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**Services and Information**

Tavolino’s private dining room is available for private parties, business functions and celebrations. It’s the ideal location for your next event and can comfortably accommodate parties of 10-60 people.

**Beverage Service**

* **Hosted Bar**- All beverages are available and paid for on the host’s master bill based on Tavolino’s current drink and wine prices.

Beverages paid for by the host can be limited by time, type or dollar amount.

All hosted bars include house and premium Liquors, imported and domestic beer, soft drinks and our house wines.

* **“Cash” Bar**-Guests pay for their own beverages; our servers will set up tabs for each table.

**Room Fee**

There is no room rental fee for the private dining room just a minimum food and beverage requirement.

* Monday through Friday Lunches - $500.00
* Sunday through Thursday Dinner - $1000.00
* Saturday & Sunday Lunch - $750.00
* Friday & Saturday Dinner - $2,000.00

**Tax and Gratuity**

Massachusetts tax is 6.25% and town tax is .75%. A suggested gratuity of 20% of food and beverage has been included in your event total. While this amount is based on a normal and customary percentage, it is a guideline and is entirely at the client’s discretion.

**Planning Considerations**

* We can accommodate guests with special dietary needs. Any advanced notice is appreciated
* Tables will be set with white linens, brown cloth napkins, bread plates, water glasses and candles.
* Decorations are allowed, we kindly ask you not to bring glitter or confetti.
* We ask that menus be chosen one week prior to your event.
* Custom cakes can be made with 48 hours’ notice. Price is $6.00 per person and will be served with your choice of fresh fruit or gelato.
* You can bring in your own cake and there will be a $3.00 per person charge, we will serve the cake with gelato.

\*Menu items and pricing subject to change without notice

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***Hors d’oeuvres***

*Priced per 50 pieces*

*Scallops Wrapped in Maple-Balsamic Cured Bacon $150.00*

*Braised Wild Boar on Focaccia Crostini with Bruléed Ricotta and a Truffle Oil Drizzle $150.00*

*Italian Meatball Panini Slider with Provolone on Crispy Garlic Bread $125.00*

*Prosciutto-Wrapped Shrimp with Bourbon Barbecue Sauce $175.00*

*Bite-Sized Tomato Bruschetta on Crispy Sourdough with Basil and a Balsamic Drizzle $100.00*

*Spicy Chorizo Stuffed Cotuit Littlenecks Clams $125.00*

*Local Oysters on the Half Shell with Black Lava Sea Salt and Spicy Aioli $150.00*

*Mini Stuffed Peppers with a Sausage-Sage-Risotto Filling $100.00*

*Mini Crab cakes with a Lemon Caper Aioli $125.00*

*Sliced Chicken Rollatini with Roasted Red Peppers, Spinach, Prosciutto and Mozzarella $125.00*

*Carbonara Cremini Mushrooms Topped with English Pea and Bacon Stuffing $100.00*

*Mini Mac & Cheese Bites Served in a Parmesan Crust $100.00*

*Baked Crab-Mascarpone-Stuffed Long-Stemmed Artichokes $125.00*

*Crispy Arancini with Braised Short-Rib and Parmesan Reggiano $125.00*

*Pennoni Pasta Filled with Bolognese Sauce; Fried Crispy $125.00*

*Spicy Tuna Tartare on Boston Bibb lettuce with Crushed Hazelnuts $150.00*

*Pesto Chicken with Herbed Ricotta and Roasted Tomatoes in a Crispy Wonton $125.00*

*Crispy Fried Calamari with Hot Cherry Peppers, Citrus-Tomato Aioli $45.00 per platter*

*Chef’s Selection of Cured Meats and Cheeses $45.00 per platter*

**Plated Brunch**

$24.95 per person (Only Sundays)

**Appetizer Course**

(Choose Two – Served Family Style)

