

## Galletto Ristorante Private Dining

Reception

### Hors d'Oeuvres

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

#### Seasonal Bruschetta

Stuffed Peppadews with Herb Truffle Goat Cheese

Sausage and Calabrian Chili Arancini

Chilled Chicken Salad on House Made Chips

#### Miniature Desserts

\$2.50 per piece

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Prosciutto Wrapped Scallops with Balsamic Glaze

Shrimp Salad in an Endive Cup

New York Bites, Red Wine Reduction

Lamb Lollipop, Salsa Verde

\$3.50 per piece

20% Service Charge and 7.625% Sales Tax

## 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

### ~ Lunch Buffet ~

Seasonal Sample Menu

\$14.00 Per Person

*This menu is buffet and includes:*

- Mixed Green Salad with Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, House Made Croutons and Seasonal Vinaigrette
  
- Baked Pasta with Seasonal Vegetable, Chicken, Marinara and Mozzarella Cheese
  - Focaccia Bread
  
  - Cookies

20% Service Charge and 7.625% Sales Tax

## Galletto Ristorante Private Dining

### ~ Brunch ~

Seasonal Sample Menu

\$20.00 Per Person

*This menu is served family style and includes:*

- Mixed Green Salad with Shaved Fennel, Sliced Red Onion, Gorgonzola Cheese, House Made Croutons and Seasonal Vinaigrette
  
- Breakfast Frittata~ House Made Sausage, Bacon, Seasonal Vegetable and Mozzarella Cheese (*Vegetarian option is available*)
  - Roasted Paprika Potatoes
  - Grilled Seasonal Vegetables
  - House Made Gelato

20% Service Charge and 7.625% Sales Tax

## Galletto Ristorante Private Dining

### ~Family Style Lunch~

Seasonal Sample Menu

\$25.00 Per Person

Please select 1 item from Insalata section, 1 item from Piatti Grande and 2 items from Contorni

#### **Insalata**

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

#### **Piatti Grande**

Grilled Sausage

Meat Lasagna

Braised Chicken Cacciatore

#### **Contorni**

Sautéed Seasonal Vegetable

Roasted Beets & Carrots

Roasted Potato

Polenta

#### **Dessert**

House Made Gelato

## Galletto Ristorante Private Dining

### ~3 Course Plated Lunch~

Seasonal Sample Menu

\$35.00 Per Person

Please select 1 item from the 1<sup>st</sup> course, 1 items from the 2<sup>nd</sup> course and 2 sides

#### 1<sup>st</sup> 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

#### 2<sup>nd</sup> Course

Chicken Marsala

Seasonal Fish

Braised Pork

#### Sides

Seasonal Vegetable

Roasted Potato

Roasted Carrots & Beets

Polenta

#### 3<sup>rd</sup> Course

House Made Gelato

## Galletto Ristorante Private Dining

### ~ Family Style Dining ~

Seasonal Sample Menu

\$45.00 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, Buttermilk Herb Dressing

#### **Secondi**

Vegetarian Pasta- Penne, Seasonal Vegetables and Marinara

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

Pappardelle- Penne, Beef Ragù 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

\$50.00 Per Person

Please Select (1) item from the 1<sup>st</sup> Course, (2) Entrees from the 2<sup>nd</sup> Course, (2) items from the sides and (1) Dessert from 3<sup>rd</sup> 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 Shank, Vegetarian Penne Pasta

#### Sides

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

#### 3<sup>rd</sup> 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 1<sup>st</sup> Course, select 2 entrees from the 2<sup>nd</sup> Course, Choice of 2 Sides and 1 Dessert

Entrée pre counts must be turned in 72 hours in advance

### 1<sup>st</sup> 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

### 2<sup>nd</sup> Course

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

### Sides

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

### 3<sup>rd</sup> 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 1<sup>st</sup> and 2<sup>nd</sup> 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 Greens Beans with Walnuts

#### 4th Course

Chocolate Peanut Butter Mousse

Galletto Tiramisu

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