

C O S S E T T A



EVENTI

COMPLETE MENU

FOR ASSISTANCE CALL 651.224.8419

C O S S E T T A



EVENTI

FULL MENU

FOR ASSISTANCE CALL 651.224.8419

COLD MENU

Hors D'Oeuvres

EVENTI

(SERVES 12 - 16)

VEGETARIAN

Snack Basket
\$69.95

Wasabi peas, Yukon gold potato fingers, spicy peanuts, Asiago toast, sesame and cheddar crisps, benne wafers, and olive oil crostini

Vegetable Assortimento
\$95.95

Fresh-cut carrots, broccoli, red bell peppers, and cauliflower arranged in purple kale, accompanied by olive oil-marinated grilled asparagus and pineapple, with roasted vegetable skewers, roasted tomato and fresh dill sauces presented in a wicker basket

Bruschetta Assortimento
\$77.95

Basil-marinated tomatoes, tapenades of artichoke and herb, Kalamata olive, and grilled eggplant and Boursin, with olive oil crostini, Asiago toast, sesame crisps, and assorted grilled breads

SEAFOOD

Smoked Salmon Triangles
\$62.95

Cold smoked salmon from Ducktrap Farm, dilled cream cheese, and minced red onion with capers on seeded corn rye (20 Salmon Triangles, serves 8-10)

Shrimp Cocktail Classico
\$135.95

Peeled and poached jumbo Black Tiger shrimp with fresh dill and cocktail sauces (approximately 45 shrimp)

COLD MENU

Hors D'Oeuvres

EVENTI

(SERVES 12 - 16)

Shrimp Misto
\$169.95

A trio of firecracker-seared, apple-glazed and classic poached Black Tiger shrimp, smoked salmon-wrapped asparagus, cocktail and apple glaze sauces (approximately 60 shrimp)

SKEWERS

Chicken Misto
\$132.95

Skewers of sesame, buffalo, country, Asian and blackened chicken with cilantro, Gorgonzola cheese, and Thai sauces presented in a wicker basket (40 chicken skewers)

Misto Grill
\$166.95

Skewers of grilled beef tenderloin, apple-glazed shrimp, and country chicken, with grainy mustard and cilantro cream sauces (42 assorted skewers)

ASSORTED

Antipasto Marzi
\$113.95

Tuscano and Filzette salamis, fresh mozzarella, Asiago, Gorgonzola, prosciutto-pear rolls, roasted garlic, sliced baguette, grilled focaccia, olive oil crostini, served with grilled eggplant and artichoke tapenades

Rollettas
\$81.95

Fresh Italian flat bread wraps of beef, ham, turkey, vegetable, and Italian meats with olive condite relish (serves 10-16, approximately 35 Rollettas)



COLD MENU

Hors D'Oeuvres

EVENTI

(SERVES 12 - 16)

Piccino Canapés
\$81.95

Bite-sized assorted grilled and toasted breads topped with beef tenderloin, smoked salmon, grilled eggplant tapenade, mushroom duxelle, artichoke tapenade, and Kalamata olive with Chèvre (serves 10-20, approximately 42 Piccino Canapés)

Sandwich Hors d'Oeuvres
\$119.95

Bite-sized sandwiches of grilled chicken, beef tenderloin, smoked salmon, Margherita, and pork tenderloin garnished with benne wafers (serves 10-20, approximately 40 Sandwich Hors d'Oeuvres)

COLD MENU

Salads

EVENTI

CHICKEN (SERVES 8 - 16)

Chop Chop
\$61.95

Grilled chicken breast, shredded romaine, pennette pasta, diced tomatoes, Nueske bacon, scallions, feta, garlic vinaigrette

Chicken Caesar
\$53.95

Grilled chicken breast, romaine, Romano and Grana Padano Parmesan, house-baked croutons, classic Caesar dressing

Spring Strawberry & Chicken
\$55.95

Grilled chicken breast, mixed field greens, strawberries, caramelized almonds, raspberry vinaigrette

BEEF & PORK (SERVES 8 - 16)

Steakhouse Special
\$68.95

Charred beef tenderloin, Roma tomatoes, Yukon gold potato fingers, house-mixed lettuce, dry-roasted mushrooms, scallions, balsamic vinaigrette

Cossetta Salad
\$54.95

Roasted prosciutto, Gorgonzola, mixed lettuce, Cossetta's house vinaigrette

COLD MENU

Salads

EVENTI

Italian Chopped
\$59.95

Roasted prosciutto, Gorgonzola, tomatoes, toasted pine nuts, pennette pasta, scallions, mixed lettuce, garlic vinaigrette

VEGETARIAN (SERVES 8 - 16)

Garden Fresco
\$49.95

Basil-marinated plum tomatoes, fennel, red onions, fresh herbs, mixed lettuce, Italian vinaigrette

Napa Cole Slaw
\$56.95

Napa cabbage with peapods, red bell peppers, scallions, cilantro, spicy Asian vinaigrette

Spinach Cranberry
\$61.95

Spinach, candied pecans, dried cranberries, Parrano cheese, maple vinaigrette

Spring Apple
\$60.95

Mixed spring greens, apples, Gorgonzola, candied walnuts, scallions, Cossetta's house vinaigrette

Caesar
\$49.95

Romaine, Romano and Grana Padano Parmesan, house-baked croutons, classic Caesar dressing

COLD MENU

Salads

EVENTI

Mediterranean
\$54.95

Romaine, tomatoes, red onion, cucumber, pepperoncini, pennette pasta, Kalamata olives, feta, fresh herbs, garlic vinaigrette

SEAFOOD (SERVES 8 - 16)

Grilled Shrimp
\$69.95

Grilled jumbo Black Tiger shrimp, spring greens and romaine, tomatoes, cucumber, Kalamata olives, sliced lemon, dill, lemon vinaigrette

