

WOOD-FIRED SIGNATURE

\$135 PP | 3 HOURS | ELEVATED FEAST

Upon Your Arrival...

FORNINO SIGNATURE ANTIPASTI SPREAD
CHEF'S SELECTION OF CHEESES, VEGETABLES AND SPREADS. SEASONAL FRUIT, ARTISANAL CRACKERS, PARMESAN FOCACCIA SEASONAL PIZZA & HORS D'OEUVRES



SALAD Choose 2

CAESAR

Romaine, croutons, parmesan, classic Caesar dressing



FAVORITE SUMMER SALAD v

Romaine lettuce, cucumber, tomato, corn, Greek Feta, red onion, red wine vinaigrette

GEM v

Gem lettuce, arugula, red endive, stone fruit, goat cheese, white balsamic vinaigrette

WATERMELON v

Red onion, ricotta salata, mint, white balsamic vinaigrette

DESSERTS Choose 1

ICE CREAM SANDWICHES
AND/OR POPSICLES
BROWNIES + COOKIES + BERRIES
MINI ITALIAN PASTRIES
OCCASION CAKE



HOW IT WORKS

Upon arrival beautiful signature antipasti boards followed by a grand buffet of passed hors d'oeuvres, pizzas & 2 gorgeous wood-fired mains flanked by potatoes, seasonal vegetables and fresh salads. All food will be refreshed as needed. Your gluten free / vegan guests can speak with a server for individualized orders.

Your event is 3 hours, if you desire additional time for your event, overtime plans should be arranged in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

ENTRÉE Choose 2

All prepared in our wood-fired oven.

DRY RUBBED PRIME SHELLS OF BEEF

Mustard & roast garlic sauce

WHOLE ROAST SIDES OF SALMON

Sauce of green herbs & extra virgin olive oil

SNOWDANCE FARM'S ORGANIC BREAST OF CHICKEN

Marinated garlic, lemon, herbs, wilted greens

MARINATED SHRIMP & CORN

Zucchini, cherry tomato, pesto

WITH SIDES

**ROASTED FINGERLING POTATOES,
SEASONAL VEGETABLES**

BEVERAGE PACKAGES 3 HRS

BEER + WINE + PROSECCO \$40 pp

SOFT DRINKS \$7 pp

Lemonade, Iced Tea, Soda

UPGRADE TO BOOZE \$55 pp

Beer, Wine, Prosecco + Well Drinks, Sangria, Iced Tea, Lemonade &

Choice of 2 Specialty Cocktails

• DIAVOLA

Jalapeño infused Hornitos Tequila, pineapple, lime, agave

• RESPECT YOUR ELDERS

Dorothy Parker Rose Petal Gin, St. Germain, simple, lemon, mint

• SMOKY VILLA

Vida Mezcal, guava, lime, agave

• HIBISCO MARGARITA

Hibiscus Tequila, lime, agave, salt rim

• MONA LISA

Rosemary infused Tito's Vodka, grapefruit, honey, lemon,

• IL MOLO

Plantation & Ron Zacapa Rum, lime cordial, coconut cream, coconut water

