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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 comfortable accommodate 10-24 people. We also can accommodate parties up to 65 in a semi-private area.

**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 guests individually, just as we do at our bar.

**Room Fee**

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

* All Lunches - $300.00
* Sunday through Thursday Dinner - $500.00
* Friday Dinner - $1,500.00
* Saturday Dinner - $2,000.00

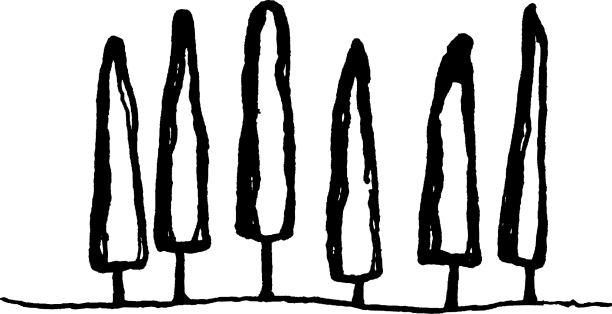
**Additional Charges**

Massachusetts tax is 6.25% and town tax is .75%. There is no gratuity added to your bill. However, if you enjoyed your experience a 20% gratuity is appreciated.

**Planning Considerations**

* We can accommodate guests with special dietary needs. Any advanced notice is appreciated
* Tables will be set with white linins, black 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 $5.00 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 your choice of fresh fruit or gelato.

\*Menu items and pricing subject to change

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***Hors d’Oeuvres***

*Priced per 50 pieces*

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

*Braised Wild Boar on Foccacia 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 Crabcakes 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*

*Broccoli Rabé and Italian Sausage Fried Ravioli with an Arrabbiata Sauce $125.00*

*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*

*Lamb and Pistachio Meatball Skewers $150.00*

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

*Quinoa Popovers with Parmesan, Jalapeños, Grilled Corn and Smoked Gouda $75.00*

*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**

$22.95 per person

**Appetizer Course**

(Choose Two – Served Family Style)

***Italian “Beignets”***

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

***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*

***Biscuits and Gravy***

*Our famous bacon-rosemary biscuits, sausage and gravy*

***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*

***The Common Man***

*Three eggs, home fries, bacon or sausage, served with a toasted English muffin*

***\*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 $5.00 per person***

**Platted Luncheon**

$19.95 per person

**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 pressed between naan*

***Chicken Caesar Wrap***

*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*

***Players Club Cobb Salad***

*Romaine lettuce, chicken, apple wood-smoked bacon, hardboiled egg, avocado, garbanzo beans, cucumbers and tomatoes tossed in gorgonzola dressing*

***Eggplant or 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 individually plated desserts or Assorted Italian Tapas desserts served Family-Style for $5.00 per person*

**Plated Luncheon**

$24.95 per person

**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*

***Falafel Bowl*** *organic lemon arugula greens, red onion, cucumber, giardiniera pickled vegetables, deep fried chickpea fritters, tzatziki vinaigrette*

***Simple*** *mixed greens, shredded carrots, cucumbers and grape tomatoes with house-made balsamic vinaigrette*

***Soup of the Day***

**Main Course**

(Choose five to offer)

***Shaved Prime Rib Bagnato***

*Italian for dipped in au jus, thin sliced rib eye, red onions, horseradish cream sauce and melted pepper jack cheese on ciabatta*

***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*

***Peppercorn Steak Salad****\**

*Grilled steak tips,**crisp romaine, tomatoes, cucumbers and crumbled gorgonzola; dressed with cracked peppercorn dressing and topped with sweet spiced walnuts*

***Veal or 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 linguini*

***Patriot Blue Burger***

*10oz New York sirloin burger Gorgonzola crumbled, Applewood smoked bacon, and caramelized onion smothered in blue cheese dressing*

***Italian beef***

*Shaved-melt in your mouth-roast beef, crispy onions, arugula, rosemary sea salt mayo and provolone cheese; served on a bulky onion roll*

***New Englander***

*Thinly sliced turkey breast, house made sausage stuffing, cranberry mayo, provolone cheese on cranberry ciabatta*

***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 grilled asparagus*

***Freshly Blended Coffee and Tea***

*Add individually plated desserts or Assorted Italian Tapas desserts served Family-Style for $5.00 per person*

**Three Course Plated Dinner**

$35.00 per person

**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)

***Eggplant or Chicken Parmesan***

*Both house made; served over cappellini*

***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 Picatta***

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

***Trentino-Style Sausage and Cavatappi Gorgonzola***

*Penne and sausage tossed with caramelized onion, gorgonzola dolce (a milder, creamier blue cheese), sage, toasted walnuts and red grapes*

***Cod Filet***

*Toasted focaccia crumbs and a light creamy dill sauce; served with parmesan-crusted zucchini and pan seared gnocchi*

**Dessert Course**

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

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

**Three Course Plated Dinner**

$39.00 per person

**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*

***Falafel Bowl*** *organic lemon arugula greens, red onion, cucumber, giardiniera pickled vegetables, deep fried chickpea fritters, tzatziki vinaigrette*

***Roasted Beet*** *with candied-spiced walnuts, fresh orange segments and a warm goat cheese crocchetta/fresh, unaged goat cheese over mixed greens; with cranberry – white balsamic dressing*

***Soup of the Day***

**Dinner Course**

(Choose four to offer)