***Italian “Beignets”***

 *Fried dough bites tossed with cinnamon and sugar, served with orange marmalade*

***Fresh Fruit Plate***

*Chef’s Daily selection of mixed berries and fruits*

***Cheese Board***

*Chef’s Daily selection of fresh cheeses*

***Breakfast Poutine***

*Rosemary-parmesan home fries, cheese curd, crispy bacon, house sausage, gravy, whipped basil ketchup*

***Pastries***

*Muffin of the moment & Chef Greg’s famous Cinna Buns*

***Breakfast Pizzas for the table***

***-Numero Uno*** *parmesan cream, sausage, Applewood smoked bacon, peppers and onions, topped with fresh eggs and mozzarella*

***-Pizza alla Benny****hollandaise sauce, house home fries, fresh egg, crumbled sausage and chopped asparagus*

**Main Course**

(Choose five to offer)

***Chicken and Waffles***

*Perfectly**crunchy fried chicken breast served atop rosemary and sea salt home-made waffles, topped with local syrup*

***Egg BLT***

*Two fried eggs over easy, crisp lettuce, tomato jam and Applewood smoked bacon with a rosemary sea salt mayo*

***Uovo Matto***

*Calabrian Vulcan peppers, pepper jack cheese, chorizo, 3 eggs baked in a cast iron dish topped with spicy cherry pepper aioli (Heat Advisory)*

***Wild Boar Hash***

 *Slow braised wild boar, chopped onions, and crispy shaved potatoes, with two fried eggs and truffle oil*

***Saint. Benedict***

 *Two* *poached eggs over rosemary ham, hollandaise, grilled English muffin*

***Cinnamon French Toast***

*Thick cut brioche, crispy oats, local syrup*

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta; served with home fries*

***Chicken Caesar***

*Crisp romaine, shaved parmesan, grilled chicken and Caesar dressing on a wheat wrap; served with home fires*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

*Rich and savory sauce made with veal, beef and pork in the authentic style of Bologna, Italy.*

***\*Steak and Eggs (Add $4)***

*Two fried eggs and Rosemary- Bourbon Steak tips, served with home fries, grilled asparagus and hollandaise sauce*

***Freshly Blended Coffee, Tea, and Juices***

***Add individually plated desserts or Assorted Italian Tapas desserts served Family-Style for $6.00 per person***

**Platted Luncheon**

$19.95 per person (Parties 30 or less, only Mon-Sat)

**Appetizer Course**

(Choose one)

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Main Course**

(Choose five to offer)

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta*

***Grilled Mediterranean Vegetable Sandwich***

*Fire-roasted vegetables with pesto-roasted red pepper hummus, provolone and arugula tossed with a Greek vinaigrette; on a wheat wrap*

***Chicken Caesar***

*Crisp romaine, shaved parmesan, grilled chicken and Caesar dressing on a wheat wrap*

***Grilled Chicken Panini***

*Bacon, smoked gouda, arugula, red onion and sweet artisan mustard; on sourdough*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

*Rich and savory sauce made with veal, beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy*

***Freshly Blended Coffee and Tea***

 *Add Assorted Italian Tapas desserts served Family-Style for $6.00 per person*

**Plated Luncheon**

$24.95 per person (Parties 30 or less, only Mon-Sat)

**Appetizer Course**

(Choose two)

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Main Course**

(Choose five to offer)

***Ultimate Turkey Sandwich***

*Bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta*

***Grilled Mediterranean Vegetable Sandwich***

*Fire-roasted vegetables with pesto-roasted red pepper hummus, provolone and arugula tossed with a Greek vinaigrette, on a wheat wrap*

***Chicken Caesar Wrap***

*Crisp romaine, shaved parmesan, grilled chicken and Caesar dressing on a wheat wrap*

***Crispy Fish Sandwich***

*North Atlantic cod, with lemon-caper aioli, lettuce and tomato on brioche*

***Pasta Primavera***

 *Roasted zucchini, bell peppers, spinach and onions; tossed with spaghetti and house made marinara*

