

CALABRESIE

Southlake

PRIVATE EVENTS PACKET



Appetizer Packages

stationary or family-style*
*up to 40 guests for family-style



BREAD SERVICE \$2 PER GUEST

Chef's choice of house made bread & spread

Package #1

\$20 per guest
choice of THREE:



BRUSCHETTA CROSTINI

garlic crostini with tomatoes, parmesan,
olive oil, garlic, fresh basil

MEATBALLS

meatballs with tomato sauce



ARINCINI RISOTTO BALLS

arborio rice, aged parmesan cheese, lightly
fried, served with marinara



TOMATO MOZZARELLA SKEWERS

Fior di Latte mozzarella, cherry tomatoes,
basil, extra virgin olive oil



FOCACCIA CALABRESE

*can be made with cauliflower crust
rosemary, garlic, parmesan, calabrian
peppers, marinated pomodoraccio tomatoes

CALAMARI FRITTI

lightly battered and fried, served with basil
aioli & marinara sauce



ZAFARANA PEPPERS

dried Calabrian peppers, fried with a
drizzle of Calabrian oil

Package #2

\$30 per guest
choice of FIVE:



BRUSCHETTA CROSTINI

garlic crostini with tomatoes, parmesan, olive oil,
garlic, fresh basil

MEATBALLS

meatballs with tomato sauce



ARINCINI RISOTTO BALLS

arborio rice, aged parmesan cheese, lightly fried, served
with marinara



TOMATO MOZZARELLA SKEWERS

Fior di Latte mozzarella, cherry tomatoes, basil, extra
virgin olive oil

TENTAZIONE DELL'OSTERIA

selection of aged cheeses, imported Italian salami,
organic honeycomb, olive tapenade, walnut crostinis

PIZZE

choice of one:

Capricciosa, Peperoncini Salsicca, Quattro Formaggi,
Margherita



FOCACCIA CALABRESE

*can be made with cauliflower crust
rosemary, garlic, parmesan, calabrian peppers,
marinated pomodoraccio tomatoes

CALAMARI FRITTI

lightly battered and fried, served with basil aioli &
marinara sauce



ZAFARANA PEPPERS

dried Calabrian peppers, fried with a drizzle of
Calabrian oil

A La Carte Appetizers

stationary or family-style*
*up to 40 guests for family-style



BREAD SERVICE \$2 PER GUEST

Chef's choice of house made bread & spread



BRUSCHETTA CROSTINI- 20 pieces \$50

garlic crostini with tomatoes, parmesan, olive oil, garlic, fresh basil

MEATBALLS- 30 pieces \$80

meatballs with tomato sauce



ARINCINI RISOTTO BALLS- 30 pieces \$75

arborio rice, aged parmesan cheese, lightly fried, served with marinara



TOMATO MOZZARELLA SKEWERS- 30 pieces \$75

Fior di Latte mozzarella, cherry tomatoes, basil, extra virgin olive oil

TENTAZIONE DELL'OSTERIA \$140

*selection of aged cheeses, imported Italian salami, organic honeycomb,
olive tapenade, walnut crostinis*

PIZZE- 8 slices

choice of one:

Capricciosa, Peperoncini Salsicca, Quattro Formaggi, Margherita



FOCACCIA CALABRESE- 6 slices \$18

**can be made with cauliflower crust*

*rosemary, garlic, parmesan, calabrian peppers, marinated pomodoraccio
tomatoes*

CALAMARI FRITTI- half pan \$80

lightly battered and fried, served with basil aioli & marinara sauce



ZAFARANA PEPPERS- large bowl \$75

dried Calabrian peppers, fried with a drizzle of Calabrian oil

Plated Menus

LUNCH #1*

\$25 per guest

CHOICE OF ENTREE

GRILLED CHICKEN SALAD

mixed greens, cherry tomatoes, red onions, pistachios, kalamata olives, capers, focaccia croutons

POLLO ALLA FIORENTINA

grilled chicken breast topped with spinach, melted provolone cheese, served with angel hair pasta, marinara sauce

