

# Corporate Packages

## Family Style

Served Directly to Each Table in Bowls & Platters.  
Each table is set up as a complete family-style dinner for 10 people.

### Included with All Family Style Packages:

Family Style Menu pricing is based on a guest list of up to 50 or more and a 3-hour reception. Price quotes for smaller groups are available upon request. The Family Style Reception Package is a popular approach for brides who prefer a more casual, fun, congenial atmosphere. With this style of dining Entrees are neatly plated and brought to the center of guest tables throughout your reception area. Family Style is the perfect solution for non-traditional reception spaces.

Build your own menu from a list of suggestions.

Choose 1 Salad, 2 Entrees and 2 Sides. This completes your reception and includes the following:  
China, Flatware, Linen Napkins and Stemware at guest tables.

### Starters

Tomato Bruschetta.

Antipasti Salad or Caesar Salad

(ADD: Custom hot appetizers for an additional cost.)

### Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

### Dessert & Coffee

Delectable Fresh Italian cookies

Freshly Brewed Colombian Blended Coffee, Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

# Family Style Dinner

## Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

### Pasta's

Pair up one of our Fresh Made or Deluxe Pasta's with one of our Delicious Always Homemade Sauces

- Linguini
- Cavatappi
- Campanella
- Penne Regatta
- Homemade Fusilli Calabrese
- Homemade Fusilli Avellino
- Homemade Rigatoni Grande
- Homemade Cavatelli
- Homemade Parapadella
- Five Cheese Tortellini

### Sauces

- Cream Alfredo
- Truffle Cream
- Fileto de Pomodoro
- Lemon Garlic Sauce
- Homemade Vodka Sauce
- Carbonara with Pancetta
- Butternut Squash Cream
- Sundried Tomato Pesto Fredo
- Warm Basil Marinara
- Fresh Garden Vegetables in Garlic & Oil
- Prosciutto and Sweet Peas in a Panna Romano Sauce
- Basil & Roasted Red Pepper Sauce garnished with Pine Nuts
- Wild Mushroom Melange & Wine Caramelized Onions

### Chicken

Chicken may be Crusted, Floured, Battered, Grilled or Pan Seared

Boneless Breast of Chicken or Juicy Boneless Thighs with Sauce Choice:

- Wild Mushroom Marsala
- Tomato and Basil Parmigiana
- Lemon Caper Picata
- Lemon Butter Franchese
- Crushed Plum Tomato Basil
- Rosemary Lemon Reduction with Wild Mushrooms
- Mandarin Ginger Sauce
- Red Curry and Coconut Chutney
- Fire Roasted Tomato Coulis
- Creamy Herbed Jerk Sauce
- Chipotle Habanero Crema

### Pork

- Grilled Pork Tenderloin & Wild Mushrooms in Marsala Reduction
- Oven Roast Teriyaki Glazed Pork Tenderloin with Baby Onions
- Slow Roasted Pork Shoulder
- Italian Sausage with Peppers
- Pork Tenderloin with Baby Peppers & Pearl Onions
- Sweet Glazed Pork Loin with Orange Ginger Sauce
- Sage & Pecan Crusted Roast Loin of Pork with a Port Sauce
- Spiral Cut Honey Glazed Ham with Coarse Maple Mustard
- Herb Crusted Pork Loin with Shiitake Mushroom in Sherry Reduction

# Family Style Dinner

## Entree Selections

(Choice of 1 Salad, 2 Entrees and 2 Sides)

### Beef

- Burgundy Beef Medallions
- Mongolian Beef & Scallions
- Homemade Meatballs Parmigiana
- London Broil w/ Sherry Glaze and Wild Mushrooms
- Roast Sirloin of Beef with a Creamy Horseradish Sauce
- Churrasco Style Flank Steak with choice of:  
Garlic Aioli, Cream Horseradish, Teriyaki Glaze,  
Black Peppercorn Sauce, Chimichurri
- Grilled Beef Medallions with Green Aioli (green chilies, cumin, scallions, cilantro, garlic, mayo)

