

Galletto Ristorante Private Dining

Reception

Hors d'Oeuvres

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

\$250 Per Piece

Seasonal Bruschetta

Stuffed Peppadews with Herb Truffle Goat Cheese

Sausage and Calabrian Chili Arancini

Chilled Chicken Salad on House Made Chips

Miniature Desserts

\$350 Per Piece

Shrimp Salad in an Endive Cup

New York Bites, Red Wine Reduction

Lamb Kofta on Cucumber Chip with Cucumber Yogurt Calabrian Sauce

\$4.00 Per Piece

Shrimp Cocktail

Crab Cakes

Prosciutto Wrapped Scallops with Balsamic Glaze

Fresh Pulled Mozzarella on Grilled Focaccia with Red Wine Salt.

Galletto Ristorante Private Dining

Reception Platters

Small Platter Serves 20-30 People

Large Platter Serves 40-50 People

Antipasti

Small \$135.00-Large \$145.00

Artisan Crudite

Small \$95-Large \$125

Imported and Domestic Cheese Platter

Small \$115.00-Large \$145.00

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

Calamari with Spicy Marinara

Small \$60.00- Large \$90.00

House Made Meatballs

Sausage and Beef

Small \$60.00- Large \$90.00

Cast Iron Provolone Cheese

Seasonal tomatoes, basil, garlic and crostini's

Small \$ 50.00- Large \$80.00

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

20% Service Charge and 7.625% Sales Tax

Galletto Ristorante Private Dining

~3 Course Plated Lunch~

Seasonal Sample Menu

\$35.00 Per Person

Please select 1 item from the 1st course, 2 items from the 2nd course and 2 sides

1st Course

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

Mixed Green Salad- Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, House Made Croutons and Seasonal Vinaigrette

2nd Course

Chicken Marsala

Seasonal Fish

Braised Pork

Sides

Seasonal Vegetable

Roasted Potato

Roasted Carrots & Beets

Polenta

3rd Course

House Made Gelato

Galletto Ristorante Private Dining

~ Family Style Dining ~

Seasonal Sample Menu

\$50.00 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 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 Mousse

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

Galletto Ristorante Private Dining

~ 3 Course Plated Dinner ~

Seasonal Sample Menu

\$55.00 Per Person

Please Select (1) item from the 1st Course, (2) Entrees from the 2nd Course, (2) items from the sides and (1) Dessert from 3rd Course

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

All menus are complimented by house-made focaccia bread

First Course

Mixed Greens- Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, House Made Croutons, Seasonal Vinaigrette

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

Minestrone Soup- House Made with Italian Herbs

Second Course

Chicken Marsala, Seasonal Fish, Pork Loin, Vegetarian Penne Pasta

Sides

Seasonal Vegetable, Roasted Potato, Roasted Carrots & Beets, Polenta, Potato Puree

3rd Course

Chocolate Peanut Butter Mousse

Galletto Tiramisu

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

Galletto Ristorante Private Dining

~ Dinner ~

Seasonal Sample Menu

\$65.00 per person

Seated Dinner Menu

Please select 1 item from the 1st Course, select 2 entrees from the 2nd Course, Choice of 2 Sides and 1 Dessert

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

1st Course

Mixed Greens Salad- Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, House Made Croutons, Seasonal Vinaigrette

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

House Made Minestrone Soup

2nd Course

9oz.Grilled Filet Mignon, Seasonal Fish, Pork Porterhouse, Chicken Marsala

Sides

Seasonal Vegetable, Roasted Potato, Roasted Carrots & Beets, Polenta, Potato Puree

3rd Course

Chocolate Peanut Butter Mousse

Galletto Tiramisu

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

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- Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, 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

Penne Beef Ragu, Parmesan Reggiano

Grilled House Made Sausage, Assorted Mustards, Sautéed Peppers and Onions

3rd Course

9oz. Filet Mignon, Roasted Lobster Tail, 12oz Veal Chop, 12oz. Ribeye Steak

Sides

Roasted Potatoes, Polenta, Potato Puree, Seasonal Vegetable, Sautéed Green Beans with Walnuts

4th Course

Chocolate Peanut Butter Mousse

Galletto Tiramisu

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