

PRIVATE EVENTS MENU

BIRTHDAYS

ANNIVERSARIES

HOLIDAYS

COCKTAIL PARTIES

LUNCHEONS

BUSINESS MEETINGS

BRIDAL LUNCHEONS & SHOWERS

GRADUATIONS

FAMILY GATHERINGS

MITZVAHS

BrioItalian.com

BRIO

PARTIES & EVENTS

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WELCOME TO BRIO

Thank you for considering Brio for your next event. At Brio, we believe great food and celebration go hand-in-hand. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chefs will work with you to ensure your requests are met.



Chef Alison Peters
Director of Culinary Innovation, Brio

PLANNING YOUR EVENT

Brio offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

Guarantees

Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

Additional Arrangements

All food and beverages must be purchased through Brio; some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

Deposits, Fees & Taxes

In order to secure your event date, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Brio visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

Cancellation Fees

Should a cancellation occur, please notify Brio as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Brio visits when cancellations are made four (4) or more days prior to the event.

SELECT YOUR EVENT PACKAGES

Appetizers

Select our chef-inspired appetizers to add to your meal or event package. If you wish to offer appetizers only, we will assist you in creating a menu.

Bar Service

You can select a beverage package to be served for your event or allow your guests to order drinks from the bar menu.

Dessert

Select individual desserts to enhance your dining experience.

Plated Menus

Recommended for parties of 15 or fewer guests. Your guests select individually plated salads and entrées.

Family-Style Menus

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style at each table.

EVENT PLANNER

Let us help you host the perfect event. Whether you are planning a wedding shower, a work luncheon, or a simple get together, we are here to help every step of the way. To get started, fill out the information below.

SELECT YOUR EVENT PACKAGE

Date Of Event: _____ Email Address: _____

Of Guests For Event: _____ Phone #: _____

R.S.V.P. Final # By: _____ Event Name: _____

Event Coordinator: _____

PACKAGE SELECTION

Appetizer Selection(s): _____

Soup/Salad Selection(s): _____

Entrée Selection(s): _____

Side Dish Selection(s): _____

Dessert Selection(s): _____

Beverage Selection(s): _____

Special Requests/Needs For Event: _____

BAR SERVICE

You can select a specific beverage package to be served for your event or allow your guests to select drinks from the bar menu.

PACKAGE DESCRIPTIONS

Cash Bar

Drinks are paid for by your guests when ordered.

Host Bar

Drinks are priced à la carte and are tracked by the bartender throughout your event.

Wine Service

Host may choose up to three wine selections from the Brio Wine List to be poured for guests at current menu pricing. Host will be charged for each bottle opened.

HOST BAR DRINK SELECTIONS

Bottled Domestic Beer	4.25	Call Martini	9.50
Bottled Craft Beer	5.75 - 6.95	Premium Martini	10.50
Bottled Imports	5.25 - 5.75	Rocks (House Pour)	6.75
Non-Alcoholic Beer	4.00	Rocks - Call Drinks	8.25
Mixed Drinks (House Pour)	6.00	Rocks - Premium	9.25
Call Drinks (Mixed)	7.50	Wine By The Glass	7.50 - 13.00
Premium Drinks (Mixed)	8.50	Soda	3.00
House Martini	8.00	Bottled Water (Small/Large)	3.00 - 5.00

BAR PACKAGE SELECTIONS

Premium Package

Premium Liquors • Imported & Domestic Beers
House Wines • Sodas • Juices • Bottled Water

Two Hours	28
Three Hours	32
Four Hours	36
(Hour pricing based per guest)	

Standard Beverage Package

Assorted Fruit Juices, Assorted Sodas,
Lemonade, Milk, Coffee, Iced Tea
(Pricing based per guest)

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Beer & Wine Package

Imported & Domestic Beers • House Wines
Sodas • Juices • Bottled Water

Two Hours	18
Three Hours	24
Four Hours	30
(Hour pricing based per guest)	

Cash Bar Package

Guest have access to entire Bar Selections
This package requires a \$75.00 Bartender Fee.
(Cash bar prices available upon request)

(95-210 cal per 12 oz beer | 125-160 cal per 6oz wine)

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

Prices do not include tax and service charge and are subject to change.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

APPETIZERS & DESSERTS

Enhance your event with our chef-inspired appetizers.

