



Hors d'oeuvre Courtside

A great way for the bocce lovers to enjoy their sport. It is an informal experience that allows you and your group to eat courtside, have beverages and play bocce all at the same time.

You may choose from an array of our appetizers, pizzas, salads and desserts for your group. You will have a standing table at the end of your bocce courts where your guests can place their food and beverages. Included with the courtside package, our world class bocce courts, an instructor to give your guests lessons, all the equipment and a server to take care of all your food and beverage needs.

You'll also have use of all the benches and stools surrounding your court for you to relax on. Please be aware that there is not a designated formal dining area for your group to sit down.

We recommend a 2 hour length of time. There is \$16 per person preordered food minimum required for a 2 hour court party. This can be met by ordering any combination of appetizers, pizzas, salads and desserts.

Bocce courts rent at the rate of \$75 per court per hour.

	1 Court	2 Courts	3 Courts	4 Courts
1 Hour	\$75	\$150	\$225	\$300
1.5 Hours	\$112.50	\$225	\$337.50	\$450
2 Hours	\$150	\$300	\$450	\$600

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

These Parties May Book Up To 6 Weeks In Advance-
Ask A Coordinator About Early Booking Opportunities

A 5% Operational Fee will apply to all bocce charges

Appetizer & Pizza Menu



Customize your event menu by choosing items from this list.

✓ : Vegetarian (GF) : Gluten-Free (V) : Vegan

APPETIZERS

serves approximately 8 guests

Calamari \$46

Golden crispy, with marinara sauce

Bruschetta \$34 ✓

Ciabatta croutini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic & fresh basil

Pancetta Wrapped Prawns \$64 (GF)

Sautéed prawns wrapped in pancetta with a hint of white wine

Roasted Red Pepper Hummus \$32 ✓

Puree of chickpeas, red peppers, tahini, garlic & extra virgin olive oil served with warm flat bread

Antipasto \$47 (GF)

A rustic array of Italian meats, cheeses, marinated artichokes and olives

Cheesy Garlic Bread \$34 ✓

Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara

**Lamb Lollipops \$90 (GF)

Lamb chops garlic and herb marinated, then grilled to perfection

**Prawn Cocktail \$64 (GF)

Poached Prawns served cold with cocktail sauce

**Sausage Stuffed Mushrooms \$45

Baked mushroom caps filled with Italian sausage and herbs

**Veggie Platter \$34 ✓ (GF)

Array of fresh seasonal vegetables served with ranch dipping sauce

Artisan Cheese \$65 ✓

Three local and imported cheeses, clover honey, candied walnuts, dried & fresh fruit

Caprese Salad \$44 (GF) ✓

Mozzarella, Roma tomatoes, pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper & basil

**Seasonal Fruit Platter \$34 (GF) (V)

Array of fresh seasonal fruit

Meatball Sliders \$65

Our famous meatball on a sweet hawaiian roll with marinara, gorgonzola, and arugula

*Items Marked With ** Not Available Unless Ordered 48 Hours In Advance*

PIZZAS

Medium 12" (8 slices) - \$19

Large 16" (12 slices) - \$25

*10" (6 Slices) Gluten Free Crust Available Upon Request- **Not Prepared In A Gluten Free Environment** - \$22*

Margherita ✓

tomatoes, extra virgin olive oil, fresh mozzarella & fresh basil

Meat & Veggie Combo

Italian sausage, salami, mushrooms, fresh tomatoes and baby spinach

Luigi's

Salami, sausage, pepperoni & prosciutto

Shrimp & Pesto

Shrimp, basil pesto and mozzarella

Artichoke Chicken

Sun dried tomatoes, feta cheese on basil pesto

Gorgonzola

Prosciutto, mozzarella & gorgonzola with walnuts

Supreme Veggie ✓

Portobello mushrooms, spinach, vine ripe tomatoes, roasted red peppers and mozzarella

Pancetta Arugula

Red sauce, Fontina Cheese, pancetta, caramelized onions, Granny Smith apples finished with arugula & truffle oil

Roasted Brocolini ✓

Three cheese, pesto, portobello mushrooms, black olives, roasted brocolini and garlic

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

SALADS

\$26 per bowl, serves 6-8 guests per bowl

Caesar Salad

Whole Leaf romaine heart, oven fresh croutons & shaved parmesan cheese

House Salad

Radicchio & butter leaf lettuce, red onions, tomatoes, parmesan cheese & croutons w/ our red wine vinaigrette

Spinach Salad

Baby spinach tossed in white balsamic Dijon vinaigrette, pancetta, hard cooked egg, & navel orange segments

Arugula Salad

Baby arugula & sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic dressing

Vegan Seasonal Salad

Quinoa, seasonal vegetables, salad greens, red onion, citrus, toasted hazelnuts tossed in a white balsamic vinaigrette

DESSERTS

\$38 per platter- serves approximately 8-10 guests

Dessert Platter

House Tiramisu, New York Cheesecake, Italian Style Cannoli, Seasonal Dessert & Flourless Chocolate Torte 

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