricotta & Chocolate Chip Filling

**Add 28.5% to all food and bar costs for NH sales tax and staff service fee*