



CANAPÉS

PRICES ARE PER DOZEN

BLACK TRUFFLE ARANCINI	\$36
PORK & POTATO CROQUETTE	\$48
SHORT RIB GALETTE	\$54
BRUSCHETTA	\$30
TUNA TARTARE	\$42
CHICKEN PARMIGIANO BITES	\$36
OYSTERS - per 50	\$300

\$65pp

BRONZE

PRIMI

- **Arugula Salad**

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

- **Caesar Salad**

romaine | pancetta | fried focaccia |
pecorino | traditional dressing

SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables |
caper jus

- **Branzino**

fingerlings | seasonal vegetables | lemon
basil foam

- **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**



SUGO ON SURREY EVENT PACKAGES





\$75pp

SILVER

PRIMI

- **Arugula Salad**

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

- **Caesar Salad**

romaine | pancetta | fried focaccia | pecorino | traditional dressing

INTERMEZZO

- **Rigatoni**

sugo | pecorino | basil

SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Branzino**

fingerlings | seasonal vegetables | lemon basil foam

- **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

- **Caesar Salad**

romaine | pancetta | fried focaccia | pecorino | traditional dressing

- **Calamari Fritti**

romesco | chermoula aioli | pickled anaheim peppers

SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Atlantic Cod**

saffron 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

- **Caesar Salad**

romaine | pancetta | fried focaccia | pecorino | traditional dressing

INTERMEZZO

- **Ricotta Gnocchi**

sugo | pecorino | basil

SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Atlantic Cod**

saffron 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

- **Caesar Salad**

romaine | pancetta | fried focaccia | pecorino | traditional dressing

- **Burrata**

focaccia | pistachio | calabrese chutney

INTERMEZZO

- **Ricotta Gnocchi**

truffle crema | pecorino

SECONDI

- **Chicken Supreme**

fingerlings | seasonal vegetables | caper jus

- **Halibut**

beet risotto

- **Braised Short Rib**

yukon gold mash | seasonal vegetables | wild mushroom jus

- **Wild Mushroom Risotto**

arugula | truffle | walnut

DOLCE

- **Chocolate Brownie | vanilla gelato**

- **Tiramisu**

