



PRIVATE EVENT MENU PACKAGE

\$33.95/person

11:00 am–3:30 pm

Based on a minimum of 30 Adult Guests. \$200 Room Rental Fee

Package includes:

Soft drinks, coffee and tea

Displayed assortment of traditional and Aglio e Olio pizza squares

Plated House Salad

Mixed greens, tomatoes, ceci beans, grape tomatoes, carrots, mozzarella cheese, with balsamic vinaigrette

Baskets of focaccia bread with dipping oil

BUFFET

Main Entrée: Select Two

Chicken Parmesan~ Breaded cutlet topped with marinara and mozzarella cheese

Eggplant Parmesan~ Breaded eggplant topped with marinara and mozzarella cheese

Chicken Picatta~ Lightly breaded chicken scallopini with capers and artichokes in a lemon wine butter sauce

Chicken Marsala~ Chicken sautéed with mushrooms in a Marsala wine reduction

Traditional Italian Frittata~ Vegetable/cheese or Sausage/cheese

Mild Italian Sausage with peppers and onions

Sliced Roast Pork Tenderloin with a mustard cream sauce

Marinated Beef Tips with sautéed mushrooms in a red wine reduction

Baked Salmon with a citrus butter sauce

Sides: Select Three

Cavatelli Marinara • Cavatelli with Meat Sauce • Bowtie with Tomato Cream Sauce • Penne Alfredo

Creamy Risotto with spinach and sundried tomatoes • Garlic Mashed Potatoes

Roasted Redskin Potatoes • Green Beans with Garlic and Olive Oil • Broccoli Romano

Additional Options

Add a self-serve Raspberry Champagne Punch Bowl for \$6.95/guest, Mimosa Bar \$10.95/guest, Bloody Mary Bar \$13.95/guest, Pastry Platters \$3/guest.

Full beer, wine and cocktail service is available, charged by consumption.

Beer \$3.50. House Wines \$7. Liquor varies by brand.

Tax and 25% gratuity are additional.

A 30-person adult minimum is required.

Children under 10 years will be charged \$12.95/person

For a catering consultation and quote, please contact us
at **440.646.1383** or email **piccolomayfieldcatering@gmail.com**



PRIVATE EVENT MENU PACKAGE

\$30.95/person

available 11:00 AM–3:30 PM

Based on a minimum of 30 Adult Guests. \$200 Room Rental Fee

Package includes:

Soft drinks, coffee and tea

Displayed assortment of traditional and Aglio e Olio pizza squares

Plated House Salad

Mixed greens, tomatoes, ceci beans, grape tomatoes, carrots, mozzarella cheese, with balsamic vinaigrette

Baskets of focaccia bread with dipping oil

BUFFET

Main Entrée: Select Two

Caprese Frittata~ Tomato, basil, and fresh mozzarella Italian egg bake

Chicken Parmesan~ Breaded cutlet topped with marinara and mozzarella cheese

Chicken Picatta~ Lightly breaded chicken scallopini with capers and artichokes in a lemon wine butter sauce

Chicken Marsala~ Chicken sautéed with mushrooms in a Marsala wine reduction

Mild Italian Sausage with peppers and onions

Eggplant Rollatini~ Thinly breaded eggplant rolled with ricotta cheese, topped with marinara

Sides: Select Two

Cavatelli Marinara • Bowtie with Tomato Cream Sauce • Penne Alfredo,

Roasted Redskin Potatoes • Green Beans with Garlic and Olive Oil • Tuscan Roasted Vegetables

Additional Options

Add a self-serve Raspberry Champagne Punch Bowl for \$6.95/guest, Mimosa Bar \$10.95/guest,
Bloody Mary Bar \$13.95/guest, Pastry Platters \$3/guest.

Full beer, wine and cocktail service is available, charged by consumption.

Beer \$3.50. House Wines \$7. Liquor varies by brand.

Tax and 25% gratuity are additional.

A 30-person adult minimum is required.

Children under 10 years will be charged \$12.95/person

For a catering consultation and quote, please contact us
at **440.646.1383** or email **piccolomayfieldcatering@gmail.com**