Grilled Salmon Limone
\$66.95

Fresh Atlantic salmon, romaine, tomato, dill, red onion, pennette pasta, cucumber, lemon, garlic vinaigrette

PASTA (SERVES 10 - 20)

Asian Noodle
\$49.95

Fettuccine-style rice noodles, carrots, peapods, red bell pepper, cilantro, tamari-lime vinaigrette

Mushroom Ravioli
\$54.95

Portobello-filled ravioli, grilled asparagus, red bell peppers, scallions, dry-roasted button mushrooms, garlic vinaigrette

COLD MENU

Salads

EVENTI

Penne Chicken & Asparagus
\$52.95

Chicken, red bell peppers, scallions, asparagus, Parmesan, fresh herbs, garlic vinaigrette

Farfalle & Broccoli
\$52.95

Farfalle pasta, broccoli, cherry tomatoes, Parmesan, garlic vinaigrette

Fusilli with Feta & Grilled Chicken
\$52.95

Sliced grilled chicken, carrots, scallions, feta, black olives, herbs, red bell pepper, red onion, and Italian vinaigrette

Couscous with Mint & Cucumber
\$54.95

Israeli couscous, English cucumber, red bell peppers, mint, parsley, red onion, roasted garlic oil

POTATO (SERVES 8 - 16)

Country Potato Salad
\$54.95

Asiago- and rosemary-roasted red potatoes, grilled red bell peppers, haricots verts, scallions, Italian parsley, Asiago toast

Grandma's Potato Salad
\$51.95

Diced potatoes with hard-boiled eggs, pimento, scallions, celery, onion, and mayonnaise

COLD MENU

Sandwich Baskets

EVENTI

Your choice of any sandwich arranged in a woven basket. Includes housemade potato chips and deli dills. (8 sandwich minimum)

PORK

Smoked Ham
\$13.50

Glazed pit ham, spring greens, honey mustard mayonnaise, tomatoes, baby Swiss cheese on focaccia

Pork Tenderloin
\$13.50

Seared pork tenderloin, caramelized pears, Cambozola cheese on grilled country Italian bread

Ham & Brie
\$13.50

Shaved Madrange ham, French Brie on a house-baked baguette

Italian Salameria
\$13.50

Mortadella, Tuscano salami, prosciutto, Provolone, fresh mozzarella, with olive oil on an Italian roll

SEAFOOD

Firecracker Shrimp
\$17.50

Chipotle-seared Black Tiger shrimp, shallot cream, field greens on Country Italian bread

Niçoise Tuna Salad
\$13.50

Albacore tuna, capers, celery, red onion, cucumber, Kalamata olives, red bell peppers, fresh herbs on Country Italian bread

COLD MENU

Sandwich Baskets

EVENTI

Your choice of any sandwich arranged in a woven basket. Includes housemade potato chips and deli dills. (8 sandwich minimum)

House Smoked Salmon Salad
\$13.50

Hot smoked Atlantic salmon, fennel, red onion, mint, dill, chives on Country Italian bread

Salmon & Cucumber
\$17.50

Cold smoked salmon from Ducktrap Farm, herbed cream cheese on Country Italian bread

POULTRY

Club
\$13.50

Roasted turkey breast, smoked Nueske bacon, tomatoes, cheddar cheese, field greens, garlic aioli on grilled focaccia

Tom Turkey
\$13.50

Slow-roasted turkey, tomatoes, field greens, baby Swiss, cranberry mayonnaise on grilled focaccia

Herb Chicken
\$13.50

Marinated grilled chicken, fresh smoked mozzarella, field greens, garlic aioli on grilled focaccia

Waldorf Chicken Salad
\$13.50

Grilled chicken, red grapes, celery, red onion, almonds, poppy seeds, field greens, fresh basil on whole wheat bread

COLD MENU

Sandwich Baskets

EVENTI

Your choice of any sandwich arranged in a woven basket. Includes olive oil chips and deli dills. (8 sandwich minimum)

Grilled Chicken
\$13.50

Sliced grilled chicken, Bibb lettuce, Roma tomatoes, Muenster cheese, aioli on grilled country Italian bread

Smoked Turkey Cobb
\$13.50

Shaved smoked turkey, Gorgonzola butter, romaine, tomatoes, Nueske bacon on grilled country Italian bread

BEEF

Seared Roast Beef
\$13.50

Herb and garlic-rubbed seared roast beef, tomatoes, smoked cheddar, field greens, caramelized onions, garlic aioli on grilled focaccia

Beef Brisket
\$17.50

Braised beef brisket, tomato, arugula, cheddar, mayonnaise on seeded corn rye

Steakhouse Tender
\$19.50

Char-grilled beef tenderloin, dry-roasted mushrooms on grilled country Italian bread

VEGETARIAN

Margherita
\$12.95

Plum tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil on a house-baked baguette

3 of 4

COLD MENU

Sandwich Baskets

Your choice of any sandwich arranged in a woven basket. Includes housemade potato chips and deli dills. (8 sandwich minimum)

Grilled Vegetable

\$13.50

Char-grilled zucchini, yellow squash, red bell peppers, portobello mushrooms, caramelized onions, smoked mozzarella, arugula on grilled Ciabatta bread

Egg Salad

\$11.50

Hard-boiled egg, celery, parsley, chives, onion, romaine on whole grain bread

COLD MENU

Platters

EVENTI

POULTRY (SERVES 12 - 16)

Country Turkey
\$134.95

Herb-rubbed roast turkey, cranberry relish, roast garlic, cranberry mayonnaise, with haricots verts salad and bread basket

Country Chicken
\$153.95

Herb-rubbed breast of chicken, cilantro cream sauce, accompanied with black bean and corn salad and bread basket

