

TUSCAN STYLE WEDDING PLANNER

SALAD OPTIONS

(Included in the all packages below - select 2)

CAESAR SALAD

Crisp Romaine Hearts | Tomatoes | Croutons | Lemon | Caesar Dressing

ITALIAN FARM

Leafy Greens | Onion | Peppers | Tomatoes | Cauliflower | Provolone
Olives | Balsamic Vinaigrette

BEET & FARRO

Red Beets | Imported Farro | Pistachios | Spinach | Goat Cheese
Balsamic Vinaigrette

LITTLE GEM LETTUICES

Tomatoes | Red Onion | Bacon | Gorgonzola | Creamy Parmesan

BOLOGNA DINNER

(\$65 Per Guest)

PASTA OPTION: (select 2)

RIGATONI alla VODKA

Imported Rigatoni | Chilis | Mascarpone | Basil | Spicy Tomato Sauce

CHICKEN PARMESAN

Crispy Hand-Breaded Chicken Breast | Mozzarella | Linguine Fini | Pesto
Roasted Tomato Sauce

SHRIMP fra DIAVOLO

Sweet Shrimp | Penne | Mushrooms | Chives | Vino | Tomato Cream Sauce

BOLOGNESE

Imported Rigatoni | Classic Italian Meat Ragu | Grana Padano
Tomato Sauce

MUSHROOM SACCHETTI

Fresh Herbs | Chili Flakes | Garlic | Shallots | Wild Mushrooms | Vino
Basil | Goat Cheese | Truffle

FLORENCE DINNER

(\$85 Per Guest)

ENTRÉE OPTION: (select 1)

(Served with Whipped Potatoes & Seasonal Vegetables)

CHICKEN MARSALA

Wild Mushrooms | Herb Marinated | Caramelized Onion | Marsala Wine Sauce

CHICKEN LIMON

Herb Marinated | Artichokes | Lemon Caper Butter Sauce

ROASTED SALMON

Pan Roasted | Thyme | Lemon Broth

MEDALLIONS OF BEEF (+\$10 per guest)

4 oz. Filet Mignon | Seasoned & Roasted

SEASONAL CATCH

6 oz. Fish | Capers | Lemon | White Wine

PASTA OPTION: (select 1)

RIGATONI alla VODKA

Imported Rigatoni | Chilis | Mascarpone | Basil | Spicy Tomato Sauce

SHRIMP fra DIAVOLO

Sweet Shrimp | Penne Mushrooms | Chives | Vino | Tomato Cream Sauce

BOLOGNESE

Imported Rigatoni | Classic Italian Meat Ragu | Grana Padano | Tomato Sauce

MUSHROOM SACCHETTI

Fresh Herbs | Chili Flakes | Garlic | Shallots | Wild Mushrooms | Vino
Basil | Goat Cheese | Truffle

TUSCAN DINNER

(\$125 Per Guest)

ENTRÉE OPTION: (select 2)

(Served with Whipped Potatoes & Seasonal Vegetables)

FILET OSCAR

2- 4 oz. Filet Medallions | Lumb Crab | Romano Tomatoes | Bèarnaise Sauce

SEASONAL CATCH

6 oz. Fish | Capers | Lemon | White Wine

COLD WATER LOBSTER TAIL

6 oz. Lobster Tail | Clarified Butter

MARYLAND SHRIMP + CRAB CAKES

Crab Cakes | Sweet Shrimp | Lemon | Old Bay | Creole Sauce

SHRIMP SCAMPI

Jumbo Shrimp | Lemon | Garlic | Vino | Tomato | Scampi Butter

PASTA OPTION: (select 1)

RIGATONI alla VODKA

Imported Rigatoni | Chilis | Mascarpone | Basil | Spicy Tomato Sauce

SHRIMP fra DIAVOLO

Sweet Shrimp | Penne Mushrooms | Chives | Vino | Tomato Cream Sauce

BOLOGNESE

Imported Rigatoni | Classic Italian Meat Ragu | Grana Padano | Tomato Sauce

MUSHROOM SACCHETTI

Fresh Herbs | Chili Flakes | Garlic | Shallots | Wild Mushrooms | Vino
Basil | Goat Cheese | Truffle

Services Provided:

*Our professional team will be available to service all of your catering needs. Our goal is to help you create a lasting memorable experience for you and your guests. Setup can be arranged plated or buffet style. Delivery, service, rentals (if applicable), tax and gratuity are not included in above pricing. Pricing subject to change. For more information, contact: events@thebghgroup.com

TUSCAN STYLE WEDDING PLANNER



SMALL PLATES

GORGONZOLA CRUSTED LAMB CHOPS New Zealand Lamb Chops Veal Demi Glaze.....	14 per guest
MEATBALLS & POLENTA Hand Crafted Veal Meatballs Roasted Tomato Sauce	6 per guest
SHRIMP COCKTAIL Jumbo Sweet Shrimp Horseradish Cocktail Sauce	12 per guest
BURRATA TOAST Creamy Mozzarella Roasted Peppers EVOO Balsamic Basil	6 per guest
ARTISAN MEAT BOARD Selection of Italian Meats Prosciutto Speck Salame Antipasto* Crostini.....	14 per guest
ARTISAN CHEESE BOARD Chef's Choice of Assorted Locally Sourced Small Farm Cheeses Antipasto* Crostini	14 per guest
<i>*Antipasto included with all Cheese and all Meat Boards: Grapes, Toast, Asiago Crackers, Fennel, Peppers, Olives, Marinated Tomatoes</i>	
RICOTTA & HONEYCOMB EVOO Honeycomb Micro Basil Whipped Ricotta Toast	5 per guest
TUSCAN SHRIMP & POLENTA Blackened Shrimp Roasted Peppers Vino Spicy Creole Sauce	10 per guest

BAR PACKAGES

BEER & WINE PACKAGE Domestic & Imported Beer Selection House White & Red Wine (<i>Three Hour Service*</i>).....	35 per guest
PREMIUM BAR PACKAGE Premium Liquors Domestic & Imported Beers White & Red Wine Mixers (<i>Three Hour Service*</i>).....	70 per guest
DINNER WINE SERVICE Choice Of House White & Red Wine	25 per bottle
CHAMPAGNE TOAST Italian Champagne Toast (<i>One Glass</i>).....	9 per guest

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For more information, contact: events@thebghgroup.com