

BASILICO *Event Packages*

\$60

per person

(excludes alcohol, beverages, tax and gratuity*)

Appetizer

(choice of one per person)

Garden Salad
Mozzarella and Tomato
Fried Calamari
Veal Meatballs

Pasta

(choice of one per person)

Penne Alla Vodka
Rigatoni Bolognese

Entrée

(choice of one per person)

Chicken Piccata sautéed chicken cutlets in a lemon caper sauce, served over spaghetti	Short Ribs braised with mushrooms, homemade fettucine in a red wine reduction sauce
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Grilled Salmon
served with broccoli
rabe and cauliflower in
a dijon mustard sauce

Mushroom Risotto
porcini mushrooms
and risotto in
a cream sauce

Pork Chop
served with mashed potatoes, seasonal mixed
vegetables with marsala mushroom gravy

Individual Desserts

Chocolate Mousse, Cheesecake, Tiramisu

\$70

per person

(excludes alcohol, beverages, tax and gratuity*)

Appetizer

(choice of one per person)

Garden Salad
Beet and Goat Cheese Salad
Fried Calamari
Veal Meatballs

Pasta

(choice of one per person)

Penne Alla Vodka
Rigatoni Bolognese

Entrée

(choice of one per person)

New York Strip Loin with roasted potatoes and spinach in a red wine reduction	Chicken Piccata sautéed chicken cutlets in a lemon caper sauce, served over spaghetti
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Pork Chop
served with mashed
potatoes, seasonal mixed
vegetables with marsala
mushroom gravy

Mushroom Risotto
porcini mushrooms and
risotto in a cream sauce

Grilled Salmon
served with broccoli
rabe and cauliflower in
a dijon mustard sauce

Branzino Oreganata
with roasted fingerling
potatoes and spinach in
a lemon butter sauce

Individual Desserts

Chocolate Mousse, Cheesecake, Tiramisu

\$80

per person

(excludes alcohol, beverages, tax and gratuity*)

Appetizer

(choice of one per person)

Garden Salad
Beet and Goat Cheese Salad
Crab Cake
Fried Calamari
Veal Meatballs

Pasta

(choice of one per person)

Penne Alla Vodka
Rigatoni Bolognese

Entrée

(choice of one per person)

Roasted Chicken with truffle mashed potatoes, haricot verts, and carrots, finished with a savory chicken jus	New York Strip Loin with roasted potatoes and spinach in a red wine reduction
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Branzino Oreganata with roasted fingerling potatoes and spinach in a lemon butter sauce	Pork Chop served with mashed potatoes, seasonal mixed vegetables with marsala mushroom gravy
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Grilled Salmon
served with broccoli
rabe and cauliflower in
a dijon mustard sauce

Seafood Risotto
shrimp, mussels,
calamari and clams in
a light tomato sauce

Short Ribs
braised with mushrooms and served with
homemade fettucine in a red wine reduction sauce

Individual Desserts

Chocolate Mousse, Cheesecake, Tiramisu

*Add additional \$20 per person for unlimited house wine, beer, and soft drinks.

For more details and options in party menus, call us at **914.740.5900!**