Oro Reception & Dinner

$70.00 per guest

Based on a minimum of 60 guests* | Three Hour Reception

Stationary Display

DANNY & JOE’S ANTIPASTI

Cheese
parmigiano reggiano, marinated ciliegine, prima donna, Di Bruno Bros. cheese spreads
Charcuterie
hot coppa, pepperoni, sweet soppressata
Antipasti
pepper shooters, marinated cerignola olives, grilled eggplant & zucchini,
pecorino-dusted asparagus, marinated mushrooms, roasted red peppers
Accompaniments
chardonnay rustica, miche, baguette, crostini, flatbread, fig jam, grapes, dried apricots

Dinner Buffet

SALAD
(choose one)

TUSCAN KALE
toasted walnuts, grapes, shaved parmigiano reggiano, champagne vinaigrette

LITTLE GEMS
shaved manchego, Di Bruno Bros. trés toffee cashews, orange basil vinaigrette

HEIRLOOM BEET CARPACCIO & PRIMA DONNA
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

CLASSIC TWO FORK CAESAR SALAD
romaine, grana padano, croutons
Entrees
(choose two)

CHIANTI-BRAISED SHORT RIB
truffled edamame puree, grilled scallions

CHIMICHURRI ROASTED CHICKEN
thyme chicken jus

CHICKEN MARSALA
kennett square mushrooms

SEARED SALMON
grilled asparagus, tomato caper sugo

RAS EL HANOUT ROASTED CAULIFLOWER
agro dolce red cabbage, golden raisin and preserved lemon couscous, lemon tahini vinaigrette, marcona almonds

TARTUFO-SCENTED WILD MUSHROOM RISOTTO
chianti shallot confit

Sides
(choose two)

CARROT PUREE
roasted heirloom carrots, saba

CREAMED SPINACH
fresh nutmeg

ABBRUZZE ROASTED CAULIFLOWER
parmesan dust

RUSTIC MASHED POTATOES
scallions

ROASTED BRUSSELS SPROUTS
marcona almonds, shaved prima donna
Dessert

chef's selection of house made cheesecakes, mini desserts, italian cookies and mini cannoli

la colombe coffees and premium teas

Food, staff, non-alcoholic beverages and premium disposable ware included

18% venue fee & 8% sales tax apply

*we welcome groups smaller than 60. please contact us for custom pricing.

Additional optional costs

wine & beer bar @ $20.00 per guest

full premium bar selection @ $30.00 per guest

10% liquor sales tax

Rentals for linens, glassware, china and flatware are available
Argento Reception

$50.00 per guest
Based on a minimum of 60 guests* | Two Hour Reception

Hors D’oeuvres
(please choose five)

ANGUS STEAK TARTARE
beef tenderloin, warm comté gougere

CHEESESTEAK EGGROLL
beef rib eye, bell peppers, mushrooms, onions, american cheese

APPLEWOOD BACON CHEDDAR MELTS
crispy hash browns, cabot clothbound cheddar

PROSCUITTO WRAPPED GRISSINI
prosciutto san daniele, grissini, truffle butter

CROQUE MADAME
sunny side quail egg, comté, jambon de paris

PHILLY PRETZEL ROLL SLIDER
Di Bruno Bros. abbruzze cheese spread, sweet soppressata, peppadew

ROASTED BUTTERNUT SQUASH AND GOAT CHEESE BRULEE
saba drizzle

HAZELNUT FILO TART
triple crème, fig

TRUFFLE SOTTOCENERE TRIPLE GRILLED CHEESE
sottocenere, tartufo paste, toasted brioche loaf
Chef Stations
(please choose one)

BUILD YOUR OWN SLIDER STATION

Proteins
breaded chicken cutlets, beef patties, italian sausage, grilled portobello mushroom
brioche slider buns

Toppings
sharp provolone, mozzarella, roasted red peppers, broccoli rabe, Di Bruno Bros. cheese spreads,
caramelized onions, tomato, lettuce, pickles, ketchup, mustard

RISOTTO STATION

truffle-scented wild mushrooms, chianti shallot confit
rock shrimp, asparagus, meyer lemon, italian parsley

SPIEDINI EXTRAVAGANZA

Proteins
balsamic grilled chicken, marinated skirt steak, falafel

Sauces
balsamic reduction, chimichurri, cucumber raita

Food, staff, non-alcoholic beverages and premium disposable ware included
18% venue fee & 8% sales tax apply
*we welcome groups smaller than 60. please contact us for custom pricing.