BEEF (SERVES 12 - 16)

Steakhouse
\$242.95

Charred beef tenderloin, pinwheels of tenderloin with spinach, mushrooms and red bell peppers, grilled tenderloin kabobs with caramelized onions, whole roasted button mushrooms, portobello mushrooms, dry-roasted sliced mushrooms, horseradish cream and garlic aioli sauces, and bread basket

Seared Roast Beef
\$152.95

Garlic herb-marinated and seared beef, whole roasted mushrooms, caramelized onions, horseradish cream and garlic aioli sauces, and bread basket

PORK

Madeira-Glazed Ham
\$134.95

Smoked and slow-roasted glazed ham, Nueske bacon, grilled pineapple, seeded mustard, mayonnaise, haricots verts salad, and bread basket

COLD MENU

Platters

EVENTI

MIXED PLATTER (SERVES 12 - 16)

Grilled Beef Tenderloin & Country Chicken
\$189.95

Char-grilled beef tenderloin, herb-rubbed roast breast of chicken, whole roasted mushrooms, caramelized onions, cilantro cream and horseradish cream sauces & bread basket

The Deli
\$164.95

Country chicken, smoked ham, Tom turkey, seared roast beef, corned beef, pastrami, Swiss, Muenster, Pepperjack, Roma tomatoes, Bibb lettuce, aioli and seeded mustard spreads, deli dills, and bread basket

Eventi Arrosto
\$157.95

House-roasted, hand-sliced Tom turkey breast, seared beef, and Madeira-glazed ham with cranberry relish, caramelized onions, mushrooms, grilled pineapple, horseradish cream, ham glaze, and bread basket

SEAFOOD (SERVES 12 - 16)

Grilled Atlantic Salmon
\$119.95

Basil-marinated grilled Atlantic salmon, fresh beet and horseradish salad, English cucumber, shallot-dill sauce, served with cracker/crisp bowl

VEGETARIAN (SERVES 12 - 16 - UNLESS NOTED)

Grilled Vegetables
\$81.95

Marinated and grilled red bell peppers, portobello mushrooms, carrots, asparagus, red onion, plum tomatoes, eggplant, yellow squash, zucchini, and roasted red bell pepper sauce for dipping

COLD MENU

Platters

EVENTI

Italian Cheese & Fruit - Small
\$99.95

A selection of Italian cheeses, grapes, berries, candied walnuts, prosciutto-rolled pears, cracker/crisp bowl (serves 10-12)

Italian Cheese & Fruit - Large
\$154.95

A selection of Italian cheeses, grapes, berries, candied walnuts, prosciutto-rolled pears, cracker/crisp bowl (serves 18-22)

Cheese & Fruit - Small
\$95.95

A selection of imported and domestic cheeses, grapes, berries, candied walnuts, prosciutto-wrapped pears, cracker/crisp bowl (serves 10-12)

Cheese & Fruit - Large
\$150.95

A selection of imported and domestic cheeses, grapes, berries, candied walnuts, prosciutto-wrapped pears, cracker/crisp bowl (serves 18-22)

Fruit & Berries - Small
\$81.95

Pineapple, cantaloupe, honeydew, kiwi, mango, papaya, fresh coconut, grapes, berries, minted fruit dip (serves 10-12)

Fruit & Berries - Large
\$104.95

Pineapple, cantaloupe, honeydew, kiwi, mango, papaya, fresh coconut, grapes, berries, minted fruit dip (serves 15-18)

COLD MENU

Platters

EVENTI

Condimento

\$62.95

Assorted olives, including red pepper stuffed Queen, spicy Calabrese and Kalamatas, herb-marinated artichoke hearts, palm hearts, deli dills, pepperoncini, whole roasted mushrooms, roasted red bell peppers, caperberries

SIDE DISHES (SERVES 10 - 16)

Haricots Verts

\$47.95

French green beans, extra virgin olive oil, lemon, parsley, oregano, thyme, roasted red bell pepper

Grilled Asparagus

\$44.95

Asparagus spears marinated in olive oil and grilled with red bell peppers

Roasted Button Mushrooms

\$28.95

Button mushrooms roasted with garlic, olive oil, and fresh herbs

Mozzarella Marinata

\$34.95

Fresh Bocconcini mozzarella marinated in extra virgin olive oil, fresh basil

Southwestern Black Beans & Corn

\$29.95

Black beans, red bell peppers, roast corn, red onion, cilantro, fresh lime

HOT MENU

Macaroni from the Cossetta Al Forno

MOSTACCIOLI (SERVES 10 - 20)

Mostaccioli Con Ricotta
\$63.95

Traditional mostaccioli rigate pasta, fresh ricotta cheese sauce, Parmesan, Cossetta family red sauce

PENNE TRADITIONAL (SERVES 10 - 20)

Penne Bolognese
\$66.95

Penne pasta with a classic meat sauce of pancetta, beef, pork, and imported tomatoes, topped with fresh chives

Penne Alla Panna
\$63.95

Penne rigate with Alfredo sauce served with crisp-roasted prosciutto and fresh Italian parsley

Penne Con Funghi
\$74.95

Penne pasta tossed in a light Fontina cream sauce with pancetta, mushrooms, onions, and fresh herbs

PENNE FRESCO (MEATLESS) (SERVES 10 - 20)

Penne Alla Fresco
\$63.95

Penne pasta and fresco sauce, made with San Marzano tomatoes, served with Italian parsley, imported Parmesan and Romano cheeses

Penne Arrabbiata
\$63.95

Penne pasta served with a spicy San Marzano tomato sauce, topped with imported Parmesan and Romano cheeses