APPETIZERS - ADD TO ANY PACKAGE

FAMILY-STYLE APPETIZERS		APPETIZERS BY THE DOZEN	
Serves 10–12			
Roasted Garlic, Spinach & Artichoke Dip	32	Bruschetta Sampler*	30
(215-255 cal)		(155-175 cal)	
Calamari	34	Gorgonzola Crusted Lamb Chops*	49
(200-250 cal)		(500 cal)	
Tomato Caprese	28	Chicken Artichoke Crostini	20
(75-90 cal)		(120 cal)	
Vegetable Crudites	28	Tomato Mozzarella Crostini	18
(105-125 cal)		(95 cal)	
Assorted Cheese Tray	39	Bacon Wrapped Shrimp	40
(460-550 cal)		(130 cal)	
Seasonal Fruit Tray	28	Jumbo Lump Crab Cakes	45
(120-150 cal)		(230 cal)	
Margherita Flatbread	42	Shrimp Cocktail	38
(185-290 cal)		(40 cal)	
Sausage & Pepperoni Flatbread	42	Crab Stuffed Mushrooms	38
(290-350 cal)		(110 cal)	

DESSERT - ADD TO ANY PACKAGE

Our Chefs offer a variety of classic and seasonal desserts starting at \$4.25. Your Brio Event Coordinator is happy to assist you with your dessert choices. After dinner cocktails & coffee drinks are available for an additional charge. For groups of 15 or more, dessert selections are requested 24 hours prior to the event.

Prices do not include tax and service charge and are subject to change.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef or your server.

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LUNCH PLATED

Create a custom menu from the options below and allow your guests to choose from your selections.
Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 17.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day (70-350 cal)

Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

Caesar Salad (310 cal)

Brio Chopped Salad (210 cal)

Wedge Salad (370 cal)

Kale Caesar (420 cal)

Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio (940 cal)

Pasta Alla Vodka (1180 cal)

Campanelle Carbonara (1040 cal)

Campanelle Alfredo (720 cal)

Mushroom Ravioli Di Bello (510 cal)

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad (620-720 cal)

Strawberry Balsamic Chicken Salad (900 cal)

CHEF'S SELECT

Grilled Chicken Marsala "Under the Brick" (650 cal)

Lasagna Bolognese (690 cal)

PACKAGE B 19.95 per person

STARTERS (Select Two)

SOUPS

Soup Of The Day (70-350 cal)

Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

Caesar Salad (310 cal)

Brio Chopped Salad (210 cal)

Wedge Salad (370 cal)

Kale Caesar (420 cal)

Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio (940 cal)

Pasta Alla Vodka (1180 cal)

Campanelle Carbonara (1040 cal)

Campanelle Alfredo (720 cal)

Mushroom Ravioli Di Bello (510 cal)

Pasta Pesto (680 cal)

ENTRÉE SALADS

Kale Caesar Grande Chicken Salad (620-720 cal)

Kale Caesar Grande Salmon Salad* (720 cal)

Strawberry Balsamic Chicken Salad (900 cal)

CHEF'S SELECT

Grilled Chicken Marsala "Under the Brick" (650 cal)

Grilled Salmon Fresca* (460 cal)

Chicken Limone (880 cal)

Lasagna Bolognese (690 cal)

Chicken Milanese (770 cal)

Shrimp Mediterranean (450 cal)

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DINNER PLATED

Create a custom menu from the options below and allow your guest to choose from your selections.

PACKAGE A 25.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day (70-350 cal)

Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

Caesar Salad (310 cal)

Brio Chopped Salad (210 cal)

Wedge Salad (370 cal)

Kale Caesar (420 cal)

Add 1.00 per guest

ENTRÉES (Select Two, One Entrée Per Guest)

PASTA

Pasta Brio (940 cal)

Pasta Alla Vodka (1180 cal)

Campanelle Carbonara (1040 cal)

Campanelle Alfredo (720 cal)

Mushroom Ravioli Di Bello (510 cal)

Pasta Pesto (680 cal)

CHEF'S SELECT

Lasagna Bolognese (1360 cal)

Chicken Milanese (1150 cal)

Shrimp Mediterranean (450 cal)

Grilled Chicken Marsala "Under the Brick" (860 cal)

Chicken Limone (1040 cal)

PACKAGE B 28.95 per person

STARTERS (Select One)

SOUPS

Soup Of The Day (70-350 cal)

Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

Caesar Salad (310 cal)

Brio Chopped Salad (210 cal)

Wedge Salad (370 cal)

Kale Caesar (420 cal)

Add 1.00 per guest

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

Pasta Brio (940 cal)

Pasta Alla Vodka (1180 cal)

Campanelle Carbonara (1040 cal)

