

All Packages Priced Per Person for 3 Hour Event

Cocktail or Wine Pairing \$45.00

Opt for one of our three-course prefix dinner menu's (\$85/person or \$100/person) and add a wine or cocktail pairing component

Build Your Own Flatbread \$25.00

Selection of Six Seasonal Toppings
Selection of Two Sauces: Pesto, Harissa Marinara, Taleggio Fonduta
Gluten Free Flatbread Substitution Available
+\$150.00 Chef Attendant Fee

Pasta Making Class \$29.00

Hand Roll Fresh Tagliatelle or Seasonal Ravioli Selection of Two Sauces: Bolognese, Carbonara, Ricotta + Seasonal Vegetable Served with Seasonal Accompaniments +\$150.00 Chef Attendant Fee

Sip and Paint \$32.00

Cheese + Charcuterie Display
House Made Focaccia with Seasonal Flavors
Selection of House Red, House White and House Sparkling Wine
+\$200.00 Artist Fee

All Catering Prices Subject to Change. All Prices Subject to 23% Taxable Service Charge and 11% Local Taxes