***Veal Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Shrimp Scampi***

 *Jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with spaghetti*

 ***Bolognese***

*Rich and savory sauce made with veal, beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy*

***Rosemary-Bourbon Marinated Steak Tips\****

*Served with mac & cheese and* *asparagus*

***Freshly Blended Coffee and Tea***

 *Add Assorted Italian Tapas desserts served Family-Style for $6.00 per person*

**Three Course Plated Dinner**

$39.00 per person (Parties 30 or less)

**Appetizer Course**

(Choose one)

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Dinner Course**

(Choose four to offer)

***Bolognese***

*Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy*

***Eggplant OR Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Piccata***

*Tender chicken sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini*

***Trentino***

*Sausage, fresh sage, red grape, toasted walnut, cavatappi; tossed in a creamy*

*gorgonzola sauce*

***Pasta Primavera***

*Roasted zucchini, bell peppers, spinach and onions; tossed with spaghetti and house- made marinara*

**Dessert Course**

***Freshly Brewed Coffee and Assorted Teas***

***Assorted Italian Tapas Desserts served Family-Style***

**Three Course Plated Dinner**

$45.00 per person (Parties 30 or less)

**Appetizer Course**

(Choose two to offer)

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Dinner Course**

(Choose four to offer)

***Chicken or Veal Piccata***

*Tender veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini*

***Pistachio-Crusted Salmon Filet***

*With a lemon-honey drizzle, Florentine risotto and asparagus*

***Veal Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Eggplant Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Chicken Parmesan***

*Golden brown and baked with our house made marinara and mozzarella; served over spaghetti*

***Bolognese***

 *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy*

***Chicken Saltimbocca***

*Italian for “jumps in the mouth” tender chicken sautéed with white wine, sage, prosciutto and provolone; served over linguini with pan sauce and grilled asparagus*

***Veal Saltimbocca***

*Italian for “jumps in the mouth” tender veal sautéed with white wine, sage, prosciutto and provolone; served over linguini with pan sauce and grilled asparagus*

***Beef Short Rib Ravioli***

*A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***8 oz Filet Mignon\* (add 10$)***

*Cooked to your liking, served with garlic mashed potatoes, grilled asparagus and our house-made steak sauce*

***Freshly Brewed Coffee and Assorted Teas***

***&***

***Italian Tapas Desserts served Family-Style***

**Four Course Dinner**

$55.00 per person (Parties 30 or less)

**Passed/Platted Hors d’oeuvres**

(Choose two to offer)

***Scallops Wrapped in Maple-Balsamic Cured Bacon***

***Mini Crabcakes with a Lemon Caper Aioli***

***Braised Wild Boar on Focaccia Crostini with Bruléed Ricotta and a Truffle Oil Drizzle***

***Bite-Sized Tomato Bruschetta on Crispy Sourdough with Basil and a Balsamic Drizzle***

***Sliced Chicken Rollatini with Roasted Red Peppers, Spinach, Prosciutto and Mozzarella***

**Salad/Soup**

(Choose two to offer)

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Entrée Course**

(Choose four to offer)

***Veal Piccata*** *Tender veal sautéed with garlic, capers, lemon and white wine; served with garlic mashed potatoes and parmesan-crusted zucchini*

***Pistachio-Crusted Salmon Filet*** *With a lemon-honey drizzle, Florentine risotto and asparagus*

***Veal Parmesan*** *house-made; served over spaghetti*

***Chicken Parmesan*** *house-made; served over spaghetti*

***Eggplant Parmesan*** *house-made; served over spaghetti*

***Beef Short Rib Ravioli*** *A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***Bolognese*** *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with artisanal semolina-egg pappardelle from Italy*

***8 oz Filet Mignon\**** *Cooked to your liking, served with garlic mashed potatoes, grilled asparagus and our house-made steak sauce(Add $8)*

**Dessert**

***Italian Tapas Desserts served Family-Style***

***&***

***Freshly Brewed Coffee and Assorted Teas***

***Four Course Dinner***

*$75 per person* (Parties 30 or less)

