LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

SPECIAL EVENT MENU

DINNER & COCKTAILS

BIG TIME RESTAURANT GROUP

PLATED DINNER

Includes Wine and Beer Package
Parties of 40 guests or more does require an entrée count sent within 7 days of your event

APPETIZERS

choose 2 appetizers served family style

GARLIC BREAD CLASSICO
with ricotta

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

COCCOLI FRITTO
little breads to fill with ricotta & prosciutto

MEATBALLS
san marzano sauce

CALAMARI FRITTI
lemon, fresno peppers, basil, aioli

MID-COURSE

choose 1 salad

INSALATA MISTICANZA
leafy greens, tomatoes, croutons, creamy balsamic vinaigrette

CLASSIC CAESAR
romaine lettuce, housemade caesar dressing

ENTREÉS

choose 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

BEEF TENDERLOIN
(+$9pp++)
7 oz. wood grilled

SEZIONE 3

PESCE DEL GIORNO
market fish, salsa verde

PACCHERI
funghi misti, mascarpone

CONTORNI

FINGERLING POTATOES
AGLIO OLIO E PEPPERONCINI
MARKET VEGETABLE
RAPINI
ROASTED BROCCOLI

FAMILY STYLE MENUS

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

MEATBALLS
san marzano sauce

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

MID-COURSE

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

INSALATA MISTICANZA
leafy greens, tomatoes, croutons, creamy balsamic vinaigrette

CLASSIC CAESAR
romaine lettuce, housemade caesar dressing

ENTRÉES

SELECT 1 PIZZA OR PASTA

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

PEPPERONI PIZZA
fior di latte, calabrian oregano

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

PAZZESCO
mixed shapes with sausage, meatballs, pork ragu

RIGATONI BOLOGNESE
braised beef and veal in barolo wine

PACCHERI
funghi misti, mascarpone

SELECT 1 PESCE OR CARNE

PESCE DEL GIORNO
market fish, salsa verde

POLLETTO
grilled chicken, lemon, garlic

RIBEYE OR NY STRIP (+$9PP++)
hand-selected dry aged in-house served bone in with roasted garlic & rosemary

SELECT 2 CONTORI FOR THE TABLE

RAPINI
MARKET VEGETABLES
FINGERLING POTATOES
ROASTED BROCCOLI
AGLIO OLIO E PEPPERONCINI

ALL COURSES ARE SERVED FOR THE TABLE TO SHARE

INCLUDES WINE AND BEER PACKAGE

APPETIZERS

MEATBALLS
san marzano sauce

GRANDE ASSORTIMENTO APERITIVO
a plating of all appetizers

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

MID-COURSE

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

INSALATA MISTICANZA
leafy greens, tomatoes, croutons, creamy balsamic vinaigrette

CLASSIC CAESAR
romaine lettuce, housemade caesar dressing

ENTRÉES

SELECT 1 PIZZA

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

PEPPERONI PIZZA
fior di latte, calabrian oregano

SELECT 1 PASTA

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

PAZZESCO
mixed shapes with sausage, meatballs, pork ragu

RIGATONI BOLOGNESE
braised beef and veal in barolo wine

PACCHERI
funghi misti, mascarpone

SELECT 2 PESCE & CARNE

PESCE DEL GIORNO
market fish, salsa verde

POLLETTO
grilled chicken, lemon, garlic

RIBEYE OR NY STRIP (+$9PP++)
hand-selected dry aged in-house served bone in with roasted garlic & rosemary

SELECT 2 CONTORI FOR THE TABLE

RAPINI
MARKET VEGETABLE
FINGERLING POTATOES
ROASTED BROCCOLI
AGLIO OLIO E PEPPERONCINI

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 PACKAGE

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

CHAMPAGNE TOAST ADDED TO ANY BAR PACKAGE +$5PP++

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 $35 PER PLATTER)

INDIVIDUAL PLATED DESSERTS

(PRICED PER PERSON AT MENU PRICE)