### Premium Meats

\$8.00 Additional per person

- Boneless Short Ribs Braised with Wine and Shallots
- BBQ Beef Short Rib Bulgogi
- Slow Roast Beef Brisket with Wine and Shallots
- Veal Sorentino (Veal, Eggplant, Ham w/ Mozz in Sherry Tomato Glaze)
- Veal Marsala or Veal Picata

### Super Premium Meat

\$12 Additional per person

- Herb Crusted Prime Rib Au Jus
- Beef Tenderloin (Filet Mignon)
- Rack of Lamb
- Lamb Chop

All can be prepared to your liking with many sauce

### Seafood

Substitute or Additions to Menu

Only \$12.00 per person as an Addition to Our Menu or  
Substitution for any entree only \$8.50 per person

#### Salmon as prepared below:

- Baked with Lemon Dill
- Tomato Caper Coulis
- Orange Ginger Glazed
- Blackened with Lemon Citrus Glaze
- Tea Smoked with Teriyaki Glaze

#### Shrimp with choice of sauce below:

- Lemon Caper Picata
- Lemon Butter Franchese
- Roast Tomato Caper Coulis
- Chipotle Cream
- Wine and Garlic Scampi
- Spicy Fra Diavolo
- Tomato and Basil Parmigiana
- Champagne Sauce

### Other Seafood Options

- Paella Valencia
- Mahi Mahi with Saffron, Fennel, Tomato Relish  
Add \$7 per person
- Chilean Sea Bass in Champagne Sauce  
Add \$16.00 per person

# Family Style Dinner

## Sides

(Choice of 2 Sides)

### Vegetables

- Fire Roasted Seasonal Vegetables
- Wilted Spinach with Garlic & Olive Oil
- Cider Glazed Roasted Root Vegetables
- Baby Broccoli with Shallot Butter
- Vegetable Ratatouille
- Brussels Sprouts with Bacon & Shallot Butter
- Green Beans Almondine
- Asparagus Batons with Red and Yellow Teardrop Tomatoes
- Stir-fry Mushroom Melange
- Broccoli Rabe with Olive Oil, Garlic & Parmesan Cheese
- Creamed Baby Spinach
- Roasted Baby Carrots with Cardamom Butter

### Starches

- Lemon Saffron Basmati Rice
- Wild Rice Pilaf
- Basmati Rice with Vegetable Confetti
- Saffron Rice
- French Pommes Anna
- Crushed Potato & Artichoke with Garlic Butter
- Baby Tri Color Roasted Potatoes
- Red Rosemary Potatoes
- Special Mash Potato (Cheddar, Sour Cream, Green Onion, and Special Herbs)
- Heirloom Potato Smash with Gorgonzola & Virgin Olive Oil
- Mashed Yukon Gold Potatoes with Truffle Oil

## Desserts

\$12.50 per person

Choice of Three

New York Cheese Cake - Tres Leches - Red Velvet Cake - Double Dark Chocolate Cake - Fresh Filled Cannoli's - Italian Cookies - Strawberries and Brownies with Whipped Cream - Sliced Fresh Fruit

## Corporate Family Style with:

California Bar	\$70. per person
Wine and Beer	\$95. per person
Standard Open Bar	\$105. per person
Midway Open Bar	\$115. per person
Top Shelf Open Bar	\$135. per person

**Or choose to make your event private and close out the space.  
Ask about our private venue fees listed below!**

# Venue Prices

## Cityview Rooftop Private Venue Prices

*(Inclusive, of Free Parking, and discounted with a Food and Beverage Package attached)*

### **Monday thru Thursday**

*Days Between 8 am - 3 pm: \$400. per hour (4-hour minimum).*

*Evenings Between 3 pm - 11 pm: \$1500.*

### **Friday thru Sunday Space Rental:**

*Friday thru Sunday, Days Between 8am - 3pm: \$500. per hour (4-hour minimum).*

*Friday Evenings Between 3pm - 12am: \$3900.*

*Saturday Evenings Between 3pm - 12am: \$4500.*

*Sunday Evenings Between 3pm - 12am: \$3000.*

*(These prices are for the venue only; paired with an added food and beverage package.*

*Indoor and outdoor space, for up to a 5-hour event.*

**Ask about our all-inclusive bar and food packages**  
**for the best deal**