Campanelle Alfredo (720 cal)

Mushroom Ravioli Di Bello (510 cal)

Pasta Pesto (680 cal)

CHEF'S SELECT

Lasagna Bolognese (1360 cal)

Chicken Milanese (1150 cal)

Shrimp Mediterranean (450 cal)

Jumbo Lump Crab Cakes (920 cal)

Chicken Limone (1040 cal)

Grilled Salmon Fresca* (460 cal)

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

Grilled Chicken Marsala "Under the Brick" (860 cal)

Grilled Pork Chop* Single (1060 cal)

Gorgonzola Crusted Beef Medallions* (1180 cal)

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

Spicy Black Pepper Shrimp 5.95 (310 cal)

Jumbo Lump Crab Cake 7.25 (330 cal)

Grilled Jumbo Shrimp 5.95 (80 cal)

Broiled Lobster Tail 12.95 (180 cal)

Mushroom Marsala Sauce 1.95 (100 cal)

Gorgonzola Crust 2.50 (80 cal)

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PACKAGE C 33.95 per person

STARTERS (Select Two)

SOUPS

- Soup Of The Day (70-350 cal)
- Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

- Caesar Salad (310 cal)
- Brio Chopped Salad (210 cal)
- Wedge Salad (370 cal)
- Kale Caesar (420 cal)

Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

- Spicy Black Pepper Shrimp 5.95 (310 cal)
- Jumbo Lump Crab Cake 7.25 (330 cal)
- Grilled Jumbo Shrimp 5.95 (80 cal)
- Broiled Lobster Tail 12.95 (180 cal)
- Mushroom Marsala Sauce 1.95 (100 cal)
- Gorgonzola Crust 2.50 (80 cal)

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

- Pasta Brio (940 cal)
- Pasta Alla Vodka (1180 cal)
- Campanelle Carbonara (1040 cal)
- Pasta Pesto (680 cal)
- Campanelle Alfredo (720 cal)
- Mushroom Ravioli Di Bello (510 cal)

CHEF’S SELECT

- Lasagna Bolognese (1360 cal)
- Chicken Milanese (1150 cal)
- Shrimp Mediterranean (450 cal)
- Jumbo Lump Crab Cakes (920 cal)
- Chicken Limone (1040 cal)
- Grilled Salmon Fresca* (460 cal)

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

- Grilled Chicken Marsala “Under the Brick” (860 cal)
- Grilled Pork Chops* Double (1600 cal)
- Gorgonzola Crusted Beef Medallions* (1180 cal)
- 6 oz. Filet Mignon* (930 cal)
- Seasonal Fresh Catch (780-820 cal)

PACKAGE D 38.95 per person

STARTERS (Select Two)

SOUPS

- Soup Of The Day (70-350 cal)
- Lobster Bisque (490 cal)

Add 1.00 per guest

SALADS

- Caesar Salad (310 cal)
- Brio Chopped Salad (210 cal)
- Wedge Salad (370 cal)
- Kale Caesar (420 cal)

Add 1.00 per guest

ADDITIONS

For an additional charge per guest, enhance your grille entrée with:

- Spicy Black Pepper Shrimp 5.95 (310 cal)
- Jumbo Lump Crab Cake 7.25 (330 cal)
- Grilled Jumbo Shrimp 5.95 (80 cal)
- Broiled Lobster Tail 12.95 (180 cal)
- Mushroom Marsala Sauce 1.95 (100 cal)
- Gorgonzola Crust 2.50 (80 cal)

ENTRÉES (Select Three, One Entrée Per Guest)

PASTA

- Pasta Brio (940 cal)
- Pasta Alla Vodka (1180 cal)
- Campanelle Carbonara (1040 cal)
- Pasta Pesto (680 cal)
- Campanelle Alfredo (720 cal)
- Mushroom Ravioli Di Bello (510 cal)

CHEF’S SELECT

- Lasagna Bolognese (1360 cal)
- Chicken Milanese (1150 cal)
- Shrimp Mediterranean (450 cal)
- Jumbo Lump Crab Cakes (920 cal)
- Chicken Limone (1040 cal)
- Grilled Salmon Fresca* (460 cal)

GRILLE

All items come with Yukon Gold mashed potatoes & roasted vegetables.

- Grilled Chicken Marsala “Under the Brick” (860 cal)
- Grilled Pork Chops* Double (1600 cal)
- 9 oz. Filet Mignon* (1130 cal)
- 14 oz. New York Strip* (1450 cal)
- Seasonal Fresh Catch (780-820 cal)

LUNCH FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style.
Included beverages are iced tea, soft drinks, coffee & hot tea.

