HOLIDAY EVENT PACKAGES

AZZURRI

ITALIAN CUCINA

AZZURRI
ITALIAN CUCINA

HOLIDAY EVENT PACKAGES

EVENT SPACES
DINING ROOM: 16-24 GUESTS
PARTIAL PATIO: 28-36
FULL PATIO: 65-70

FAMILY STYLE: $105.00 PER GUEST

CHOICE OF 4 APPS FAMILY STYLE
CHOICE OF 4 ENTREES FAMILY STYLE
CHOICE OF 3 DESSERTS FAMILY STYLE

ADDITIONAL PASTA COURSE
CHOICE OF 3 PASTAS +$10.00 PER GUEST

A LA CARTE: $120.00 PER GUEST

CHOICE OF 3 APPS INDV. PLATED
CHOICE OF 3 ENTREES INDV. PLATED
CHOICE OF 2 DESSERTS INDV. PLATED

ADDITIONAL PASTA COURSE
CHOICE OF 3 PASTAS +$15.00 PER GUEST

EVENT ADD-ONS



ANTIPASTO: PROSCIUTTO, COPPA, MORTADELLA, PROVOLONE, PARMIGIANO REGGIANO, OLIVES, FRUIT, CHERRY PEPPER, BREADSTICKS
+$9.00 PER GUEST



RAW BAR ON ICE: OYSTERS & CLAMS ON THE HALF SHELL, SHRIMP COCKTAIL, LEMON
+$12.00 PER GUEST (20 GUEST MIN.)

BOTH PACKAGES INCLUDE BREAD AND SEASONAL BUTTER SERVICE, COFFEE & TEA

ALL HOLIDAY PARTIES ARE SUBJECT TO 20% GRATUITY & SALES TAX

CAKE FEE $3 PER GUEST

AZZURRI
ITALIAN CUCINA

HOLIDAY EVENT PACKAGES
MENUS

APPETIZERS

WILD MUSHROOM ARANCINI, LEMON RICOTTA, BLACK TRUFFLE OIL

ROMAINE SALAD, LEMON AIOLI, BASIL PESTO (NUT-FREE), TOASTED PANKO, FINE HERBS

BUTTERNUT SQUASH BISQUE

BURRATA, BASIL VINAIGRETTE, GRAPE, FIGS, PROSCIUTTO DI PARMA, SEMOLINA CROUTONS

FRIED CALAMARI, SPICY TOMATO PASSATA, PARSLEY, LEMON

WAGYU MEATBALLS, MARINARA, WHIPPED RICOTTA, CROSTINI, PARM

PASTA

MACCHERONI AL TORCHIO, CACIO E PEPE

RICOTTA CAVATELLI, ITALIAN SAUSAGE, PEPPERONCINI, SUNDRIED TOMATO, BROCCOLI RABE

PACCHERI BIANCO, POMODORO, PROSCIUTTO, BASIL

MEZZI RIGATONI, SPICY VODKA, STRACCIATELLA

FUSILLI, PESTO, PISTACHIO, PECORINO

UPCHARGE PASTA OPTIONS +$5.00 PER PERSON

SQUID INK PACCHERI, BONE MARROW RAGU, GROUND FILET, PROSCIUTTO & BACON

MACCHERONI AL TORCHIO, VODKA BOLOGNESE, BACON, PRIME BEEF, VEAL & PORK BLEND

MEZZI RIGATONI, SHORT RIB RAGU, CARAMELIZED ONIONS, THYME

SPAGHETTI PESTACTORE, CALAMARI, SHRIMP,
CLAMS, SAFFRON, CHILI, LEMON BREADCRUMBS

AZZURRI
ITALIAN CUCINA

HOLIDAY EVENT PACKAGES
MENUS

MAINS

CHICKEN MILANESE, ARUGULA, CHERRY TOMATO, PICKLED RED ONION, AVOCADO, PARM, BALSAMIC GLAZE

ORGANIC AIRLINE CHICKEN BREAST, CREAMED SPINACH & BASIL, ASPARAGUS

ORGANIC AIRLINE CHICKEN BREAST, WINTER MUSHROOM, HERB POTATO PUREE, JUS

FAROE ISLAND SALMON, ALMOND ROMESCO, ROASTED DELICATA SQUASH, AVOCADO HERB SALAD, TOASTED SESAME, LIME

PORK CHOP GIAMBOTTA, MARSALA BRAISED ONIONS & PEPPERS, CRISPY FINGERLING POTATOES, PECORINO, PICKLED FRESNO CHILIES

PRIME HANGER STEAK, AU POUIVRE, STEAK FRITES

UPCHARGE MAIN OPTIONS

FIG AND THAI CHILI BRAISED SHORT RIB, CRISPY LEEKS, HERB POTATO PUREE +$12.00 PER GUEST

PRIME FILET MIGNON, SAUCE DIANE, WINTER MUSHROOMS, PORT REDUCTION, BLACK PEPPER, STEAK FRITES +$14.00 PER GUEST

CHILEAN SEABASS, PUTANESCA, CHERRY TOMATO, GARLIC, CAPERS, OLIVES, PARSLEY, TOASTED BREADCRUMBS +$12.00 PER GUEST

BONE-IN VEAL PARM, DOP SAN MARZANO, BURRATA, CACIOCAVALLO, BASIL PESTO +$16.00 PER GUEST

AZZURRI
ITALIAN CUCINA

HOLIDAY EVENT PACKAGES
MENUS

DESSERT

PUMPKIN LOAF, CINNAMON CREAM CHEESE FROSTING, SPICED APPLE JAM

ZEPPOLES, BROWN SUGAR, MAPLE SYRUP, VANILLA GELATO

TRADITIONAL TIRAMISU

ZABAOINE, MACERATED WINTER BERRIES, ALMOND BISCOTTI

CARROT CAKE, CINNAMON CREAM CHEESE FROSTING, NUTELLA, CANDIED PECANS

WARM CHOCOLATE CHIP COOKIES, CHOICE OF GELATO

CHOCOLATE CAKE, CHOCOLATE GANACHE, MACERATE CHERRY

CHOICE OF GELATO: VANILLA, CHOCOLATE, PISTACHIO, COFFEE