



Three Course Meal & Bocce

This event allows 1.5 hours in our restaurant for your dining experience, and we recommend an additional 1.5 hours on our world class bocce courts. The menu provided is a beautiful three course menu you design with our event coordinators. Whether you choose bocce before or after your meal we can design your event especially for you. For your dining experience we offer “Family Style” or “Buffet Dining” service ***depending on your group size.***

Family Style - just like Mom would serve it. Large bowls and platters of your selected food passed served in courses around your table.

Buffet Style - meals are served on a personalized buffet line.

Our staff will attend to all your food and beverage needs while you are dining and playing Bocce. Our bocce instructors will provide lessons to all your guests at the beginning of your bocce time. All bocce equipment is provided for your guests. Our courts are designed with benches on both sides of the courts for the shy on lookers to relax and watch the games.

Court Fees when booking our Three Course Meal and Bocce Package are a discounted rate of \$50 per hour- per court. We recommend no more than 16 guests in a one court area, and a 1.5hour bocce rental.

	1 Court	2 Courts	3 Courts	4 Courts
1 Hour	\$50	\$100	\$150	\$200
1.5 Hours	\$75	\$150	\$225	\$300
2 Hours	\$100	\$200	\$300	\$400

12-16 Guests = 1 Court 17-35 Guests = 2 Courts, 36-45 Guests = 3 Courts 46-75 Guests = 4

See Event Menu below for food and beverage pricing.

**5% Operational Fee to apply to all event costs, 17% Service Charge
& Current Sales Tax to Apply To Food & Beverage**



Three Course Meal Packages

See items from the Three Course Menu to customize each option.
Items will be served for the entire group as a whole –
Family Style for groups under 40 guests and Buffet Style for 40 or more guests

<p style="text-align: center;"><u>OPTION A</u></p> <p style="text-align: center;">\$35.50 per person <i>\$17.75 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas Variety Dessert Platters</p> <p style="text-align: center;"><i>Coffee, Hot & Iced Tea & Fresh Bread Included</i></p>	<p style="text-align: center;"><u>OPTION B</u></p> <p style="text-align: center;">\$37.50 per person <i>\$18.75 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad One Pasta One Entrée Variety Dessert Platters</p> <p style="text-align: center;"><i>Coffee, Hot & Iced Tea & Fresh Bread Included</i></p>
<p style="text-align: center;"><u>OPTION C</u></p> <p style="text-align: center;">\$42.50 per person <i>\$21.25 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas One Entrée Variety Dessert Platters</p> <p style="text-align: center;"><i>Coffee, Hot & Iced Tea & Fresh Bread Included</i></p>	<p style="text-align: center;"><u>OPTION D</u></p> <p style="text-align: center;">\$50.00 per person <i>\$25.00 per child between the ages of 5 & 12</i></p> <p style="text-align: center;">One Salad Two Pastas Two Entrées Variety Dessert Platters</p> <p style="text-align: center;"><i>Coffee, Hot & Iced Tea & Fresh Bread Included</i></p>

As an additional bonus, we offer an appetizer package priced at \$8.50 per person for our Chef's Selection to include some of our most popular appetizers to be served prior to your meal.

A 5% operational fee, 17% service charge & current sales tax will apply to all food & beverage order

Three Course Meal Menu Items



 :Contains Nuts

 : Vegetarian








 :Vegan

 :Gluten Free

Please select from the categories below to fulfill your Three Course Meal Option.

Salad Options

to add another selection \$2.50 per person for entire group

Caesar Salad Whole Leaf romaine heart, oven fresh croutons & parmesan cheese	House Salad  Radicchio & butter leaf lettuce, red onions, tomatoes, parmesan cheese & croutons w/ red wine vinaigrette	Spinach Salad  Baby spinach tossed in white balsamic Dijon vinaigrette, pancetta, hard cooked egg, & orange segments	Vegan Seasonal Salad   Quinoa, seasonal vegetables, salad greens, red onion, citrus, toasted hazelnuts w/ white balsamic vinaigrette	Arugula Salad    Baby arugula & sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic dressing
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Pasta Options

to add another selection \$4.50 per person for entire group

Spaghetti Bolognese or Marinara Select from a classic favorite, Bolognese meat sauce or Vegetarian Marinara	Chicken & Broccoli Penne pasta and grilled marinated chicken breasts, tender broccoli, light chili flakes all tossed in a rich velouté sauce	Sausage & Farfalle Sweet Italian sausage, red bell peppers, broccoli, spinach, olive oil, tossed with farfalle pasta & topped with shaved parmesan
Gnocchi Gorgonzola  Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce	Mediterranean "Spiced" Cous Cous   roasted vegetables, almonds, romesco sauce & crispy garbanzo beans	Luigi's Chilled Pasta  Chilled pasta, black olives, roasted tomatoes & red peppers, Garbanzo beans, broccolini, red onion, in an avocado green goddess dressing
Bucatini Arabiatta  Roma tomatoes, fresh basil, red onions, red chili flakes, lemon zest, garlic, and marinara sauce topped with toasted bread crumbs	Quattro Formaggio  Penne pasta and marinara sauce baked with four cheeses	Pasta Primavera  Buckwheat soba noodles, zucchini, roasted tomatoes, eggplant, fresh basil tossed in garlic oil and fresh cracked black pepper
Penne and Feta  Sun dried tomatoes, feta cheese with alfredo sauce	Chicken Cous Cous  Mediterranean chicken & cous cous tossed with roasted vegetables, almonds, olive oil, crispy garbanzo beans finished with romesco sauce	Fettuccine Alfredo  Fettuccine with alfredo sauce

Entrée Options

to add another selection \$7.50 per person for entire group

Chicken Piccata

Sautéed chicken scaloppini finished with a lemon caper butter sauce

Chicken Marsala

Sautéed chicken scaloppini finished with a mushroom marsala sauce

**Tuscan Baked Chicken

Grilled marinated chicken breast in a tarragon whole grain mustard sauce

** Grilled Eggplant

with roasted mushrooms, sautéed spinach and marinara sauce



**Tri- Tip Steak

Marinated and flame broiled with a mushroom demi glace

**Atlantic Salmon

Grilled and finished with a lemon caper butter sauce

Meatballs

Blend of beef, pork and sausage served with marinara sauce

**Italian Sausage

Pork sausage with fennel seeds, herbs, roasted red pepper garnish

**Eggplant Parmesan

Thin slices of lightly breaded eggplant with layers of cheese and marinara

*Items marked with ** will not be available unless ordered at least 48 hours in advance*

Side Dishes

to add another selection \$2.50 per person for entire group

Seasonal Vegetables

Sautéed in olive oil and white wine

Garlic Mashed Potatoes

A creamy blend of roasted garlic

Roasted Potatoes

With rosemary, garlic and olive oil

5% Operational Fee, 17% Service Charge & Sales Tax To Apply