

PRIVATE PARTY [50.00 per person + tax & gratuity]

SERVED FAMILY STYLE OR BUFFET

APPETIZERS

RISOTTO BALLS + 2.00 per person

GOAT CHEESE CROQUETTES romesco, pickled fennel [V][GF] + 3.00 per person

CRISPY CHICKEN sweet & spicy, kimchi, cucumber, scallion [GF] + 4.00 per person

EGGROLL sweet sausage, broccoli rabe, roasted red pepper, mozzarella + 3.00 per person

CAPRESE SKEWER heirloom tomato, bocconcini, basil, pesto [V][GF] + 2.00 per person

ANTIPASTO soppressata, prosciutto, roasted peppers, imported olives, manchego, moliterno tartufo, provolone, artichoke hearts, pepperoncini + 7.00 per person

MINI PANEL TOAST maldon salt, candied lemon, crispy basil [V] + 2.00 per person

SALADS [choice of 1]

CAESAR romaine, manchego, breadcrumb, housemade caesar [V]

MEDITERRANEAN romaine, artichoke, olive, feta, fava bean, pepperoncini, pickled onion, honey balsamic [V][GF]

GARDEN romaine, cucumber, red onion, shaved carrot, heirloom tomato, house vinaigrette [VEGAN][GF]

SIDES [choice of 2]

VODKA PASTA plum tomato, prosciutto, cream, pecorino romano, basil

BOLOGNESE PASTA beef, tomato, red wine, onion, celery, carrot, cream

CACIO E PEPE PASTA black pepper, pecorino romano, cream, arugula [V]

SPINACH WALNUT PASTA roasted tomato, spiced cashew [VEGAN]

SMASHED FINGERLINGS herbs, sea salt [VEGAN][GF]

BRUSSELS SPROUT fish sauce, pepitas [GF]

ROASTED VEGETABLES zucchini, carrot, onion, fennel [VEGAN][GF]

ENTREES [choice of 2]

[CHICKEN]

PARMESAN breadcrumb, fresh mozzarella, tomato sauce, fresh basil [GF]

MEDITERRANEAN artichoke, olive, garlic, onion, heirloom tomato, rosemary, caper berry, white wine [GF]

TRUFFLE fine herbs, truffle gravy [GF]

[PORK]

S.P.O sweet sausage, pepper, tomato sauce, onion, garlic [GF]

TENDERLOIN herb custed, dijon rosemary sauce [GF]

[BEEF]

FLANK STEAK sliced, garlic gremolata, horseradish crema [GF] + 8.00 per person

BRAISED SHORT RIB burgundy gravy, pickled onion [GF] + 10.00 per person

[SEAFOOD]

SALMON miso maple, crispy leeks [GF] + 10.00 per person

DESSERTS

MINI CANNOLI + 3.00 per person

ASSORTED DESSERTS mini cannoli, sfogliatelle, biscotti, cookies + 5.00 per person

HALVED POACHED PEARS cardamom, vanilla bean, port glaze [VEGAN][GF] + 6.00 per person

CAKES AVAILABLE BY JENNA LYNN CAKES

www.jennalynncakes.com/contact

This will be a private event available starting at 4pm for 3 hours.
Additional hours at \$200 an hour.
\$300.00 deposit is required to reserve.
Final head count is required one week prior to the event.
Cancellations with less than a weeks notice will result in forfeiture of deposit.

CAFE72EWING.COM
info@cafe72ewing.com
609.882.0087