

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

Stuffed Mushrooms

Seasonal Arancini

Chilled Chicken Salad on House Made Chips

Shrimp Salad in an Endive Cup

Miniature Desserts

\$4.00 Per Piece

Pancetta Wrapped Shrimp

Crab Cakes

Steak 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 20-30 People

Antipasti-\$150

Imported and Domestic Cheese Platter-\$150

Grazing Platter

Assortment of meats, cheeses, dried fruit, roasted garlic, nuts, assorted crackers
and much more. \$200 XL and \$175 LRG

Artisan Crudite-\$130

Fruit Platter-AQ

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

Calamari with Spicy Marinara- \$95

House Made 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

~ Brunch ~

Seasonal Sample Menu

\$55.00 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
 - Egg station
 - Fresh fruit
- Yogurt Bar-granola, fresh fruit, toasted coconut, chocolate chips
 - Bacon and Sausage
 - Assorted muffins and scones
 - Antipasti grazing platter
 - Mini tea sandwiches
 - House Made Cookies
 - Iced tea, coffee, mimosa

~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, Marinated Garbanzo and Kidney Beans,

House-Made Croutons, Seasonal Vinaigrette

2nd Course

Bolognese- Penne, Beef Ragù, 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- Arugula, Baby Kale, Chevre, Walnuts, Orange Segments, Citrus Vinaigrette

2nd Course

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

3rd Course

House-Made Tiramisu

~ 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

Mixed Greens- Fennel, Marinated Garbanzo and Kidney Beans,

House-Made Croutons, Seasonal Vinaigrette

Secondi

Vegetarian Pasta- Penne, Seasonal Vegetables and Marinara

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

Bolognese- Penne, Beef Ragu 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, Apple or Pear Tartlet, Tiramisu,

Cannoli, 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

Grilled Lamb Loin Chop

Tier 5- \$75 per person

10-12oz. Lobster Tail- Drawn Butter

Salads

Mixed Greens- Fennel, Marinated Garbanzo and Kidney Beans, Seasonal Vinaigrette

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

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

Beet Salad -Arugula, Baby Kale, 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, Chocolate Peanut Butter Cake, House-Made Gelato, Apple or Pear Tartlet

Galletto Ristorante Private Dining

~ 4 Course Dinner ~

\$80.00 per person

Please select 1 of 1st and 2nd Course, select 2 entrees and 2 sides, select 1 from desserts

Entrée Pre-Counts Must Be Turned in 72 Hours in Advance

1st Course

Mixed Greens Salad- Organic Mixed Greens, Fennel, Marinated Garbanzo and Kidney Beans, House-Made Croutons, Seasonal Vinaigrette

Galletto Salad- Romaine Lettuce, Galletto Dressing, Shaved Parmesan, House Made Croutons

Antipasti of Burrata, Prosciutto and Arugula

2nd Course

Grilled Wild Pacific Shrimp- Cannellini Beans, Bell Pepper, Spicy Copa

Bolognese- Penne, Beef Ragù, Parmesan Reggiano

Grilled House Made Sausage- Sautéed Red and Gold Peppers

Caramelized Pearl Onions

3rd Course

9oz. Filet Mignon, Roasted Lobster Tail, Lamb Loin Chop, 16oz. New York Steak

Sides

Roasted Red Potatoes, Polenta, Potato Puree, Seasonal Vegetable,

Sautéed Green Beans with Walnuts, Pesto Orzo

4th Course

Chocolate Peanut Butter Cake, Tiramisu, Apple or Pear Tartlet, Cannoli,

House Made Gelato or Sorbetto (Chef's Daily Selection)