LUCIANO'S SPAGHETTI & MEATBALLS

hollow spaghetti with 100% beef meatballs, marinara sauce

FETTUCINI ALFREDO

fettucine noodles in a rich creamy alfredo sauce

LUNCH #2*

\$30 per guest

FIRST COURSE

CAESAR SALAD

SECOND COURSE

PAGE 4 BUCATINI

hollow spaghetti with shaved chicken, garlic, basil, Calabria peppers, marinara sauce
**remove chicken for vegetarian dish*

TAGLIERINI ALLA BUTTERA

black pepper linguine with mushrooms, sweet peas, basil, truffle cream sauce

EGGPLANT PARMESAN

crispy layers of golden eggplant, ricotta, mozzarella, fontina, and Romano cheese, served on a bed of angel hair pasta, finished with marinara sauce

**plated lunches may also be served buffet-style if space is applicable
soda, tea, lemonade included
not inclusive of tax and gratuity*

Plated Menus

LUNCH #3*

\$35 per guest

FIRST COURSE

 **HOUSE SALAD**

SECOND COURSE

LASAGNA

family recipe

**contains pork & beef*

AL CASERECCE SALMONE

pasta, sautéed Atlantic salmon, julienne zucchini, yellow squash, carrots, white wine lemon butter sauce

FETTUCCINE CON ASPARAGI

fettuccine pasta tossed with asparagus, sun dried tomatoes, fresh basil, lemon butter sauce

CHICKEN PARMIGIANA

breaded chicken breast, topped with tomato sauce and mozzarella cheese, served with angel hair pasta and marinara sauce

LUNCH #4*

\$45 per guest

FIRST COURSE

 **CAESAR SALAD**
HOUSE SALAD

SECOND COURSE

SALMONE ALL'ANETO

grilled salmons, green beans, Calabria peppers, fingerling potatoes, dill sauce

CHICKEN PICCATA

pounded chicken breast, capers, marinated mushrooms, lemon butter sauce

TAGLIERINI PEPATI CON GAMBERI

black pepper linguine with sautéed shrimp, sun dried tomatoes, fresh arugula, mascarpone white wine sauce

CANNELLONI DI POLLO

cannelloni stuffed with ground chicken, spicy sausage, fontina cheese, served over a bed of roasted red pepper alfredo sauce, drizzled with basil pesto

THIRD COURSE

FLOURLESS DOUBLE CHOCOLATE CAKE

TIRAMISU

PANE BUDINO

**plated lunches may also be served buffet-style if space is applicable
soda, tea, lemonade included
not inclusive of tax and gratuity*

Plated Menus

DINNER #1*

\$45 per guest

FIRST COURSE



HOUSE SALAD

SECOND COURSE

LUCIANO'S SPAGHETTI & MEATBALLS

hollow spaghetti with 100% beef meatballs and marinara sauce

RIGATONI CON POLLO

rigatoni pasta, sliced grilled chicken, peas, tomatoes, roasted corn, tossed with a white cream sauce

**remove chicken for vegetarian option*

CHICKEN PARMIGIANA

breaded chicken breast topped with tomato sauce, mozzarella, served with angel hair pasta and marinara sauce

LASAGNA

family recipe

**contains pork & beef*

DINNER #2*

\$50 per guest

FIRST COURSE



HOUSE SALAD
CAESAR SALAD

SECOND COURSE

SALMONE ALL'ANETO

grilled salmon, green beans, Calabria peppers, fingerling potatoes, dill sauce

CHICKEN PICCATA

pounded chicken breast, served in a lemon butter sauce with capers and marinated mushrooms

CACIO E PEPE

hollow spaghetti, guanciale, cracked black pepper, olive oil, topped with pecorino cheese

**contains pork*

LASAGNA

family recipe

**contains pork & beef*

THIRD COURSE

FLOURLESS DOUBLE CHOCOLATE CAKE
PANE BUDINO

**plated dinners may also be served buffet-style if space is applicable
not inclusive of beverage, tax, gratuity*

Plated Menus

DINNER #3*

\$60 per guest

FIRST COURSE

- ✓ TOMATO MOZARELLA SALAD
- ✓ HOUSE SALAD
- ✓ CAESAR SALAD

SECOND COURSE

LASAGNA

family recipe

**contains pork & beef*

BUCATINI RUSTICI

*hollow spaghetti, crumbled sausage, leeks,
white wine cream sauce*

CHICKEN MARSALA

*chicken scaloppini, soft gorgonzola polenta,
grilled asparagus, mushroom marsala wine
sauce*

