

Poggio Private Dining

☞ Reception ☞

Hors d'oeuvres

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

Toasted Walnut Bread with Gorgonzola and Dried Pears

Twice-Baked New Potatoes with Mascarpone and Thyme

Chickpea and Olive Crostini

White Bean and Roasted Garlic Crostini

Roasted Pepper, Speck and Montasio Panini

\$3.50 per piece

Prosciutto Wrapped Lettuces with Walnuts and Aceto Balsamico

Smoked Salmon on Potato Cakes with Chive Cream

Roasted Chicken, Apple and Almond Salad in Endive Spears

Pancetta Wrapped Shrimp with Spicy Tomato Sauce

Miniature Crab Cakes with a Spicy Pepper Sauce

Braised Lamb Meatballs with Tomato Sauce

Warm Wild Mushroom Tartlets with Ricotta Salata

\$4.50 per piece

20% Service Charge and 9% Sales Tax

Poggio Private Dining

☞ Reception ☞

Reception Platters

Small platter serves 20-30 people

Large platter serves 40-50 people

Salumi Platter

Chef's Housecured Meats and Prosciutto di Parma,
Pickled Vegetables and Marinated Olives
with Homemade Grissini and Schiacciata
Sm. \$150.00 - Lg. \$225.00

Fresh Fruit Platter

The Best Seasonal Fresh Fruits
Sm. \$125.00 - Lg. \$ 175.00

Cheeses of Italy

Scamorza, Montassio, Gorgonzola, Provolone and Pecorino
Served with Rosemary Schiacciata
Sm. \$200.00 - Lg. \$275.00

Seasonal Vegetable Crudite

An Assortment of Chilled Vegetables with Roasted Garlic Herb Mascarpone
Sm. \$125.00 - Lg. \$175.00

Grilled Vegetable Display

An Assortment of Grilled Vegetables may include Assorted Peppers, Onions, Fennel,
Zucchini and Eggplant with Balsamic Vinaigrette
Sm. \$125.00 - Lg. \$200.00

Chilled Pacific Seafood Platter

A Variety of Prawns, Dungeness Crab, Oysters, Clams, Smoked Salmon and
Marinated Mussels Served on Shaved Ice with Cocktail Sauce, Mignonette, Saffron
Cream and Fresh Lemons
Sm. \$375.00 - Lg. \$575.00

20% Service Charge and 9% Sales Tax

Poggio Private Dining

❧ Dinner ❧

❧ Limited Restaurant Dinner Menu for Groups under 25 ❧

Seated Dinner Menu

Sample Menu Only (Menu Subject to Change)

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

First Course (Select one first course for group)

Gem Lettuce with Lemon and Anchovy Vinaigrette with Garlic Rusks and Parmigiano

Marinated Beets and Baby Green Beans with Shaved Fennel and Fiore Sardo

Endive and Arugula with Gorgonzola, Apples, Hazelnuts and Honey

Zuppe del Giorno

Main Course

(Please select a maximum of 5 entrees from current restaurant menu)

Rigatoni “alla Amatriciana” with Pancetta, Tomato, Onion, Chile and Pecorino

Grilled Chicken al Mattone with Artichoke, Sunchoke, Radicchio and Grilled Lemon

Verdure: Savoy Spinach, Carrots, Broccoli, Brussel Sprouts and Artichokes

Polpettone “Meatloaf” Braised in a Savory Tomato Sauce with Potato Puree

Roasted Petrale Sole with Young Carrots, Potatoes, Spinach and Lemon

Grilled Ribeye Steak with Potato Gratin (additional \$10.00)

Gnudi: Spinach Ricotta “Pillows” with Beef Ragu and Parmigiano

Desserts

Molten Chocolate Cake with Crème Fraiche

Tiramisu, the Classic Italian Dessert

Panna Cotta with Huckleberries

Lemon Mousse with Meringue and Toasted Pistachios

Seasonal Fruit Tart with Vanilla Gelato

\$50.00 Per Person

20% Service Charge and 9% Sales Tax

Poggio Private Dining

🍷 Dinner 🍷

Seated Diner Menu – For Groups of 25 or more guests

Please select one first course, one main course and one dessert.

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

First Course

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette

Romaine Lettuce with Lemon Anchovy Vinaigrette with Garlic Rusks and Parmigiano

Marinated Beet and Arugula Salad with Ricotta Salata

Endive and Arugula with Gorgonzola, Apples, Hazelnuts and Honey

Zuppe del Giorno

Main Course

Rigatoni Pasta in a Spicy Pancetta Tomato Sauce with Pecorino and Breadcrumbs

Spit-Roasted Pork with Fagiolini al Uccelletto

Grilled Chicken al Mattone with Farmer's Market Vegetables and Grilled Lemon

Roasted Halibut with Summer Beans (summer menu)

Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes (winter menu)

Roasted Salmon with Sweet Corn, Arugula and Basil Butter (summer menu)

Braised Lamb Shank with Celeriac Potato Passato and Gremolata

Roasted Beef Tenderloin with Potato Puree and Savoy Spinach (additional \$10.00)

Roasted Rack of Lamb with Artichokes and Potatoes (additional \$10.00)

Rosemary and Mustard Roasted Sirloin with Potato Puree, Spinach, Red Wine Sauce

Desserts

Tiramisu, the Classic Italian Dessert

Panna Cotta with Seasonal Fruit

Almond Cake with Grappa Soaked Fruit

Lemon Mousse with Meringue and Toasted Pistachios

Bittersweet Chocolate Cake with Chocolate Sauce and Whipped Cream

Olive Oil Polenta Cake with Lemon Curd

Torta di Mela with Vanilla Cream

Seasonal Fruit Tart with Vanilla Gelato

\$50.00 Per Person

20% Service Charge and 9% Sales Tax

Poggio Private Dining

🌿 Dinner 🌿

Dinner Buffet

(25 Guest Minimum)

All dinner menus are complimented by baskets of bread & coffee service.

First Course

(Please select two)

Mixed Lettuces with Pinenuts, Currants and Balsamic Vinaigrette

Romaine Salad with Grilled Onions, Parmesan and Caesar Dressing

Local Endive Salad with Arugula, Gorgonzola, Sliced Apples, Hazelnuts and Honey

Marinated Beet and Arugula Salad with Ricotta Salata

Potato and Leek Soup with Chive Oil

Crostini Misti della Casa, an Assortment of Seasonal Crostini

Entrée

Served with the Chef's choice of seasonal accompaniments

(Choice of 2 entrees \$65) (Choice of 3 entrees \$75)

Rigatoni in a Spicy Pancetta Tomato Sauce with Pecorino & Breadcrumbs

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

Roasted Salmon with Sweet Corn, Arugula and Basil Butter (summer)

Chicken al Mattone with Farmers Market Vegetables and Grilled Lemon

Roasted Halibut with Summer Beans (summer)

Roasted Seabass with Savoy Spinach and Roasted Fingerling Potatoes (winter)

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

Chicken al Mattone with Artichokes, Potatoes and Lemon

Pork Cutlet with Cider Braised Cabbage & Grain Mustard Sauce

Dessert Buffet

Chef's selection of cakes, cookies and seasonal dessert

20% Service Charge and 9% Sales Tax