

Galletto Ristorante Private Dining

Reception

Hors d'Oeuvres

(All selections sold by the piece with a 20-piece minimum per selection)

\$3.00 Per Piece

Seasonal Bruschetta

Spiedino-cherry tomato, peppadew, mozzarella cheese

Seasonal Arancini

Chilled Chicken Salad on House Made Chips

Miniature Desserts

\$4.00 Per Piece

Pancetta Wrapped Shrimp

Crab Cakes

New York Bites-red wine reduction

Carpaccio Bite-thinly sliced filet mignon with horseradish crème fraiche

Pan Seared Scallop Bite- on house-made chip with avocado puree

Galletto Ristorante Private Dining

Reception Platters

Platters and Skillets Serve 30-40 People

Antipasti

\$150.00

Artisan Crudite

\$130.00

Imported and Domestic Cheese Platter

\$150.00

Fruit Platter

AQ

(The following items will be served in a cast iron skillet)

Bay Scallops with Spicy Marinara~ \$95

House Made Lamb Meatballs-\$90

Cast Iron Provolone Cheese-\$80

Seasonal tomatoes, basil, garlic and crostini's

House-Made Italian Sausage ~\$90

Sautéed onions and bell peppers

Hot Cheese and Artichoke -\$90

Served with house-made crostini's

Galletto Ristorante Private Dining

~ Brunch ~

Seasonal Sample Menu

\$ 30.00 Per Person

This menu is served buffet style and includes:

- Breakfast Frittata- *House Made Sausage, Bacon, Seasonal Vegetable and Mozzarella Cheese*
 - *(Vegetarian option is available)*
 - Breakfast Potatoes
 - Fresh Fruit
 - French Toast Sticks
 - Bacon or Sausage
- House Made Cookies

~3 Course Plated Lunch~

Focaccia Bread, Iced Tea, Coffee or Soft Drink Included in Menu Price

Please select from the below tiers. If two proteins are requested, the price per person will be the higher priced tier. Pre-counts are required 1 week prior to event date

Tier 1-\$25

1st Course

Mixed Green Salad- Fennel, Red Onion, Gorgonzola, Croutons and Seasonal Vinaigrette

2nd Course

Bolognese- Rigatoni, Beef Ragu, Shaved Parmesan

3rd Course

House Made Gelato

Tier 2-\$35

1st Course

Galletto Salad-Chopped Romaine, Galletto Dressing, Croutons, Shaved Parmesan

2nd Course

Mary's Organic Airline Chicken Breast-Italian Marinated Herb Chicken with Creamy Polenta and Greens Beans with Walnuts

3rd Course

Tiramisu-Ladyfingers, Kahlua, Sweetened Mascarpone, Whipped Cream

Tier 3-\$40

1st Course

Beet Salad-Dandelion Greens, Chevre, Walnuts, Orange Segments, Citrus Vinaigrette

2nd Course

Seasonal Fish-Potato Puree, Broccoli Rabe, Tomato Olive Tapenade

3rd Course

House-Made Seasonal Cheesecake

~ Family Style Dining ~

Focaccia Bread, Iced Tea, Coffee or Soft Drink Included in Menu Price

\$55.00 Per Person

Please Choose (1) item from Insalata, (1) item from Secondi, (2) items from Piatti Grande, (2) items from Contorni and (1) item to be individually plated from Dessert

Insalata

Galletto Salad- Chopped Romaine, House Made Croutons, Galletto Dressing and Shaved Parmesan

Misto Verde- Mixed Greens, Red Onion, Fennel, Gorgonzola Cheese,
Seasonal Vinaigrette

Secondi

Vegetarian Pasta- Penne, Seasonal Vegetables and Marinara

Chicken Penne Pasta- Chicken, Pesto Cream Sauce, Mushrooms and Parmesan Cheese

Pappardelle- Penne, Beef Ragù and Shaved Parmesan

Piatti Grande

Seasonal Fish, Grilled Filet Mignon, Chicken Breast

Contorni

Cannellini Beans, Seasonal Vegetables, Roasted Potatoes, Potato Puree

Dessert

Chocolate Peanut Butter Cake

Galletto Tiramisu,

House Made Gelato (Chef's Daily Selection)

~ 3 Course Plated Dinner ~

Focaccia Bread, Iced Tea, Coffee or Soft Drink Included in Menu Price

Please select from the below tiers. Select 1 salad, 1 side and 1 dessert. (everyone gets the same)

All tiers served with seasonal vegetables.

If two proteins are requested, the price per person will be the higher priced tier.

Pre-counts are required 1 week prior to event date

Tier 1- \$55 per person

Mary's Organic Chicken-Italian Marinated Airline Chicken Breast, Pan Jus

Tier 2- \$60 per person

Pan Seared Fish- Tomato Olive Relish

Tier 3- \$65 per person

9oz. Grilled Filet Mignon- Red Wine Reduction

Tier 4- \$70 per person

12oz. White Veal Chop- Sherry Wine Reduction

Tier 5- \$80 per person

10-12oz. Lobster Tail- Drawn Butter

Salads

Mixed Greens- Fennel, Red Onion, Gorgonzola, Croutons, Seasonal Vinaigrette

Galletto Salad- Chopped Romaine, Galletto Dressing, Croutons, Shaved Parmesan

Spinach Salad- Cranberries, Pumpkin Seeds, Goat Cheese, Bacon Walnut Vinaigrette

Beet Salad -Dandelion Greens, Chevre, Walnuts, Orange Segments, Citrus Vinaigrette

Minestrone Soup- House-Made with Croutons and Shaved Parmesan

Sides

Pesto Orzo, Roasted Red Potatoes, Creamy Polenta, Potato Puree

Desserts

Tiramisu, Seasonal Cheesecake, House-Made Gelato