PACKAGE A 20.95 per person

STARTERS

- SALADS (Select One)
Caesar Salad (310 cal)
Brio Chopped Salad (210 cal)
Wedge Salad (370 cal)
Kale Caesar (420 cal)

Add 1.00 per guest

- SIDES (Select One)
Yukon Gold Mashed Potatoes (330 cal)
Crispy Fingerling Potatoes (390 cal)
Roasted Vegetables (70 cal)
Grilled Asparagus (100 cal)
Herb Campanelle Pasta (690 cal)

ENTRÉES

- PASTA (Select One)
Campanelle Carbonara (1040 cal)
Pasta Brio (940 cal)
Campanelle Alfredo (720 cal)
- CHEF'S SELECT & GRILLE (Select One)
Chicken Milanese (770 cal)
Grilled Chicken Marsala "Under the Brick" (650 cal)
Chicken Limone (880 cal)
Grilled Salmon Fresca* (460 cal)
Lasagna Bolognese (690 cal)

- DESSERT (DOLCHINOS) (Select One)
Crème Brûlée (610 cal)
Tiramisu (450 cal)
Seasonal Selection (280-620 cal)

PACKAGE B 22.95 per person

STARTERS

- SALADS (Select Two)
Caesar Salad (310 cal)
Brio Chopped Salad (210 cal)
Wedge Salad (370 cal)
Kale Caesar (420 cal)

Add 1.00 per guest

- SIDES (Select Two)
Yukon Gold Mashed Potatoes (330 cal)
Crispy Fingerling Potatoes (390 cal)
Roasted Vegetables (70 cal)
Grilled Asparagus (100 cal)
Herb Campanelle Pasta (690 cal)

ENTRÉES

- PASTA (Select One)
Campanelle Carbonara (1040 cal)
Pasta Alla Vodka (1180 cal)
Pasta Brio (940 cal)
Campanelle Alfredo (720 cal)
- CHEF'S SELECT & GRILLE (Select Two)
Chicken Milanese (770 cal)
Grilled Chicken Marsala "Under the Brick" (650 cal)
Chicken Limone (880 cal)
Grilled Salmon Fresca* (460 cal)
Lasagna Bolognese (690 cal)
6 oz. Filet Mignon* (540 cal)

Add 5.00 per guest

- DESSERT (DOLCHINOS) (Select One)
Crème Brûlée (610 cal)
Tiramisu (450 cal)
Seasonal Selection (280-620 cal)

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DINNER FAMILY-STYLE

Choose the salad(s), the side(s), the entrées and a dessert to be shared family-style.

PACKAGE A 34.95 per person

STARTERS

SALADS (Select One)

- Caesar Salad (310 cal)
- Brio Chopped Salad (210 cal)
- Wedge Salad (370 cal)
- Kale Caesar (420 cal)

Add 1.00 per guest

SIDES (Select One)

- Yukon Gold Mashed Potatoes (330 cal)
- Crispy Fingerling Potatoes (390 cal)
- Roasted Vegetables (70 cal)
- Grilled Asparagus (100 cal)
- Maple Balsamic Brussels Sprouts (560 cal)
- Herb Campanelle Pasta (690 cal)

ENTRÉES

PASTA (Select One)

- Pasta Brio (940 cal)
- Pasta Alla Vodka (1180 cal)
- Campanelle Carbonara (1040 cal)
- Campanelle Alfredo (720 cal)

CHEF’S SELECT & GRILLE (Select One)

- Lasagna Bolognese (1360 cal)
- Grilled Salmon Fresca* (460 cal)
- Jumbo Lump Crab Cakes (920 cal)
- Grilled Chicken Marsala “Under the Brick” (860 cal)
- Chicken Limone (1040 cal)
- Chicken Milanese (1150 cal)
- Grilled Pork Chop* Single (1060 cal)

DESSERT (DOLCHINOS) (Select One)

- Crème Brûlée (610 cal)
- Tiramisu (450 cal)
- Seasonal Selection (280-620 cal)

PACKAGE B 39.95 per person

STARTERS

SALADS (Select Two)

- Caesar Salad (310 cal)
- Brio Chopped Salad (210 cal)
- Wedge Salad (370 cal)
- Kale Caesar (420 cal)

Add 1.00 per guest

SIDES (Select Two)