HOT MENU

Tradizione from the Cossetta Al Forno

EVENTI

CHICKEN

Chicken & Mushroom Cannelloni
\$69.95

Grilled chicken breast, roasted portobello mushrooms, ricotta, garlic and herbs, rolled in pasta. Served with peppered Alfredo sauce (16 Cannelloni, serves 8)

BEEF & PORK

Tortellini Alla Panna
\$75.50

Cheese-filled tortellini with Alfredo sauce, topped with crisp-roasted prosciutto (serves 10 -20)

Cannelloni Rustica
\$67.95

Ground beef, ham, spinach, ricotta, mozzarella and fresh herbs, hand rolled in pasta, baked in Alfredo sauce (16 Cannelloni, serves 8)

Italian Sausage Calabrese
\$66.95

Pan-roasted link sausages, sliced in Calabrese sauce with bell peppers, onion, mushroom, tomato, and white wine (serves 18 - 24)

MEATLESS

Manicotti Traditional
\$61.95

Ricotta, mozzarella, and Parmesan cheeses with fresh herbs, rolled in pasta, baked in spaghetti sauce, topped with fresh mozzarella (16 Manicotti, serves 8)

Eggplant Parmesana
\$59.75

Layers of breaded fresh eggplant, mozzarella, Parmesan, pasta, and spaghetti sauce, topped with fresh mozzarella (serves 8)

HOT MENU

Lasagna from the Cossetta Al Forno

BEEF & PORK (SERVES 8)

Lasagna Al Forno
\$65.95

Layers of Italian sausage, pasta, ricotta, mozzarella, fresh herbs, and red sauce, topped with fresh mozzarella

Lasagna Bolognese
\$68.95

Layers of classic Bolognese sauce with pancetta, pork, and beef, ricotta, and mozzarella between lasagna pasta, topped with fresco sauce and fresh mozzarella

Lasagna Rustica
\$65.95

Layers of ground beef, ham, spinach, ricotta, mozzarella, Mascarpone, fresh herbs, and Alfredo sauce, baked in fresco sauce, topped with fresh mozzarella

CHICKEN (SERVES 8)

Chicken & Mushroom
\$68.95

Layers of grilled chicken and portobello mushrooms, ricotta, mozzarella layered in pasta sheets and Alfredo sauce, topped with fresco sauce

MEATLESS (SERVES 8)

Florentina Lasagna
\$65.95

Layers of fresh spinach, ricotta, mozzarella, fresh herbs, between lasagna pasta, baked in tomato basil sauce, topped with fresh mozzarella

Spinaci Lasagna
\$65.95

Layers of fresh spinach, ricotta, mozzarella, fresh herbs, spinach and egg pasta, baked in Alfredo sauce, topped with fresh mozzarella

HOT MENU

Ravioli from the Cossetta Al Forno

BEEF & PORK (SERVES 10-16)

Ravioli Panna Marzano
\$83.95

Small beef- and ricotta-filled ravioli served with panna marzano sauce, made with San Marzano tomatoes and cream, topped with Romano and Parmesan cheeses

Ravioli Bolognese
\$83.95

Small beef- and ricotta-filled ravioli, served with classic Bolognese sauce, topped with Romano and Parmesan cheeses

CHEESE (SERVES 10-16)

Ravioli Formaggio
\$83.95

Jumbo ricotta- and herb-filled ravioli, panna marzano sauce, made with San Marzano tomatoes and cream, topped with Romano and Parmesan cheeses

Ravioli Alla Panna
\$83.95

Jumbo ricotta- and herb-filled ravioli, served with Alfredo sauce, topped with Romano and Parmesan cheeses

HOT MENU

Secondi from the Cossetta Al Forno

EVENTI

Chicken Parmigiano
\$73.95

Breast of chicken breaded with fresh herbs and Parmesan, pan-fried and served with spaghetti sauce (16 Chicken Parmigiano)

Chicken Cacciatore
\$73.95

Herb-marinated and pan-seared breast of chicken, served with cacciatore sauce of bell peppers, onion, mushroom, tomato, and white wine (16 Chicken Cacciatore)

Marsala Chicken
\$74.95

Breast of chicken sauteed in olive oil, rosemary and thyme, served with a mushroom and Marsala wine sauce (16 Chicken Marsala)

HOT MENU

Tramezzino from the Cossetta Al Forno (sandwiches)

EVENTI

(SERVES 8-16)

Italian Beef
\$73.95

Herb-rubbed and rolled beef, sliced and served au jus, with pepper giardinera and French sandwich rolls

Stromboli
\$74.95

Individual pizza wraps of salami, pepperoni, capicola, Mortadella, mozzarella, and Provolone, baked and served with spaghetti sauce

Italian Sausage & Peppers
\$69.95

Seared Italian link sausage in a mixture of peppers and onion, sautéed with olive oil, herbs and spices, and served with French sandwich rolls

Chicken Parmesan
\$73.95

Breast of chicken breaded with fresh herbs and Parmesan, pan-fried and served with spaghetti sauce and French sandwich rolls

HOT MENU

Sides from the Cossetta Al Forno

SIDES

Meatballs

\$35.95

Hand-rolled meatballs in Cossetta family red sauce (10 meatballs)

Italian Sausages

\$35.95

Our family old world Italian fresh pepperoni sausage links in our Cossetta red sauce (10 sausages)

BREAD

Garlic Peasant

\$9.95

Warm Italian peasant bread rubbed with garlic butter and fresh herbs (serves approximately 8)

DESSERT MENU

Cakes & Tortes

Serves 12-16

(All cakes, tortes, tarts and pastries send whole; serving utensil included)

Double Chocolate Cake

\$52.50

Dark chocolate cake layered with chocolate buttercream, topped with chocolate shavings

Pistachio Torte

\$54.95

Vanilla genoise, layers of pistachio mousse with crushed pistachios, white chocolate cigar