***Passed/Platted Hors d’oeuvres***

***(Choose two to offer)***

***Scallops wrapped in maple-balsamic cured bacon***

***Mini crab cakes with a lemon caper aioli***

***Shrimp cocktail with house made cocktail sauce***

***Beef Carpaccio with fried cappers, truffle oil, and sea salt***

***Tuna tartare with serrano chili sauce; served in a lettuce bib with toasted almonds***

***Salad/Soup***

***(Choose two to offer)***

***Caesar Salad*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Mediterranean Salad*** *crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***Soup of the Day***

**Entrée Course**

(Choose four to offer)

**\*If choosing Lobster or Scallop option guest are required to provide exact amount needed at least 5 days in advance**

***\*Maine Lobster*** *stuffed with diver scallops, Tahitian vanilla cream, and grilled asparagus (****Market Price)***

***New Zealand Lamb Rack*** *braised with an artisan crust, green beans and crispy potatoes*

***Beef Short Rib Ravioli*** *A filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply flavored pan sauce and crispy potatoes*

***\*U10 Scallops*** *served crispy with hand-cut slab bacon, charred broccoli rabe, and creamy Parmigiano Reggiano risotto* ***(Market Price)***

***Black Angus Prime Tenderloin*** *rolled with gorgonzola dolce, arugula, and roasted peppers; sliced and served over whipped potatoes with black truffle cream*

***14 oz Bone-In Veal Chop*** *with orange preserves, sautéed radicchio with pine nuts, and sweet potato frites*

***8 oz Filet Mignon\**** *Cooked to your liking, served with garlic mashed potatoes, grilled asparagus, shitake mushrooms, and our house-made steak sauce*

***Lobster Spaghetti*** *with burrata, black lave salt, and Calabrian peppers infused with extra virgin olive oil*

***Dessert***

***Italian Tapas Desserts served Family-Style***

***Freshly Brewed Coffee and Assorted Teas***

***Buffet Menu***

***$34 per person***

***(Minimum 30 people, available Sundays)***

***Salad (Choose One)***

***Served family style with fresh bread and house made dipping oil***

***-Mediterranean Salad*** *Crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***-*** ***Caesar*** *Romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Pasta (Choose One)***

***-Baked Macaroni and Cheese*** *Served with fresh focaccia crumbs*

***Bolognese*** *a rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with* *cavatappi*

***-Pasta Primavera*** *Roasted zucchini, bell peppers, spinach and onions; tossed with cavatappi and house made marinara*

***Entrees (Choose Two)***

***-Chicken Piccata*** *Tender chicken sautéed with garlic, capers, lemon and white wine*

***-Chicken Marsala*** *Tender chicken cutlets pan-fried with mushrooms in a rich Marsala wine sauce.*

***-Chicken Parmesan*** *house made; served over cavatappi*

*-****Eggplant Parmesan*** *house made; served over cavatappi*

***Sides (Choose Two)***

***-Roasted Garlic Mashed Potatoes***

***-Florentine Risotto***

***-Parmesan Zucchini***

***-Mixed grilled vegetables***

***-Brussels sprouts***

***-Grilled Asparagus***

***Dessert***

***-Family Style Italian Tapas***

***-Coffee and Tea***

***Buffet Menu***

***$44 per person***

***(Minimum 30 people available Sunday-Thursday some date restrictions)***

***Salad (Choose One)***

***Can be plated individually or served family style, served with fresh bread and dipping oil***

***-Mediterranean Salad*** *Crisp romaine, kalamata olives, tomatoes, cucumbers, red onion, artichokes and feta cheese tossed in a Greek vinaigrette and garnished with pepperoncini*

***-Caesar*** *romaine lettuce and homemade croutons tossed in our traditional house Caesar dressing with shaved parmesan*