- Yukon Gold Mashed Potatoes (330 cal)
- Crispy Fingerling Potatoes (390 cal)
- Roasted Vegetables (70 cal)
- Grilled Asparagus (100 cal)
- Maple Balsamic Brussels Sprouts (560 cal)
- Herb Campanelle Pasta (690 cal)

ENTRÉES

PASTA (Select One)

- Pasta Brio (940 cal)
- Pasta Alla Vodka (1180 cal)
- Campanelle Carbonara (1040 cal)
- Campanelle Alfredo (720 cal)

CHEF’S SELECT & GRILLE (Select Two)

- Lasagna Bolognese (1360 cal)
- Grilled Salmon Fresca* (460 cal)
- Jumbo Lump Crab Cakes (920 cal)
- Grilled Chicken Marsala “Under the Brick” (860 cal)
- Chicken Limone (1040 cal)
- Chicken Milanese (1150 cal)
- Grilled Pork Chop* Single (660 cal)
- Gorgonzola Crusted Beef Medallions* (780 cal)
- 6 oz. Filet Mignon* (540 cal)

Add 5.00 per guest

DESSERT (DOLCHINOS) (Select Two, one per guest)

- Crème Brûlée (610 cal)
- Tiramisu (450 cal)
- Seasonal Selection (280-620 cal)

BRUNCH & BREAKS

CONTINENTAL BREAKFAST 10.95 per person

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

(0-150 cal per drink)

BREAKFAST

Bagels With Cream Cheese
Croissants
Muffins
Seasonal Fresh Fruit

(125-480 cal per item)

PLATED BRUNCH 18.95 per person (Buffet available at select locations)

STARTERS (Select Two)

Soup Of The Day (70-350 cal)
Lobster Bisque (490 cal)
Add 1.00 per guest
Caesar Salad (310 cal)
Brio Chopped Salad (210 cal)
Wedge Salad (370 cal)
Seasonal Fruit (120-140cal)

BEVERAGES

Orange Juice
Assorted Fruit Juices
Coffee
Hot Tea
Iced Tea
Milk

(0-150 cal per drink)

ENTRÉES (Select Three, One Entrée Per Guest)

BRUNCH

French Toast (1260 cal)
Scrambled Eggs & Bacon (1180 cal)
Ham & Biscuit Benedict* (1540 cal)
Chef's Seasonal Omelette (610-1510 cal)
Limited to parties of 15 or less

PASTA

Pasta Brio (480 cal)
Pasta Pesto (680 cal)
Pasta Alla Vodka (1180 cal)
Campanelle Carbonara (680 cal)

CHEF'S SELECT

Grilled Chicken Marsala "Under the Brick" (650 cal)
Lasagna Bolognese (690 cal)

AFTERNOON BREAK 6.95 per person

SNACKS (Select Three)

Seasonal Fruit Tray
Cookie & Brownie Tray
Chips
Assorted Cheese Tray
Vegetable Crudites
Assorted Desserts

(100-480 cal per snack)

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MENU ITEM DESCRIPTIONS

FAMILY-STYLE APPETIZERS Serves 10 - 12

CALAMARI Crispy wild-caught calamari, pepperoncinis, fresh arrabiatta, lemon aioli	ROASTED GARLIC, SPINACH & ARTICHOKE DIP Creamy spinach, roasted garlic, artichoke dip, Parmesan flatbread
SEASONAL FRESH FRUIT Chef's seasonal selection	TOMATO CAPRESE Tomatoes, Mozzarella, basil, field greens, balsamic
ASSORTED CHEESE TRAY An assortment of cheeses	VEGETABLE CRUDITES Chef's selection using the freshest vegetables of the season

APPETIZERS BY THE DOZEN

BACON WRAPPED SHRIMP Jumbo shrimp wrapped in Applewood smoked bacon, creamy horseradish	GORGONZOLA CRUSTED LAMB CHOPS* Prepared medium
BRUSCHETTA SAMPLER* Our signature Tuscan bread topped with Chef's special selection of fresh, house-made toppings	SHRIMP COCKTAIL Poached jumbo shrimp chilled, house-made cocktail sauce
JUMBO LUMP CRAB CAKES With creamy horseradish	TOMATO MOZZARELLA CROSTINI Toasted croutons with Roma tomatoes, fresh Mozzarella, EVOO
CHICKEN ARTICHOKE CROSTINI Toasted croutons with grilled chicken, artichoke hearts, red peppers, Parmesan	CRAB STUFFED MUSHROOMS Roasted crimini mushrooms, jumbo lump crab meat