Vanilla Cheesecake

\$52.50

Rich cream cheese filling topped with whipped cream and fresh strawberries

DESSERT MENU

Tarts

Serves 12-16

(All cakes, tortes, tarts and pastries send whole; serving utensil included)

Very Berry Tart

\$52.50

Light pastry cream in a flaky shell, topped with assorted berries and dusted with powdered sugar

Key Lime

\$48.95

Light key lime cream filling topped with handmade whipped cream

Torta Limone

\$41.95

Thin fresh lemon meringue tart

Bourbon Pecan Tart

\$48.50

Georgia pecans, Kentucky bourbon, buttercream rosettes

DESSERT MENU

Pastries

Serves 12-16

(All cakes, tortes, tarts and pastries send whole; serving utensil included)

Apple Galette
\$41.95

Apples, cinnamon, and nutmeg in a homemade crust, dusted with powdered sugar

Mousse Al Cioccolato
\$51.95

Chocolate mousse on a light chocolate sponge cake, dusted with cocoa powder

DESSERT MENU

Strudels

EVENTI

Serves 12-16

(All cakes, tortes, tarts and pastries sent whole; serving utensil included)

Apple Strudel

\$54.50

Fresh apples and cinnamon in flaky puff pastry, topped with glazed apple slices

Pear Strudel

\$55.50

Fresh pear and figs in flaky puff pastry, topped with glazed pear slices

Berry Strudel

\$57.75

Blueberries and raspberries in a flaky puff pastry, topped with glazed strawberry slices

Strudel Trio

\$57.75

Apple, berry, and pear strudel with fresh strawberries and phyllo nut rolls

DESSERT MENU

Bars/Cookies

Serves 12-16

(All cakes, tortes, tarts and pastries sent whole; serving utensil included)

Assorted Bars

\$55.50

Brownies, lemon bars, blondies, pecan chocolate chunk, raspberry-blackberry bars, phyllo nut rolls

Assorted Cookie Tray

\$53.50

Key lime bites, sesame wafers, Baci di Dama, Pignoli, almond Florentines, double chocolate crisps, chocolate-dipped pizzeles, almond and chocolate-dipped biscotti, Amaretto cookies

DESSERT MENU

Classics

Serves 12-16

(All cakes, tortes, tarts and pastries sent whole; serving utensil included)

Chocolate-Dipped Mini Cannolis

European chocolate-dipped pastry shells filled with Mascarpone and chocolate chunks

16 Cannolis \$49.50

32 Cannolis \$86.95

Tiramisu

\$51.95

Italian ladyfingers soaked in espresso, layered with Mascarpone, liqueur, shaved chocolate, fresh strawberries, and mint

BREAD MENU

Breads/Butter

(All loaves are sliced)

Grilled Focaccia
\$7.25

Herbed focaccia brushed with olive oil and grilled, cut into wedges

Country Italian
\$5.95

Crisp-crust white with a light and airy texture

Peasant
\$6.25

Italian white with medium-crisp crust, dusted with flour

Whole Grain
\$5.95

Multi-grain bread slightly sweetened with honey and malt

BREAD MENU

Rolls

EVENTI

DINNER ROLLS BY THE DOZEN

Seeded French
\$9.95

Rustique White
\$9.95

Whole Wheat
\$9.95

Assortment
\$9.95

4 each - Seeded French, Rustique White, Whole Wheat

French Sandwich Roll
\$13.25

Slightly chewy, crisp crust with light and airy texture (6 rolls)

BEVERAGES MENU

Sodas

Coca-Cola \$2.35

Diet Coke \$2.35

Sprite \$2.35

Sprecher Root Beer \$2.95

Sprecher Cream Soda \$2.95

BEVERAGES MENU

Mineral Water

San Pellegrino \$3.10

Dasani \$2.75



BEVERAGES MENU

Tea/Lemonade

EVENTI

Arizona Iced Tea \$3.75

BEVERAGES MENU

Sparkling Beverages

San Pellegrino Limonata (Lemon)	\$2.85
San Pellegrino Aranciata (Orange)	\$2.85
Lorina French Orangeade	\$4.15
Lorina French Lemonade	\$4.15

BEVERAGES MENU

Juices & Nectars

Nantucket Apple Juice	\$3.10
Nantucket Orange Juice	\$3.10
Orange Mango Nectar	\$3.10
Kiwi Berry Nectar	\$3.10
Cranberry Nectar	\$3.10

TABLEWARE

Tableware

EVENTI

Everything you need to accommodate any size group in the gracious Eventi tradition. Each item is recyclable, and carefully selected to complement the distinctive style of our Eventi serving platters and bowls.

Black Spoons (10)	\$2.25
Black Spoons (20)	\$3.75
Black Forks (10)	\$2.25
Black Forks (20)	\$3.75
Black Knives (10)	\$2.25
Black Knives (20)	\$3.75
Black 9" Plates (10)	\$11.95
Black 9" Plates (20)	\$21.25
Black 5" Plates (10)	\$7.75
Black 5" Plates (20)	\$12.75
Clear Beverage Glasses (10)	\$6.00
Clear Beverage Glasses (20)	\$8.95
Paper Napkins (10)	\$2.85
Paper Napkins (20)	\$4.75
Tableware Sets (10) (Includes 9" plate, fork, knife, spoon and Eventi napkins)	\$17.75
Tableware Sets (20) (Includes 9" plate, fork, knife, spoon and Eventi napkin)	\$32.50
Paper Tablecloth (Each) (54" x 108")	\$4.25

TABLEWARE

Serviceware

EVENTI

Everything you need to accommodate any size group in the gracious Eventi tradition. Each item is recyclable, and carefully selected to complement the distinctive style of our Eventi serving platters and bowls.

