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 S29.00<br>Hand Roll Fresh Tagliatelle or Seasonal Ravioli<br>Selection of Two Sauces: Bolognese, Carbonara, Ricotta + Seasonal Vegetable<br>Served with Seasonal Accompaniments<br>+\$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 $23^{\circ} \%$ Taxable Service Charge and $11 \%$ Local Taxes

