

# LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA



SPECIAL EVENT MENU

DINNER & COCKTAILS

# PLATED DINNER

Includes Wine and Beer Package  
35 guests or less

## APPETIZERS

Select 2 appetizers served family style

### GARLIC BREAD CLASSICO

with ricotta

### CAPRESE

fior di latte, tomato,  
basil, evoo,  
aged balsamic

### MEATBALLS

san marzano sauce

SELECTION OF  
HOUSEMADE SALUMI  
& IMPORTED CHEESES  
chef's choice (+\$15PP++)

### COCCOLI FRITTO

little breads to fill  
with ricotta & prosciutto

### CALAMARI FRITTI

lemon, fresno peppers,  
basil, aioli

## MID-COURSE

Select 1 salad

### INSALATA MISTICANZA

leafy greens, tomatoes, croutons,  
creamy balsamic vinaigrette

### TRICOLORE & PEAR

shaved parmigiano reggiano, walnuts,  
fennel, blood orange vinaigrette

### CLASSIC CAESAR

romaine lettuce,  
housemade caesar dressing

## ENTREÉS

Select 1 item from each section • select 2 contorni served family style

### SEZIONE 1

#### RADIATORE

alla norma, eggplant,  
san marzano sauce,  
ricotta salata

#### PAZZESCO

mixed shapes with  
sausage, meatballs,  
pork ragu

#### RIGATONI BOLOGNESE

braised beef & veal  
in barolo wine

### SEZIONE 2

#### POLLETTO GRIGLIA

grilled chicken,  
lemon,  
garlic

#### NY STRIP (+\$9PP++)

hand- selected dry aged  
in-house served bone in with  
roasted garlic & rosemary

#### SCOTTADITO (+\$8PP++)

grilled australian  
lamb chops,  
chili oil, aioli

### CONTORNI

FINGERLING POTATOES  
AGLIO OLIO E PEPPERONCINI  
MARKET VEGETABLE  
RAPINI  
ROASTED BROCCOLI

### SEZIONE 3

#### PESCE DEL GIORNO

market fish, salsa verde

#### PACCHERI

funghi misti, mascarpone

# FAMILY STYLE MENU

All packages include our house made artisan sourdough bread and seasoned olive oil for the table. Included beverages are soft drinks, coffee, and tea.

INCLUDES WINE AND BEER PACKAGE

## APPETIZERS

**SELECTION OF HOUSEMADE SALUMI AND IMPORTED CHEESES**  
almonds, honey, dried fruits, giardiniera

**MEATBALLS**  
san marzano sauce

**GRANDE ASSORTIMENTO APERITIVO**  
a plating of all appetizers

## MID-COURSE

SELECT 1 SALAD • EACH ADDITIONAL +\$5PP++

**TRICOLORE & PEAR**  
shaved parmigiano reggiano, walnuts, leafy greens, tomatoes, croutons, fennel, blood orange vinaigrette

**INSALATA MISTICANZA**  
creamy balsamic vinaigrette

**CLASSIC CAESAR**  
romaine lettuce, housemade caesar dressing

SELECT 1 PIZZA • EACH ADDITIONAL +\$6PP++

**SALSICCE**  
italian sausage, fior di latte, basil

**MARGHERITA PIZZA**  
fior di latte, basil, evoo, sea salt

**PEPPERONI PIZZA**  
fior di latte, calabrian oregano

## ENTRÉES

SELECT 1 PASTA OR OUR ITALIAN CLASSIC

**RADIATORE**  
alla norma, eggplant, san marzano sauce, ricotta salata

**STROZZAPRETI**  
italian sausage, rapini, garlic, oil, chilis

**RIGATONI BOLOGNESE**  
braised beef and veal in barolo wine

ITALIAN CLASSIC

**CHICKEN ALLA PARMIGIANA**  
chicken breast cutlet, san marzano sauce, fior di latte

SELECT 2 PESCE & CARNE

**PESCE DEL GIORNO**  
market fish, salsa verde

**POLLETTO**  
grilled chicken, lemon, garlic

**SCOTTADITO**  
(+\$8PP++)  
\*grilled australian lamb chops, chili oil, aioli

**RIBEYE**  
(+\$10PP++)  
hand-selected dry aged in-house served bone in with roasted garlic & rosemary

SELECT 2 CONTORNI FOR THE TABLE

**ROASTED BROCCOLI**

**RAPINI**

**FINGERLING POTATOES**

**AGLIO OLIO E PEPPERONCINI**

**MARKET VEGETABLE**

ALL COURSES ARE SERVED FOR THE TABLE TO SHARE

# BAR PACKAGES

Pricing is per person

## WINE & BEER PACKAGE

Included with Dinner Pre-Fixe Menus

Pinot Grigio and Malbec,  
Selection of Domestic Beer

## ITALIANO PACKAGE

Negroni, Aperol Spritz, Strawberry and Basil  
Martini, Chianti, Pinot Grigio, Peroni Draft

THREE HOURS ..... +\$10PP++

## PREMIUM PACKAGE

New Amsterdam, Stoli, Stoli Flavors, Beefeater,  
Bacardi, Captain Morgan, Dewars, Johnny Walker  
Red, Jack Daniels, Jim Beam, Seagrams 7,  
Cuatro Copas, Domestic & Imported Beer,  
Choice of one red varietal: Chianti, Cabernet,  
Malbec, or Pinot Noir  
Choice of one white varietal: Pinot Grigio,  
Chardonnay, or Sauvignon Blanc.

Also included:  
Assorted Soft Drinks & Juices

THREE HOURS ..... +\$15PP++

## LUXURY PACKAGE

Grey Goose, Ketel One, Belvedere, Titos, Tanqueray,  
Bombay Sapphire, Big Cypress, Captain Morgan, Johnny  
Walker Black, Chivas Regal, Crown Royal, Wild Turkey,  
Casamigos, Jameson's, Patron Silver, Cuatro Copas,  
Domestic & Imported Beer, Choice of one red varietal:  
Chianti, Cabernet, Malbec, or Pinot Noir  
Choice of one white varietal: Pinot Grigio,  
Chardonnay, or Sauvignon Blanc.

\$14+ cocktails not included

Also included: Assorted Soft Drinks & Juices

THREE HOURS ..... +\$20PP++

## CONSUMPTION BAR

Consumption Bar is available for all parties  
and is charged at the full retail pricing of all beverages  
on one consumption check only.

### UNLIMITED SPARKLING

Add To Any Bar Package

Prosecco Zero ..... +\$15PP++

Chandon, Brut Classic ..... +\$25PP++

Veuve Clicquot ..... +\$40PP++

Wines and Champagnes are also available for purchase by bottle and available for pre-purchase.  
All pre-purchased alcoholic beverages and consumption bar totals will be applied  
towards any food and beverage minimum for your event.

# DESSERT PACKAGES

## DESSERT PLATTERS

(AVAILABLE FOR ADVANCE PURCHASE  
FOR+\$7PP++)

## INDIVIDUAL PLATED DESSERTS

(PRICED PER PERSON  
AT MENU PRICE)