***Pasta (Choose One)***

***-*** ***Bolognese*** *Rich and savory sauce made with beef and pork in the authentic style of Bologna, Italy. Tossed with cavatappi*

***-Veal Saltimbocca*** *Italian for “jumps in the mouth” tender veal sautéed with white wine and sage*

*-* ***Beef Short Rib Ravioli*** *Filling of slow-braised beef short rib, herbs and ricotta; topped with a petite short rib and a deeply-flavored pan sauce*

***-Shrimp Scampi*** *jumbo shrimp sautéed with plum tomatoes, garlic, white wine, lemon and herbs; tossed with cavatappi*

***-Veal Parmesan*** *house made; served over cavatappi*

***-Chicken Parmesan*** *house made; served over cavatappi*

***-Eggplant Parmesan*** *house made; served over cavatappi*

***Entrees (Choose Two)***

*-****Pistachio-Crusted Salmon Filet*** *Served with lemon-honey drizzle*

*-****12 Ounce Bourbon-Rosemary Grilled Steak Tips*** *Served with house made steak sauce*

***-Chicken or Veal Piccata*** *tender chicken or veal sautéed with garlic, capers, lemon and white wine*

***-Stuffed Italian Meatloaf*** *filled with burrata cheese, spinach and roasted red pepper*

***-Sliced Tenderloin*** *Served with house steak sauce* ***(add $10)***

***Sides (Choose Two)***

***-Roasted Garlic Mashed Potatoes***

***-Oven Roasted Potatoes***

***-Florentine Risotto***

***-Parmesan Zucchini***

***-Mixed grilled vegetables***

***-Brussels sprouts***

***-******Asparagus***

***Dessert***

***Family Style Italian Tapas***

***Brunch Buffet Menu***

***$29 per person***

***(Minimum 30 people available Only on Sundays some date restrictions)***

***Appetizer (Choose Two)***

***-Fresh Fruit Plate Chef’s*** *Daily selection of mixed berries and fruits*

***-Antipasto Board*** *Chef’s Daily selection of fresh meats & cheeses*

***- Breakfast Poutine*** *Rosemary-parmesan home fries, cheese curd, crispy bacon, house sausage, gravy, whipped basil ketchup*

***-******Crispy Fried Calamari*** *with Hot Cherry Peppers, Citrus-Tomato Aioli*

***- Breakfast Pizzas for the table***

*-****Numero Uno*** *parmesan cream, sausage, Applewood smoked bacon, peppers and onions, topped with fresh eggs and mozzarella*

*-****Pizza alla*** *Benny hollandaise sauce, house home fries, fresh egg, crumbled sausage and chopped asparagus*

***Entrees (Choose Three)***

***-* *Griddle Cakes or House Made Waffles*** *local honey butter, hand whipped cream*

*Add Blueberries, Chocolate Chips, or Bananas*

*-****French Toast***

***-Scrambled Eggs***

***-******Eggplant or Chicken Parmesan*** *Both house-made; served over spaghetti*

***-Finger Sandwiches***

***Ultimate Turkey*** *bacon, avocado, lettuce, tomato and provolone with cherry pepper aioli on ciabatta*

***The Classic Chicken*** *Perfectly crunchy hand battered chicken breast, rosemary sea salt mayo, crisp shaved lettuce pickle and provolone cheese on a buttery brioche bun*

***Sides (Choose Two)***

***-Bacon***

***-Sausage***

***-Mixed Vegetables***

***-Muffin of the day***

***Dessert***

***-Family Style Italian Tapas***

***-Coffee and Tea***

Cake Order Sheet

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Guest Count: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

What flavor cake: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Frosting: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Filling) if yes what kind: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Gelato: Vanilla or Chocolate

What do you want written on it? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Cake Flavors:*** *Vanilla, Chocolate, Marble, Carrot, Rum, Red Velvet-(Need 5 days’ Notice), Funfetti, Brownie, Oreo*

***Gluten Free:*** *Vanilla or Chocolate*