



# CANAPÉS

PRICES ARE PER DOZEN

BLACK TRUFFLE ARANCINI	\$30
GREMOLATA SHRIMP	\$32
CAPRESE SKEWERS	\$28
BRUSCHETTA	\$26
TUNA TARTARE	\$34
CHICKEN PARMIGIANO BITES	\$32



# SUGO ON SURREY EVENT PACKAGES

\$65pp

## BRONZE

### PRIMI

• **Arugula Salad**

heirloom tomatoes | field cucumber | pickled sweet onions | white balsamic

• **Melon & Prosciutto**

melon | prosciutto | whipped ricotta | prosecco vinaigrette

### SECONDI

• **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

• **Branzino**

pea & fennel risotto

• **Slow-Roasted Pork Belly**

yukon gold mash | seasonal vegetables | apple & cabbage slaw

• **Ricotta Gnocchi**

wild mushroom | spinach | truffle cream

### DOLCE

• **Tiramisu**

• **Chocolate Brownie | vanilla gelato**





\$75pp

## SILVER

### PRIMI

- **Arugula Salad**

heirloom tomatoes | field cucumber | pickled sweet onions | white balsamic

- **Melon & Prosciutto**

melon | prosciutto | whipped ricotta | prosecco vinaigrette

### INTERMEZZO

- **Rigatoni**

sugo | pecorino | basil

### SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Branzino**

pea & fennel risotto

- **Slow-Roasted Pork Belly**

yukon gold mash | seasonal vegetables | apple & cabbage slaw

- **Ricotta Gnocchi**

wild mushroom | spinach | truffle cream

### DOLCE

- **Tiramisu**

- **Chocolate Brownie | vanilla gelato**

\$85pp

## GOLD

### PRIMI

- **Arugula Salad**

heirloom tomatoes | field cucumber | pickled sweet onions | white balsamic

- **Melon & Prosciutto**

melon | prosciutto | whipped ricotta | prosecco vinaigrette

- **Calamari Fritti**

romesco | chermoula aioli | pickled anaheim peppers

### SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Atlantic Cod**

pea & fennel risotto

- **Bone-In Pork Chop**

yukon gold mash | seasonal vegetables | apple & cabbage slaw

- **Wild Mushroom Risotto**

arugula | truffle | walnut

### DOLCE

- **Tiramisu**

- **Chocolate Brownie | vanilla gelato**

\$95pp

## PLATINUM

### PRIMI

- **Arugula Salad**

heirloom tomatoes | field cucumber | pickled sweet onions | white balsamic

- **Melon & Prosciutto**

melon | prosciutto | whipped ricotta | prosecco vinaigrette

### INTERMEZZO

- **Ricotta Gnocchi**

sugo | pecorino | basil

### SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Atlantic Cod**

pea & fennel risotto

- **Bone-In Pork Chop**

yukon gold mash | seasonal vegetables | apple & cabbage slaw

- **Wild Mushroom Risotto**

arugula | truffle | walnut

### DOLCE

- **Tiramisu**

- **Chocolate Brownie | vanilla gelato**

\$125pp

## DIAMOND

### PRIMI

- **Diver-Caught Scallops**

cauliflower puree | caper brown butter

- **Melon & Prosciutto**

melon | prosciutto | whipped ricotta | prosecco vinaigrette

- **Burrata**

focaccia | pistachio | calabrese chutney

### INTERMEZZO

- **Ricotta Gnocchi**

truffle crema | pecorino

### SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Halibut**

pea & fennel risotto

- **Braised Short Rib**

yukon gold mash | seasonal vegetables | wild mushroom jus

- **Wild Mushroom Risotto**

arugula | truffle | walnut

### DOLCE

- **Chocolate Brownie | vanilla gelato**

- **Tiramisu**

