

## THREE COURSE MEAL PACKAGES

*Our Three Course Meal can be customized to fit your experience each package is served throughout your entire dining reservation, and items will be replenished throughout.*

*See options below to customize your Three Course Meal.*

### OPTION A

**\$35.50 per person**

*\$17.75 per child between the ages of 5 & 12*

One Salad  
Two Pastas  
Variety Dessert Platters

### OPTION B

**\$37.50 per person**

*\$18.75 per child between the ages of 5 & 12*

One Salad  
One Pasta  
One Entrée  
Variety Dessert Platters

### OPTION C

**\$42.50 per person**

*\$21.25 per child between the ages of 5 & 12*

One Salad  
Two Pastas  
One Entrée  
Variety Dessert Platters

### OPTION D

**\$50.00 per person**

*\$25.00 per child between the ages of 5 & 12*

One Salad  
Two Pastas  
Two Entrées  
Variety Dessert Platters

*If you wish to enjoy appetizers before your dining or while enjoying the game of bocce we have our appetizer reception package which is our add on package to the Three Course Meal. It is \$8.50 per person for person to include chef's variety of appetizers that will be replenished.*

*A 22% service charge and 9.25% sales tax will be applied to all food & beverage orders*

## THREE COURSE MEAL MENU

*Our three-course meal starts with a base of one salad selection and two pasta selections to be served to your group as well as fresh bread, a variety of our Chef's available desserts and basic non-alcoholic beverages.*

*For your dining experience we offer two styles determined by your group size.*


**Family Style** - Just like Mom would serve it. Large bowls and platters of your food passed around your table

**Buffet Style** - Meals are served on a personalized buffet line for the enjoyment of your guests

### *Salad*

**House Salad**- Radicchio and butter leaf lettuce, red onions, tomatoes, parmesan cheese and croutons with our red wine vinaigrette

**Caesar Salad**- Whole leaf romaine heart, oven fresh croutons and shaved parmesan cheese

 **Spinach Salad**- Baby spinach tossed in a white balsamic Dijon vinaigrette, pancetta, hard cooked egg, and navel orange segments

 **Arugula Salad** -Baby arugula and sundried tomatoes, slivered almonds, shaved parmesan in a white balsamic

### *Pasta*

**Spaghetti Bolognese or Marinara**- a classic favorite

**Chicken and Broccoli** – Penne pasta and grilled marinated chicken breast, tender broccoli, light chili flakes all tossed in a rich valute sauce

**Sausage and Farfalle** – Sweet Italian sausage, red bell pepper, broccoli, spinach, extra virgin olive oil, tossed with farfalle pasta and topped with shaved parmesan

**Gnocchi Gorgonzola**- Gnocchi, roma tomatoes, and spinach tossed in a creamy gorgonzola sauce

**Penne and Feta** – Sun dried tomatoes, feta cheese with alfredo sauce

**Bucatini Arabiatta** –Roma tomatoes, fresh basil, red onions, red chili flakes, lemon zest, garlic, marinara sauce and topped with toasted bread crumbs

**Fettuccine Alfredo**- Fettuccine pasta with alfredo sauce

**Quattro Formaggio** -Penne pasta with marinara, baked mozzarella, fontina, provolone and parmesan cheese

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## *Entrée Choices*

**Chicken Picatta**- 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

**\*\*Tri-Tip Steak**- Marinated and flame broiled served with a mushroom demi glaze

**\*\*Atlantic Salmon**-Grilled and finished with a lemon caper butter sauce

**Meatballs**- A blend of beef, pork and sausage served with marinara sauce

**\*\*Italian Sausage**- Pork sausage with fennel seeds and herb and a roasted pepper garnish

**\*\*Eggplant Parmesan**- Thin slices of lightly breaded eggplant with layers of cheese and marinara

*\*\*Items marked with \*\* are not available unless ordered 48 hours in advance\*\**

## *Additional Side Dishes - \$2.50 Per Selection Per Person*

**Seasonal Vegetables** – Sautéed in olive oil and white wine

**Garlic Mashed Potatoes**- with a creamy blend of roasted garlic

**Roasted Potatoes** - with rosemary, garlic and olive oil

## *Three Course Meal Menus will also include:*

**Fresh Bread** - Olive oil and balsamic vinegar

**Chef's Desserts** - Chef's Variety Platter of House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte and Seasonal Dessert