Chafer Set (Disposable) (Includes 1 disposable chafer, 2 sternos, 1 aluminum full pan set)	\$28.50
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Aluminum Half Pan Set	\$4.95
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Sterno (Each)	\$2.25
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Aluminum Full Pan Set	\$9.50
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C O S S E T T A



EVENTI

PRIX FIXE MENU

FOR ASSISTANCE CALL 651.224.8419

PRIX FIXE: COLD MENU

Boxettas

*Eventi box lunch served with pasta salad, olive condite relish,
housemade potato chips, Italian candies and housemade Baretti cookie*

Tom Turkey
\$17.50

Slow-roasted turkey, tomatoes, field greens, baby Swiss, cranberry mayonnaise on focaccia

Smoked Ham
\$17.50

Glazed pit ham, baby Swiss cheese, spring greens, tomatoes, honey mustard mayonnaise on grilled focaccia

Grilled Vegetable
\$17.50

Char-grilled zucchini, yellow squash, red bell pepper, portobello mushroom, caramelized onion, smoked mozzarella, arugula on grilled Ciabatta bread

Beef Brisket
\$17.50

Braised beef brisket, tomato, arugula, cheddar cheese, mayonnaise on seeded corn rye

Niçoise Tuna Salad
\$17.50

Albacore tuna, capers, celery, red onion, cucumber, Kalamata olives, red bell peppers, fresh herbs on Country Italian bread

PRIX FIXE: COLD MENU

Executive Entrées

Individual Executive Entrees include grilled focaccia, sun-dried tomato and Asiago butter, chocolate-dipped mini cannolis, mixed berries with candied nuts, and Italian candies

Grilled Beef Tenderloin
\$30.95

Char-grilled tenderloin, Asiago roasted potato salad, grilled asparagus, horseradish cream, whole roasted button mushrooms

Roasted Pork Tenderloin
\$29.95

Herb-rubbed seared and roasted pork tenderloin, Asiago roasted potato salad, haricots verts, dried fruit chutney, grilled pineapple

Country Roasted Chicken
\$29.95

Herb-rubbed and roasted boneless breast of chicken, Asiago roasted potato salad, haricots verts, cilantro cream

Asian Salmon Fillet
\$29.95

Asian barbeque-glazed Atlantic salmon, Asiago roasted potato salad, haricots verts, English cucumber

Apple-Grilled Shrimp
\$30.95

Poached apple-grilled jumbo Black Tiger shrimp, Asian noodle salad, haricots verts, grilled pineapple

Portobello Mushroom Steak
\$29.95

Char-grilled mushroom, Asiago roasted potato salad, haricots verts, horseradish cream

PRIX FIXE: COLD MENU**Executive Salads**

Individual Executive Salads include grilled focaccia, sun-dried tomato and Asiago butter, chocolate-dipped mini cannolis, mixed berries with candied nuts, and Italian candies

CHICKEN

Chicken Caesar
\$26.95

Grilled chicken breast, romaine, Romano and Grana Padano Parmesan, house-baked croutons, classic Caesar dressing

Spring Strawberry & Chicken
\$25.95

Grilled chicken, mixed field greens, strawberries, caramelized almonds, raspberry vinaigrette
Chop Chop
\$28.95

Grilled chicken breast, shredded romaine, pennette pasta, diced tomatoes, Nueske bacon, scallions, feta, garlic vinaigrette

BEEF & PORK

Steakhouse Special
\$29.95

Charred beef tenderloin, Roma tomatoes, Yukon gold potato fingers, house-mixed lettuce, dry-roasted mushrooms, scallions, balsamic vinaigrette

Cossetta Salad
\$27.95

Roasted prosciutto, Gorgonzola, mixed lettuce, Cossetta's house vinaigrette

Italian Chopped
\$27.95

Roasted prosciutto, Gorgonzola, tomatoes, toasted pine nuts, pennette pasta, scallions, mixed lettuce, garlic vinaigrette

PRIX FIXE: COLD MENU**Executive Salads**

Individual Executive Salads include grilled focaccia, sun-dried tomato and Asiago butter, chocolate-dipped mini cannolis, mixed berries with candied nuts, and Italian candies

VEGETARIAN

Garden Fresco
\$27.95

Basil-marinated plum tomatoes, fennel, red onions, fresh herbs, mixed lettuce, Italian vinaigrette

Spring Apple
\$27.95

Mixed spring greens, apples, Gorgonzola, candied walnuts, scallions, Cossetta's house vinaigrette

Spinach Cranberry
\$28.95

Spinach, candied pecans, dried cranberries, Parrano cheese, maple vinaigrette

Caesar
\$26.95

Romaine, Romano and Grana Padano Parmesan, house-baked croutons, classic Caesar dressing

Mediterranean
\$26.95

Romaine, tomatoes, red onion, English cucumber, pepperoncini, pennette pasta, Kalamata olives, feta, fresh herbs, garlic vinaigrette

SEAFOOD

Grilled Shrimp Salad
\$29.95

Grilled jumbo Black Tiger shrimp, spring greens, romaine, tomatoes, cucumber, Kalamata olives, sliced lemon, dill, lemon vinaigrette

PRIX FIXE: COLD MENU**Executive Salads**

Individual Executive Salads include grilled focaccia, sun-dried tomato and Asiago butter, chocolate-dipped mini cannolis, mixed berries with candied nuts, and Italian candies

Grilled Salmon Limone
\$29.95

Fresh Atlantic salmon, romaine, tomato, dill, red onion, penne pasta, cucumber, lemon, garlic vinaigrette

PASTA

Asian Noodle
\$26.95

Fettuccine-style rice noodles, carrots, peapods, red bell peppers, cilantro, tamari-lime vinaigrette

Mushroom Ravioli
\$26.95

Portobello-filled ravioli, grilled asparagus, red bell peppers, scallions, dry-roasted button mushrooms, garlic vinaigrette