SIDES

CRISPY FINGERLING POTATOES Roasted fingerling potatoes, chili flake, rosemary, creamy Parmesan	YUKON GOLD MASHED POTATOES House-made with butter and cream
GRILLED ASPARAGUS Parmesan	HERB CAMPANELLE PASTA Herb butter sauce, Parmesan
ROASTED VEGETABLES Chef's seasonal selection	MAPLE BALSAMIC BRUSSELS SPROUTS Applewood bacon, capers, pecans, Reggiano

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MENU ITEM DESCRIPTIONS

ENTRÉES

JUMBO LUMP CRAB CAKES
Roasted vegetables, crispy fingerling potatoes,
creamy horseradish

CHICKEN LIMONE
Sautéed chicken, lemon, capers

CHICKEN MILANESE
Crispy Romano chicken, herb pasta, signature
pomodoro

GRILLED CHICKEN MARSALA
“UNDER THE BRICK”
Herb marinated chicken, mushroom Marsala
sauce

GORGONZOLA CRUSTED BEEF MEDALLIONS*
Beef medallions, mushroom Marsala sauce,
prepared medium

SHRIMP MEDITERRANEAN
Seasoned shrimp, orzo, farro, broccoli, spinach,
asparagus, tomatoes, pesto vinaigrette, Feta

6 oz. FILET MIGNON*

9 oz. FILET MIGNON*

14 oz. NEW YORK STRIP*

GRILLED SALMON FRESCA*
Fresh salmon, grilled asparagus, sweet potatoes,
spinach, red peppers, pesto vinaigrette, Feta,
tomatoes, balsamic

SEASONAL FRESH CATCH*
Selected by our Chef daily

GRILLED PORK CHOPS*
Bone-in, center-cut, marinated in-house

PASTAS

CAMPANELLE CARBONARA
Grilled chicken, campanelle pasta, bacon, tender
spinach, Parmesan, creamy Alfredo

LASAGNA BOLOGNESE
Signature bolognese meat sauce, Alfredo,
Ricotta, Mozzarella

PASTA ALLA VODKA
Ricotta-filled pasta, spicy tomato cream,
pancetta

MUSHROOM RAVIOLI DI BELLO
Mushroom ravioli, tomatoes, champagne brown
butter

PASTA BRIO
Rigatoni, grilled chicken, crimini mushrooms,
roasted red pepper sauce

PASTA PESTO
Angel hair, grilled chicken, light pesto, Feta,
caramelized onions, spinach, tomatoes,
red peppers

CAMPANELLE ALFREDO
Campanelle pasta, creamy Alfredo

Gluten-free menu available upon request

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to an owner, manager, chef or your server.

SOUP & SALAD

SOUP OF THE DAY

Chef's select soup of the day using the finest and freshest ingredients

LOBSTER BISQUE

Sautéed shrimp garnish

WEDGE SALAD

Iceberg wedge, Gorgonzola, crispy bacon, tomatoes, creamy Parmesan dressing

BRIO CHOPPED SALAD

Chopped greens, tomatoes, black olives, red onion, cucumber, Feta, red wine vinaigrette

CAESAR SALAD

Tender cut romaine, aged Parmesan, house-made Caesar dressing, brioche croutons

KALE CAESAR SALAD

Crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons

GRILLED SALMON SALAD*

Fresh salmon, field greens, tomatoes, grilled asparagus, Feta, crispy flatbread, balsamic

KALE CAESAR GRANDE CHICKEN SALAD

Grilled or crispy chicken, crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons

KALE CAESAR GRANDE SALMON SALAD*

Fresh grilled salmon, crispy pancetta, tomatoes, Parmigiano Reggiano, chopped egg, brioche croutons

BREAKFAST & BRUNCH

SCRAMBLED EGGS & BACON

Cage-free scrambled eggs, Applewood bacon, brunch potatoes, brioche toast

HAM & BISCUIT BENEDICT*

Poached cage-free eggs, ham, biscuit, grilled asparagus, hollandaise, brunch potatoes

BERRIES & CREAM FRENCH TOAST

Cream cheese stuffed brioche french toast, Applewood bacon

CHEF'S SEASONAL OMELETTE

DESSERT

CHEF'S SEASONAL PETITE

Chef-inspired, fresh seasonal ingredients

CRÈME BRÛLÉE PETITE

Cooked creamy custard, vanilla bean, caramelized sugar

TIRAMISU

Lady fingers, coffee liqueur, Mascarpone cheese, cocoa