



COCKTAIL HORS D'OEUVRES

(2 Dozen Minimum Per Item. Priced by the Dozen)

BRUSCHETTE OF ITALIAN COUNTRY BREADS

May be Served Passed or Plated

Pomodoro and Homeade Mozzarella 22.

Pomodoro and Shrimp 25.

Wild Mushrooms and Fontina Cheese 24.

Pomodoro E Basilico 20.

BUTLER PASSED HORS D'OEUVRES

Homeade Grissini and Black Label Prosciutto di Parma 24.

Artichoke & Fontina Cheese Fritters 21.

Crisp Risotto and Italian Mozzarella Dumplings 23.

Braised Meatballs Marinara 23.

Fontina Cheese and Rosemary Ham Panini 21.

Spiedini, Grilled Chicken, Mushroom and Red Onion Skewers 25.

Seared Tuna with Avocado and Balsamic Glaze 25.

Balsamic Glazed Lamb Chops 29.

FORMAGGI

Imported DOP Italian Cheeses Selection
Served with Housemade Mostarda Jam Seasonal Fruit, Pane Carasau

\$7 Per Person
20 Person Minimum

ANTIPASTI COURSE

(Host Selects Two Antipasti Served Family-Style)

Salumeria SLICED ITALIAN MEATS AND CHEESE with Pate'di Campagna & Traditional Pickles

Gamberi e Asparagi WOOD ROASTED GULF SHRIMP, Asparagus, Salsa Verde

Calamari FRIED CALAMARI with Pricci Marinara and Roasted Garlic Aioli

Salsiccia HOMEMADE ITALIAN SAUSAGE, Sweet Peppers and Onions

SALAD COURSE

(Host Selects One Salad Plated)

Cesare PRICCI CAESAR SALAD with Crushed Croutons and Parmigiano Reggiano

Mista MIXED LETTUCES, Cucumbers, Tomatoes, Radishes Focaccia Croutons,
Parmigiano Reggiano and Balsamic Dressing

Caprese SLICED TOMATOES, BASIL AND ITALIAN MOZZARELLA Balsamic and E.V. Olive Oil (+\$2)

Arugula ORGANIC BABY ARUGULA, Vine Roasted Tomato, Shaved Caciocavallo Cheese

Coco Pazzo PRICCI CHOPPED SALAD, Creamy Basil Dressing

MAIN COURSE

DUO PRESENTATIONS

(Host Selects One For Your Entire Party)

Duo Presentation FILET MIGNON & JUMBO PRAWNS "SCAMPI STYLE" (+\$12)

Duo Presentation FILET MIGNON & ATLANTIC SALMON (+\$12)

Duo Presentation ASHLEY FARMS CHICKEN BREAST & ATLANTIC SALMON "PICATTA"

All Duos Served with Chefs Seasonal Vegetable and Potato

~~~~~**OR**~~~~~

## MAIN COURSE

*(Host Selects Three Entrées From Which Your Guests May Choose)*

**Tortelli** FILLED WITH ARTICHOKEs, BABY SPINACH & CACIORICOTTA CHEESE, Heirloom Tomato Composta with Mint Basil Pesto

**Orecchiette** ARTISANAL PASTA WITH HOMEMADE ITALIAN SAUSAGE, Rapini, and Fresh Calabrese Chile

**Penne** GEORGIA WILD SHRIMP ZUCCHINI AND SAN MARZANO TOMATO SAUCE

**Casarecci** HAND ROLLED PASTA WITH BRAISED VEAL MEATBALLS, San Marzano Tomatoes, Basil and E.V. Olive Oil

**Sogliola** BOSTON BAY LEMON SOLE PARMESAN CRUSTED, Tomatoes, Basil, Organic Zucchini, Olives

**Salmone** ROASTED ATLANTIC SALMON, Parmesan Potato Puree, Lemon Caper Sauce

**Pollo** ROASTED ASHLEY FARMS CHICKEN BREAST "MARSALA" Roasted Asparagus

**Parmigiana** VEAL CHOP, Pounded and Glazed with Tomato, Mozzarella and Parmigiano (+\$5)

**Filetto** GRILLED FILET MIGNON, Parmesan Crusted, Chef Choice of Potatoes and Jumbo Asparagus (+\$9)

## DESSERT

*(Host Selects One Dessert Plated)*

**Or**

*(Sharing Platters of Tiramisu, Cheesecake, and Zuccotto For the Table)*

**Tiramisu** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**Torta Al Formaggio** White Dutch Chocolate Cheesecake, Pistachio Biscotti Crust

**Zuccotto** Dome Shaped Chocolate Cake, Toffee, Raspberry, and Hazelnut Cream

*\* Our Culinary Team Will Work with any Food Restrictions \**

**THREE-COURSE PRIX FIXE MENU BASE PRICE ~ \$49**

**Salad-Choice of 3 Entrée -Dessert**

**FOUR-COURSE PRIX FIXE MENU BASE PRICE ~ \$58**

**Antipasti or Pasta- Salad- Choice of 3 Entrée- Dessert**

*\* Price Does Not Include Beverages, Tax Or Gratuity.*

*Menu Items And Prices Are Subject To Change. \**



## ***PRIVATE PARTY POLICIES***

### **GUARANTEE**

Final guarantee of the number of guests is due three business days before your event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement. We will be able to accommodate 5% more than your guaranteed number of guests.

### **FOOD AND BEVERAGE MINIMUM**

Pricci does not charge room rentals fees. There are food and beverage minimums, which vary depending upon the size of the room. They are non-inclusive of service charge and tax.

### **SERVICE CHARGE AND TAX**

There is a 20% service charge and 8% sales tax applied to food and beverage. Liquor incurs a 3% liquor tax.

### **CANCELLATION**

If an event is cancelled over 30 days prior to the scheduled date of the event, the deposit is non-refundable. If an event is cancelled within 30 days of the event, there will be additional cancellation fees as noted on the Private Dining Agreement.

### **MENU**

Menu selections should be made no later than 2 weeks before an event.  
We will be happy to provide dietary substitutions upon request.

### **PARKING**

\$2 Valet Parking

### **AUDIO/VISUAL EQUIPMENT**

We will assist you with any audio/visual equipment needs that you have or you may bring in your own equipment. Audio/visual equipment is subject to rental fees.

### **DÉCOR**

Votive candles are provided for dinner events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc.

### **ENTERTAINMENT**

Entertainment must be approved through Pricci. It is our pleasure to assist you in arranging any entertainment needs for your event.

### **MISCELLANEOUS CHARGES**

Additional charges are as follows: Bar set up - \$75; Cashier- \$50