



## 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.

### **COURT RATES ARE PER COURT PER HOUR**

	<b>Sunday</b>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>
<b>1 Hour</b>	<b>\$50</b>	<b>\$50</b>	<b>\$50</b>	<b>\$75</b>	<b>\$75</b>	<b>\$75</b>	<b>\$75</b>
<b>1.5 Hours</b>	<b>\$75</b>	<b>\$75</b>	<b>\$75</b>	<b>\$112.50</b>	<b>\$112.50</b>	<b>\$112.50</b>	<b>\$112.50</b>
<b>2 Hours</b>	<b>\$100</b>	<b>\$100</b>	<b>\$100</b>	<b>\$150</b>	<b>\$150</b>	<b>\$150</b>	<b>\$150</b>

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.  
 :Contains Nuts    : Vegetarian    : Gluten-Free    :Vegan



## APPETIZERS

*serves approximately 8 guests*

### Calamari \$46

Golden crispy, with marinara sauce

### Bruschetta \$34

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

### Pancetta Wrapped Prawns \$64

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

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

Lamb chops garlic and herb marinated, then grilled to perfection

### \*\*Prawn Cocktail \$64

Poached Prawns served cold with cocktail sauce

### \*\*Sausage Stuffed Mushrooms \$45

Baked mushroom caps filled with Italian sausage and herbs topped with breadcrumbs.

### Fried Ravoli \$34

Hand breaded, fried and served with marinara

### Artisan Cheese \$65

Three local and imported cheeses, clover honey, candied walnuts, dried & fresh fruit, as well as bread sticks

### Caprese Salad \$44

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

### \*\*Veggie Platter \$34

Array of fresh seasonal vegetables served with ranch dipping sauce

### \*\*Seasonal Fruit Platter \$34

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

## 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  

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