**Unlimited Beverages** - Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices, Milk

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## *Court Party Menu*

*or to*


*Customize your Three Course Meal Menus*


### *Appetizer Platters*

*Serves approximately 8 guests*

**Calamari**- Our House Specialty, golden crispy and served with both a lemon herb gremolada and remoulade sauce \$45

**Bruschetta** - Ciabatta croustini with Sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil \$32

 **Pancetta Wrapped Prawns**- Sautéed prawns wrapped in pancetta with a hit of white wine \$56

 **Antipasto**- A rustic array of Italian meats, cheeses, marinated artichokes and olives \$47


**Cheesy Garlic Bread**- Grilled ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with house marinara \$28

**\*\*Sausage Stuffed Mushrooms** – Baked mushroom caps filled with Italian sausage and herbs \$40


**Artisan Cheese** – Chef's selections of three local and imported cheeses, clover honey, candied walnuts, \$60


**\*\*Lamb Lollipops** – Lamb chops, garlic and herb marinated and finished with a balsamic reduction \$90

**\*\*Prawn Cocktail** – Poached Prawns served cold with cocktail sauce \$56

 **\*\*Seasonal Fruit Platter** – Array of fresh seasonal fruit \$32

**\*\*Veggie Platter** – Array of fresh seasonal vegetables served with ranch dipping sauce \$32

 **Caprese Salad** –Mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper and basil \$42

 **Roasted Red Pepper Hummus**- Puree of chickpeas, red peppers, tahini, garlic, extra virgin olive oil served with warm flat bread \$30

**\*\*Items marked with \*\* are not available unless ordered 48 hours in advance\*\***

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## *Pizzas*

*Medium 12" - ( 8 Slices) - \$ 18*

*Large 16" - (12 Slices) - \$ 24*

**Margherita** -Traditional, tomato sauce, fresh mozzarella, and finished with fresh basil

**Meat and Veggie Combo**- Italian sausage, salami, mushrooms, onions, fresh tomatoes and baby spinach

**Luigi's** – Salami, sausage, pepperoni, prosciutto

**Supreme Veggie**- Portobello mushrooms, spinach, vine ripe tomatoes, roasted red peppers and mozzarella

**Artichoke Chicken**- With sun dried tomatoes & feta cheese on basil pesto

**Gorgonzola**- Prosciutto, mozzarella and gorgonzola with walnuts

**Shrimp and Pesto**- Shrimp, basil pesto and mozzarella

**Pancetta Arugula**- red sauce, Fontina cheese, pancetta, caramelized onions & Granny Smith apples, finished with arugula and truffle oil

**Roasted Broccolini**- three cheese, pesto, portabella mushrooms, black olives, roasted broccolini and garlic

## *Salads*

*\$26 per bowl, serving 6-8 guests per bowl*

*Selections found on page 1*

## *Desserts*

*\$38 per platter- Serves approximately 8-10 guests*

**Dessert Platter** – to include House Specialty Tiramisu, New York Cheesecake, Italian Style Cannoli, Flourless Chocolate Torte, and Seasonal Dessert

**Provide Your Own Dessert**- If you'd like to provide your own dessert there will be a \$2 per person charge to apply. This includes cupcakes, cake, cookies, etc..

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## *Beverages*

**Unlimited Basic Non-Alcoholic Package** - \$3.50 per guest to include; Coffee, Hot Tea, Nestea Iced Tea, Fountain Drinks, Juices & Milk

**Hosted Beverages** – Any and all beverages added to the host’s bill (NAB, beer, liquor, wine)

*Cost is based upon actual consumption*

**Limited Hosted beverages** – Host narrows the selections they will provide

Example: Just wine and beer, or Non-alcoholic only

*Cost is based upon actual consumption*

**Non-Hosted beverages** – All guests will pay for their own beverages

**Limited Beverages** – Host to pre-select beverages to be offered to their guests

Example: Host selects wine for the group. Wine may be selected in advance or the day of the event from the server.

*Cost is based upon actual consumption*

**Drink Ticket** – Each guest is given a pre-selected amount of drink tickets. Your event coordinator is given instruction on what the tickets can purchase and these beverages will be added to the host’s bill.

*Cost is based upon actual consumption*

**Set Dollar Amount** – Host will spend (example- \$100) in beverages then guests pay for their own

*Cost is based upon actual consumption*

***There is corkage fee of \$15 per 750ml bottle of wine.***

***Applicable to contract.***

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**Campo di Bocce**  
of Fremont

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