Penne Chicken & Asparagus
\$26.95

Chicken, red bell peppers, scallions, asparagus, Parmesan, fresh herbs, garlic vinaigrette

Farfalle & Broccoli
\$26.95

Farfalle pasta, broccoli, cherry tomatoes, Parmesan, garlic vinaigrette

Fusilli with Feta & Grilled Chicken
\$26.95

Sliced grilled chicken with carrots, scallions, feta, black olives, herbs, red bell pepper, red onion, and Italian vinaigrette

PRIX FIXE: COLD MENU

Executive Sandwiches

Individual Executive Platters include pasta salad, mixed berries, Italian candies, olives, pickle, and chocolate-dipped mini cannolis

Steakhouse
\$29.95

Char-grilled beef tenderloin, dry-roasted mushrooms on grilled country Italian bread

Pork Tenderloin
\$29.95

Seared pork tenderloin, caramelized pears, Cambozola cheese on grilled country Italian bread

Grilled Chicken
\$29.95

Sliced grilled chicken, Bibb lettuce, Roma tomatoes, Muenster cheese, and aioli on grilled country Italian bread

Niçoise Tuna Salad
\$29.95

Albacore tuna, capers, celery, red onion, cucumber, Kalamata olives, red bell peppers, fresh herbs on Country Italian bread

Grilled Vegetable
\$29.95

Char-grilled zucchini, yellow squash, red bell peppers, portobello mushrooms, caramelized onions, smoked mozzarella, arugula on grilled Ciabatta bread

Smoked Turkey Cobb
\$29.95

Shaved smoked turkey, Gorgonzola butter, romaine, tomatoes, Nueske bacon on grilled Country Italian bread

PRIX FIXE:

COLD MENU/COMPLETE MEALS

The V.I.P

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware

\$461.00 Per person \$28.81

Grilled Beef Tenderloin & Country Chicken

Char-grilled beef tenderloin, herb-rubbed roast breast of chicken, whole roasted mushrooms, caramelized onions, cilantro cream and horseradish cream sauces

Bruschetta Assortimento

Basil-marinated tomatoes, tapenades of artichoke and herb, Kalamata olive, and grilled eggplant and Boursin, with olive oil crostini, Asiago toast, sesame crisps, and assorted grilled breads

Spring Apple Salad

Mixed spring greens, apples, Gorgonzola, candied walnuts, scallions, Cossetta's house vinaigrette

Grilled Asparagus

Asparagus spears marinated in olive oil and grilled with red bell peppers

Asian Noodle Salad

Fettuccine-style rice noodles, carrots, peapods, red bell pepper, cilantro, tamari-lime vinaigrette

Very Berry Tart

Light pastry cream in a flaky shell, topped with assorted berries and dusted with powdered sugar

Bread Basket

French Baguette, Rustique Ciabatta, Whole Grain, Roasted Garlic, Corn Rye, Seeded French Rolls, Grilled Focaccia, with sun-dried tomato and Asiago butter

PRIX FIXE:

COLD MENU/COMPLETE MEALS

The Eventi

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$286.00 Per person \$17.88

Country Turkey Platter

Herb-rubbed roast turkey, cranberry relish, roast garlic, cranberry mayonnaise, with haricots verts salad

Asiago Roasted Potato Salad

Asiago- and rosemary-roasted red potatoes, grilled red bell peppers, haricots verts, scallions, Italian parsley, Asiago toast

Haricots Verts

French green beans, extra virgin olive oil, lemon, parsley, oregano, thyme, roasted red bell pepper

Apple Strudel

Fresh apples and cinnamon in flaky puff pastry, topped with glazed apple slices

Bread Basket

French Baguette, Rustique Ciabatta, Whole Grain, Roasted Garlic, Corn Rye, Seeded French Rolls, Grilled Focaccia, with sun-dried tomato and Asiago butter

PRIX FIXE:

COLD MENU/COMPLETE MEALS

The Picnic

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$414.00 Per person \$25.88

Sandwich Basket

Choice of 16 from Sandwich Basket menu

Penne Chicken & Asparagus

Chicken, red bell peppers, scallions, asparagus, Parmesan, fresh herbs, garlic vinaigrette

Housemade Potato Chips

Deli Dills

Apple Galette

Apples, cinnamon, and nutmeg in a homemade crust, dusted with powdered sugar

PRIX FIXE:

COLD MENU/COMPLETE MEALS Cocktail Party

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$329.00 Per person \$20.56

Antipasto Marzi

Tuscano and Filzette salamis, fresh mozzarella, Asiago, Gorgonzola, prosciutto-pear rolls, roasted garlic, sliced baguette, grilled focaccia, olive oil crostini, served with grilled eggplant and artichoke tapenades

Misto Grill

Skewers of grilled beef tenderloin, apple-glazed shrimp, and country chicken, with grainy mustard and cilantro cream sauces

Rollettas

Fresh Italian flat bread wraps of beef, ham, turkey, vegetable, and Italian meats with olive condite relish

Chocolate-Dipped Mini Cannolis

European chocolate-dipped pastry shells filled with Mascarpone and chocolate chunks

PRIX FIXE:

COLD MENU/COMPLETE MEALS Wine Party

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$395.00 Per person \$24.69

Snack Basket

Wasabi peas, Yukon gold potato fingers, spicy peanuts, Asiago toast, sesame and cheddar crisps, benne wafers, and olive oil crostini

Cheese & Fruit

A selection of imported and domestic cheeses, grapes, berries, candied walnuts, prosciutto-wrapped pears, cracker/crisp bowl

Piccino Canapés

Bite-sized assorted grilled and toasted breads topped with beef tenderloin, smoked salmon, grilled eggplant tapenade, mushroom duxelle, artichoke tapenade, and Kalamata olive with Chèvre

