



# PRIVATE EVENTS

## CELEBRATE WITH US

### LIMITED MENU OVERVIEW

With a limited menu, choices are made ahead of time and guests will order their meal at the event. Menu will be emailed for review and will be printed for guests at the event

### MENUS AND PLATING

Appetizers are served family style and priced per person. Each appetizer is plated on a larger format plate meant to be shared. Salads, entrees, and desserts are plated individually and will be ordered by the guests at the event. If you opt for premium choices on your menu, you will only be charged for the quantity of those items ordered.

### BAR PACKAGES AND WINE

Open bar is available for \$30 per guest for one hour, or \$45 per guest for 2 hours. Open bar covers beers, wines by the glass, and house spirits mixed drinks. Our knowledgeable event coordinating staff is available to make wine pairing suggestions for your menu selections.

### MINIMUMS, GRATUITY, DEPOSITS, AND CANCELATIONS

Room minimum is dictated by room selection as well as time of event (lunch or dinner hours). The lunch menu is offered during lunch hours (11:00AM-3:00 PM Monday-Friday)

If the food and beverage total is less than the minimum, the difference will be billed as a room charge. Additionally, a 7% sales tax and 20% gratuity will be added to the subtotal.

We ask for a \$150 deposit to reserve the room for your selected time and date. If you cancel your reservation at least 48 hours before your event, your deposit will be returned to you in the form of a gift certificate to Il Bellagio. If you cancel within the 48-hour window, the deposit is forfeited.



**BOOK YOUR PRIVATE EVENT**

Call Us **(561) 659-6160** Visit **ILBELLAGIO.COM**

## ANTIPASTI

*served family style, priced per person*

**Calamari & Zucchini Fritti**

fried calamari and zucchini, side of marinara 5

**Cozze Posillipo**

mussels sautéed in choice of marechiaro or white wine sauce 6

**Mozzarella Caprese**

fresh mozzarella, sliced tomato, basil, evoo, balsamic 5

**Mozzarella Fritti**

breaded & fried mozzarella, basil, Parmigiano, side of marinara 4

**Melanzane Siciliana**

baked eggplant, topped with marinara, mozzarella, Parmigiano 4

**Salumi E Formaggi**

chef's selection of cured meats and cheeses with accompaniments 8

**Arancini**

fresh mozzarella, risotto, sun-dried tomato pesto, basil, Parmigiano 5

**Grilled Octopus**

potatoes, salsa verde, olives, pickled celery 7

## INSALATE

*plated individually, included with entree*

**Caesar**

romaine, caesar dressing, Parmigiano, croutons

**Mista**

arugula, endive, radicchio, tomato vinaigrette

## ENTREE

**Choose 3 for limited menu selection** *\$40 per person, plated individually*

**Pennette Harry's Bar** garlic, evoo, sun-dried tomatoes, pine nuts, spinach, fresh tomato

**Chicken Francese** light egg batter, white wine lemon sauce, capers, basil

**Salmon A Letto** seared salmon, garlic, evoo, on a bed of spinach, potatoes

**Chicken Parmigiana** served with penne pomodoro

**Chicken Marsala** marsala-demi-glace sauce with mushrooms

**Fusilli Telefono** fusilli, marinara, fresh mozzarella, basil, Pecorino

**Risotto Tre Funghi** portobello, porcini, truffle, Parmigiano, white wine, touch of cream

**Tilapia Francese** light egg batter, white wine lemon sauce, capers, shrimp

**Penne Alla Vodka** tomato, vodka, cream, basil, Parmigiano

## DESSERT

*\$7 per person, plated individually*

**Key Lime Pie**

strawberry coulis, whipped cream

**Tiramisu**

**Cannoli**



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