

Poggio Private Dining

☞ Lunch ☞

Delicatessen Lunch Buffet

(10 Person Minimum)

*Please select two salads to compliment the delicatessen menu.
Menu also includes an assortment of Italian biscotti, cookies and brownies*

Deli Selections

*Smoked Turkey, Roast Beef, Honey Cured Ham,
Salami, Marinated Grilled Vegetables
Provolone, Cheddar, Swiss Cheese
Whole Wheat, White, Sourdough Breads
Tomatoes, Red Onion, Butter Lettuce
Antipasti Condiments*

Salads

*Summer Lettuces with Pinenuts, Currants and Balsamic Vinaigrette
Spinach, Pancetta, Chopped Egg, Parmesan and Pickled Onion Salad
Fresh Seasonal Fruit Salad with Minted Yogurt
Tuna, Chickpea, Fennel, and Oven-Roasted Tomato Salad
Penne Pasta Salad with Grilled Vegetables and Pinenut Pesto
Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives
Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini
Wood-Roasted Wild Mushrooms, Farro and Arugula Salad
Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants*

\$30.00 per guest

20% Service Charge and 9.25% Sales Tax

Poggio Private Dining

∞ Lunch ∞

Panini Sandwich Luncheon Buffet

(10 Person Minimum)

Please select two salads to compliment the panini options.

Please select up to two panini options with one choice of bread for all.

Menu also includes an assortment of Italian biscotti, cookies and brownies

Salads

Summer Lettuces with Pinenuts, Currants and Balsamic Vinaigrette

Spinach, Pancetta, Chopped Egg, Parmigiano and Pickled Onion Salad

Fresh Seasonal Fruit Salad with Minted Yogurt

Penne Pasta Salad with Grilled Vegetables and Pinenut Pesto

Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami and Olives

Chopped Caesar Salad with Grilled Sweet Onions, Parmigiano and Crostini

Wood-Roasted Wild Mushrooms, Farro and Arugula Salad

Butter Lettuce and Chicory Salad with Gorgonzola, Pecans and Currants

*Italian Chopped Salad with Romaine, Radicchio, Chickpeas, Provolone,
Fennel Salami and Red Wine Vinaigrette*

Panini

*All Panini served on a choice of Onion Focaccia,
Ciabatta Roll or Sliced Pagnotta Bread*

Salami, Roasted Peppers, Provolone and Olive Tapenade

Prosciutto di Parma, Arugula and Fig Jam

*Wood-Roasted Chicken, Celery and Apple Salad
with Butter Lettuce and Red Onion*

Spit-Roasted Pork with Roasted Peppers, Frisee and Romesco Sauce

Roasted Portobello Mushroom with Grilled Onions, Arugula and Aioli

Tuna Salad with Celery Root and Scallions

\$33.00 per guest

20% Service Charge and 9.25% Sales Tax

Poggio Private Dining

☞ Lunch ☞

Hot Lunch Buffet

(25 Guest Minimum)

All lunch menus are complimented by baskets of bread, coffee & tea service.

Salads

(Please select two salads)

Spring Lettuces with Ricotta Salata & Red Wine Vinaigrette

Spinach, Pancetta, Chopped Egg, Parmesan & Pickled Onion Salad

Fresh Seasonal Fruit Salad with Minted Yogurt

Tuna, White Bean, Fennel, & Preserved Tomato Salad

Penne Pasta Salad with Grilled Vegetables & Walnut Pesto

Antipasto Bread Salad with Artichokes, Sweet Peppers, Salami & Olives

Classic Caesar Salad with Grilled Sweet Onions & Parmigiano Croutons

Wood-Roasted Wild Mushrooms, Farro & Arugula Salad

Butter Lettuce & Chicory Salad with Gorgonzola, Walnuts & Currants

Main Course

(Choice of 2 entrees \$45) (Choice of 3 entrees \$55)

Penne in a Spicy Pancetta Tomato Sauce with Pecorino & Breadcrumbs

Grilled Salmon with Red Wine Lentils, Roasted Onions & Mache Salad

Pan Seared Sirloin with Savoy Spinach, Potato Puree & Red Wine Sauce

Chicken al Mattone with Artichokes, Potatoes & Lemon

Pork Cutlet with Cider Braised Cabbage & Grain Mustard Sauce

Dessert

An assortment of Italian biscotti, cookies and brownies

20% Service Charge and 9.25% Sales Tax