Additional optional costs
wine & beer bar @ $15.00 per guest
full premium bar selection @ $25.00 per guest
10% liquor sales tax

Rentals for linens, tables, chairs, glassware, china and flatware are available
Bronzo Reception
$40.00 per guest
Based on a minimum of 60 guests* | Two Hour Reception

Hors D’oeuvres
(please choose four)

BLEU CHEESE AND BEET NAPOLEON
Di Bruno Bros tres toffee pecans

ROASTED BUTTERNUT SQUASH AND GOAT CHEESE BRULEE
saba drizzle

HAZELNUT FILO TART
triple crème, fig

FRANKS IN A BLANKET
mini all beef hot dog, puff pastry, abbruzze cheese spread

PROSCIUTTO WRAPPED DATES
gorgonzola dolce

HARISSA SPICED LAMB MEATBALL
ground lamb, ras el hanout

SPICY TUNA CRISPY TACO
avocado, pickled red onion

TRUFFLE-SCENTED MUSHROOM ARANCINI
italian parsley aioli

GOAT CHEESE BALLS
Di Bruno Bros. cinnful cocoa pecans, truffle honey
Chef Stations

(please choose one)

DANNY & JOE’S ANTIPASTI

Cheese
parmigiano reggiano, marinated ciliegine, prima donna, Di Bruno Bros. cheese spreads
Charcuterie
hot coppa, pepperoni, sweet soppressata
Antipasti
pepper shooters, marinated cerignola olives, grilled eggplant & zucchini, pecorino-dusted asparagus, marinated mushrooms, roasted red peppers
Accompaniments
chardonnay rustica, miche, baguette, crostini, flatbread, fig jam, grapes, dried apricots

CACIO E PEPE
fettuccine, Di Bruno Bros. Sicilian olive oil, butter, freshly cracked pepper, spun in a wheel of pecorino romano

MAC & CHEESE ABBONDANZA
Toppings: crumbled bacon, bleu cheese, abbruzze breadcrumbs, peppadews, scallions

Food, staff, non-alcoholic beverages and premium disposable ware included

18% venue fee & 8% sales tax apply
*we welcome groups smaller than 60. please contact us for custom pricing.

Additional optional costs
wine & beer bar @ $15.00 per guest
full premium bar selection @ $25.00 per guest
10% liquor sales tax

Rentals for linens, tables, chairs, glassware, china and flatware are available
Menu Enhancements

CHEF STATIONS

IL MIGLIORE
$21 per person

Cheese
piave, taleggio dop, delice de bourgogne, grana padano, marinated ciliegine, gorgonzola dolce

Charcuterie
prosciutto san daniele, speck, toscano salami, soppressata

Mozzarella Bar
eggplant caponata, marinated mushrooms, heirloom tomato relish, Di Bruno Bros. sicilian olive oil, balsamico

Antipasti
pepper shooters, marinated cerignola olives, grilled long stem artichokes, grilled zucchini, pecorino-dusted asparagus, roasted red peppers

Accompaniments
chardonnay rustica, Michele, raisin walnut ficelle, baguette, crostini, flatbread, marcona almonds, Di Bruno Bros. tres toffee cashews, Di Bruno Bros. cinnful cocoa pecans, fig jam, amarena cherries, dried apricots, dried figs, grapes

BRAISED SHORT RIB & POLENTA
$22 per person
san marzano tomato and basil braised short rib, soft parmesan polenta

ITALIAN MARKET BUTCHER BLOCK
Includes artisan rolls, whole grain bread, dijon mustard

Meats
(please choose one)
tenderloin of beef $25 per person
rack of pork $20 per person
prime rib of beef $25 per person
french turkey breast $20 per person

Sauces
(please choose one)
chianti demi, tomato basil demi, chimichurri, rosemary citrus au jus, cranberry relish

Sides
(please choose two)
chive mashed potatoes, sweet potato hash, parmesan polenta, grilled asparagus, roasted Brussels sprouts, heirloom baby carrots, haricots verts, roasted potatoes, sautéed broccoli rabe
SEAFOOD BAR
$25 per person
jumbo shrimp cocktail, crab claws, oysters on the half shell, maine lobster salad, shallot mignonette, classic cocktail sauce, marie rose sauce, lemon wedges

FABULOUS FONDUE
$16 per person
duo of gourmet cheeses surrounded by a bounty of accoutrements including: abbruzzese sausage, bacon, apples, fingerling potatoes, cornichons, cauliflower, radishes, roasted carrots, charred Brussels sprouts, pearl onions, pretzel buttons, artisan bread

TACO STATION
(choose two)
$18 per person
chipotle-braised pulled short rib
italian-style carnitas
pulled chicken tinga
zarandeado-style roasted red snapper fillet
achiote, and lime marinade
rajas poblanas
roasted poblano peppers, caramelized onions, charred corn, manchego
Toppings
salsa verde, salsa roja, queso fresco, julienne radishes, pickled red onion, jalapeños, sour cream, cilantro, lime, corn & flour tortillas

DESSERT STATIONS
CHOCOLATE & CHEESE DISPLAY
$18 per person
decadent selection of sweets and dessert cheeses featuring our cinnful cocoa pecan studded delice de bourgogne “cheesecake,” prima donna, gorgonzola dolce, cana de cabra mini cheesecakes, salted chocolate caramels, truffles, ricotta chocolate chip cannolis, chocolate pearls, amarena cherries, raisin walnut ficelle, raisin nut crisp, fresh fruit, and berry garnish

VENETIAN TABLE
$18 per person
salted chocolate caramels, chocolate truffles, petit fours, mini cheesecakes, mini dessert cups, seasonal macarons, mini fruit tarts, fresh fruit, and berry garnish

chef fees apply