***Veal Picatta***

*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 grilled asparagus*

***Eggplant, Chicken or Veal Parmesan***

*All house made; 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 or Veal 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*

***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 6$)***

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

***Pan-Seared Scallops (add 6$)***

*Topped with a house-made pesto and served over an applewood-smoked bacon, sautéed asparagus and grilled corn citrus wild rice*

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

***Choice of Strawberry Balsamic Cheese Cake, Chocolate Bomb, and Tiramisu or***

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

**Four Course Dinner**

$55.00 per person

**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 Foccacia 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***

***Lamb and Pistachio Meatball Skewers***

**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*

***Roasted Beet*** *with candied-spiced walnuts, fresh orange segments and a warm goat cheese crocchetta/fresh, unaged goat cheese over mixed greens; with cranberry – white balsamic dressing*

***Soup of the Day***

**Entrée Course**

(Choose four to offer)

***Veal Picatta*** *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 grilled asparagus*

***Eggplant, Chicken or Veal Parmesan*** *All 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*

***Pan-Seared Scallops*** *Topped with a house-made pesto and served over an applewood-smoked bacon, sautéed asparagus and grilled corn citrus wild rice*

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

**Dessert**

***Choice of Strawberry Balsamic Cheese Cake, Chocolate Bomb, and Tiramisu or***

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

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

***Four Course Dinner***

*$75 per person*

***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*

***Roasted Beet*** *with candied-spiced walnuts, fresh orange segments and a warm goat cheese crocchetta/fresh, unaged goat cheese over mixed greens; with cranberry – white balsamic dressing*

***Soup of the Day***

**Entrée Course**

(Choose four to offer)

***Surf & Turf*** *Maine lobster**stuffed with diver scallops, Tahitian vanilla cream, and grilled asparagus*

***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*

***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***

***Choice of Strawberry Balsamic Cheese Cake, Chocolate Bomb, and Tiramisu or***

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

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

***Buffet Menu***

***$29 per person***

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

***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 artisanal semolina-egg pappardelle from Italy*

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

***-Trentino-Style Sausage and Cavatappi Gorgonzola*** *penne and sausage tossed with caramelized onion, gorgonzola dolce (a milder, creamier blue cheese), sage, toasted walnuts and red grapes*

*-Penne with Pink Vodka Sauce*

***Entrees (Choose Two)***

***-Chicken Picatta*** *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.*

***-Cod Filet*** *Toasted focaccia crumbs and a light creamy dill sauce*

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

***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***

***$39 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*

***-Simple*** *mixed greens, shredded carrots, cucumbers and grape tomatoes with house-made balsamic vinaigrette*

***- Roasted Beet*** *with candied-spiced walnuts, fresh orange segments and a warm goat cheese crocchetta/fresh, unaged goat cheese over mixed greens; with cranberry – white balsamic dressing*

***-Falafel Bowl*** *organic lemon arugula greens, red onion, cucumber, giardiniera pickled vegetables, deep fried chickpea fritters, tzatziki vinaigrette*

***Pasta (Choose One)***

***-*** ***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*

***-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 and crispy potatoes*

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

***-Eggplant, Chicken or Veal Parmesan*** *all house made; served over spaghetti*

*-****Trentino-Style Sausage and Cavatappi Gorgonzola*** *penne and sausage tossed with caramelized onion, gorgonzola dolce (a milder, creamier blue cheese), sage, toasted walnuts and red grapes*

***Entrees (Choose Two)***

***-Spicy Cioppino*** *Clams, cod, mussels, shrimp, scallops and salmon stewed in a zesty seafood broth and garnished with a grilled herb crostini*

*-****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 Picatta*** *tender chicken or veal sautéed with garlic, capers, lemon and white wine*

***-Stuffed Italian Meatloaf*** *filled with buratta cheese, spinach and roasted red pepper; served with house made tomato-basil ketchup, mashed potatoes and asparagus*

***-Roasted Prime Rib*** *Served with horseradish cream* ***(add $5)***

***-Sliced Tenderloin*** *Served with house steak sauce* ***(add $5)***

***Sides (Choose Two)***

***-Roasted Garlic Mashed Potatoes***

***-Oven Roasted Potatoes***

***-Florentine Risotto***

***-Parmesan Zucchini***

***-Mixed grilled vegetables***

***-Brussels sprouts***

***-Grilled Asparagus***

***Dessert***

***Family Style Italian Tapas***

***Or***

***One individually plated dessert***

***Choice of: (See Next Page)***

***May substitute for a custom cake served with gelato (add $3)***

***Brunch Buffet Menu***

***$29 per person***

***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*

***-Cinnamon Bun Platter*** *Chef Greg’s famous cinnamon buns*

***- 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*

***-Scrambled Eggs***

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

*-****Omelet*** *Inspired daily, made with the freshest ingredients*

***-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***

**Desserts**

**Crème Brûlé Trio**

Espresso, Vanilla Bean and Chocolate

**Caramel Apple Cheese Cake**

With Warm Caramel Sauce and Granny Smith Apples

**Carrot Cake Tower**

Topped With Walnut-Cream Cheese Frosting and Candied Ginger

**Tiramisu**

Illy Café EspressoSoaked Lady Fingers and Rich Mascarpone Cream

**Chocolate Bomb**

Chocolate Mousse, Cake and Ganache Topped with Toasted Hazelnuts

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*