BRANZINO CON SPINACI E GRANCHIO

*grilled Mediterranean sea bass topped with
jumbo lump crab meat, tomatoes, sauteed
spinach, cherry tomatoes, white wine lemon
butter sauce*

THIRD COURSE

FLORULESS DOUBLE CHOCOLATE CAKE

TIRAMISU

PANE BUDINO

DINNER #4*

\$70 per guest

FIRST COURSE

- ✓ TOMATO MOZZARELLA SALAD
- ✓ CAESAR SALAD
- ✓ HOUSE SALAD

SECOND COURSE

TAGLIERINI PEPATI CON GAMBERI

*black pepper linguine, sautéed shrimp, sun dried
tomatoes, fresh arugula, mascarpone white wine
sauce*

ORECCHIETTE ALLA CALABRESE

*ear-shaped pasta with broccolini, crumbled
Italian sausage, Calabria peppers, marinara
sauce*

**can be made with impossible sausage*

CERNIA IN CROSTA DI AGRUMI

*crusted Chilean sea bass, rosemary, lemon zest,
cauliflower mousse, grilled asparagus, spicy
orange sauce*

OSSOBUCO DI MAIALE

*bourbon-braised pork shank, sautéed shallots,
mushrooms, served on a bed of gorgonzola
polenta*

THIRD COURSE

FLOURLESS DOUBLE CHOCOLATE CAKE

TIRAMISU

PANE BUDINO

**plated dinners may also be served buffet-style if space is applicable
not inclusive of beverage, tax, gratuity*



Vegetarian Menu

\$50 per guest

FIRST COURSE

HOUSE SALAD
TOMATO MOZZERELLA SALAD

SECOND COURSE

CACIO E PEPE
hollow spaghetti, cracked black pepper, olive oil, topped with pecorino cheese

ORECCHIETTE
ear shaped pasta, broccolini, slivered garlic, Calabria peppers, marinara

TAGLIERINI ALLA BUTTERA
*pepper infused linguine pasta with mushrooms, sweet peas, fresh basil, and
creamy truffle sauce*

RIGATONI VEGETARIANI
peas, tomatoes, roasted corn, rigatoni pasta tossed in a white cream sauce

THIRD COURSE

FLOURLESS DOUBLE CHOCOLATE CAKE

**plated dinners may also be served buffet-style if space is applicable
not inclusive of beverage, tax, gratuity*

Dessert

buffet-style

FLOURLESS CHOCOLATE CAKE \$85

whole cake - 12 slices

TIRAMISU \$140

whole cake- 12 slices

PANE BUDINO \$170

homemade bread pudding

whole cake- 12 slices

ALMOND PEAR CAKE \$120

whole cake- 12 slices

CARROT CAKE \$120

whole cake- 16 slices

BISCOTTI \$70

whole cake- 60 pieces

Beverages

OPEN BAR

Guests may order any type of alcoholic drink. Host is charged on consumption. It is recommended to add a price limit on the open bar.

Will go towards the food and beverage minimum.

DRINK TICKETS

**Calabrese will provide drink tickets for the host*

Host may choose to offer drink tickets to limit the consumption. Host is charged on consumption. Each ticket represents one drink. Host is responsible for distributing drink tickets to their guests. Once the tickets are used, guests may order any type of alcoholic drink on their own tab.

Drink tickets will go towards the food and beverage minimum.

CASH BAR

Each drink will be charged to the guest's individual bill for the duration of the event plus tax. Host will be responsible for gratuity and administrative fee based off of contractual food and beverage minimum.

Drinks will not go towards food and beverage minimum.

COFFEE & HOT TEA STATION

\$5 per guest

Parties over 20 guests

Self-service station of drip coffee, hot water, assortment of tea, cream, sugar, honey, lemon.

Will go towards the food and beverage minimum.