Vegetable Assortimento

Fresh-cut carrots, broccoli, red bell peppers, and cauliflower arranged in purple kale, accompanied by olive oil-marinated grilled asparagus and pineapple, with roasted vegetable skewers, roasted tomato and fresh dill sauces presented in a wicker basket

Chocolate Dipped Mini Canolis

European chocolate dipped pastry shells filled with Mascarpone and chocolate chunks

PRIX FIXE:

COLD MENU/COMPLETE MEALS Corner Deli

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$325.00 Per Person \$20.31

The Deli Platter

Country chicken, smoked ham, Tom turkey, seared roast beef, corned beef, pastrami, Swiss, Muenster, Pepperjack, Roma tomatoes, Bibb lettuce, aioli and seeded mustard spreads, and deli dills

Country Potato Salad

Asiago- and rosemary-roasted red potatoes, grilled red bell peppers, haricots verts, scallions, Italian parsley, Asiago toast

Marinated Mozzarella Bocconcini

Fresh Bocconcini mozzarella marinated in extra virgin olive oil, fresh basil

Vanilla Cheesecake

Rich cream cheese filling topped with whipped cream and fresh strawberries

Bread Basket

French Baguette, Rustique Ciabatta, Whole Grain, Roasted Garlic, Corn Rye, Seeded French Rolls, Grilled Focaccia, with sun-dried tomato and Asiago butter

PRIX FIXE:

COLD MENU/COMPLETE MEALS

The Get Together

EVENTI

Themed meals that serve 16 - everything from main courses to dessert for one fixed price. Includes tableware.

\$325.00 Per person \$20.31

Sandwich Hors d'Oeuvres

Bite-sized sandwiches of grilled chicken, beef tenderloin, smoked salmon, Margherita, and pork tenderloin garnished with benne wafers

Marinated Mozzarella Bocconcini

Fresh Bocconcini mozzarella marinated in extra virgin olive oil, fresh basil

Condimento

Assorted olives, including red pepper stuffed Queen, spicy Calabrese and Kalamatas, herb-marinated artichoke hearts, palm hearts, deli dills, pepperoncini, whole roasted mushrooms, roasted red bell peppers, caperberries

Fusilli with Feta & Grilled Chicken

Sliced grilled chicken, carrots, scallions, feta, black olives, herbs, red bell pepper, red onion, and Italian vinaigrette

Assorted Bars

Brownies, lemon bars, blondies, pecan chocolate chunk, raspberry-blackberry bars, phyllo nut rolls

PRIX FIXE:

HOT MENU/COMPLETE MEALS

The Family

EVENTI

Complete meals for 16 people at one fixed price. Includes tableware.

\$263.00 Per person \$16.44

Lasagna Al Forno

Layers of Italian sausage, pasta, ricotta, mozzarella, fresh herbs, and red sauce, topped with fresh mozzarella

Cossetta Salad

Roasted prosciutto, Gorgonzola, mixed lettuce, Cossetta's house vinaigrette

Classico Bread Basket

French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta with sun-dried tomato and Asiago butter

Vanilla Cheesecake

Rich cream cheese filling topped with whipped cream and fresh strawberries

PRIX FIXE:

HOT MENU/COMPLETE MEALS

Di Speciali

EVENTI

Complete meals for 16 people at one fixed price. Includes tableware.

\$362.00 Per person \$22.63

Chicken Marsala

Breast of chicken sauteed in olive oil, rosemary and thyme, served with a mushroom and Marsala wine sauce

Antipasto Marzi

Tuscano and Filzette salamis, fresh mozzarella, Asiago, Gorgonzola, prosciutto-pear rolls, roasted garlic, sliced baguette, grilled focaccia, olive oil crostini, served with grilled eggplant and artichoke tapenades

Garden Fresco Salad

Basil-marinated plum tomatoes, fennel, red onions, fresh herbs, mixed lettuce, Italian vinaigrette

Classico Bread Basket

French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta with sun-dried tomato and Asiago butter

Penne Alla Fresco

Penne pasta and fresco sauce, made with San Marzano tomatoes, served with Italian parsley, imported Parmesan and Romano cheeses

Tiramisu

Italian ladyfingers soaked in espresso, layered with Mascarpone, liqueur, shaved chocolate, fresh strawberries, and mint

PRIX FIXE:

HOT MENU/COMPLETE MEALS

Fresco

EVENTI

Complete meals for 16 people at one fixed price. Includes tableware.

\$286.00 Per person \$17.88

Penne Alla Fresco

Penne pasta and fresco sauce, made with San Marzano tomatoes, served with Italian parsley, imported Parmesan and Romano cheeses

Chop Chop Salad

Grilled chicken breast, shredded romaine, pennette pasta, diced tomatoes, Nueske bacon, scallions, feta, garlic vinaigrette

Bruschetta Assortimento

Basil-marinated tomatoes, tapenades of artichoke and herb, Kalamata olive, and grilled eggplant and Boursin, with olive oil crostini, Asiago toast, sesame crisps, and assorted grilled breads

Classico Bread Basket

French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta with sun-dried tomato and Asiago butter

Very Berry Tart

Light pastry cream in a flaky shell, topped with assorted berries and dusted with powdered sugar

PRIX FIXE:

HOT MENU/COMPLETE MEALS

Caferia

EVENTI

Complete meals for 16 people at one fixed price. Includes tableware.

\$303.00 Per person \$18.94

Ravioli Bolognese

Small beef- and ricotta-filled ravioli, served with classic Bolognese sauce, topped with Romano and Parmesan cheeses

Italian Chopped Salad

Roasted prosciutto, Gorgonzola, tomatoes, toasted pine nuts, pennette pasta, scallions, mixed lettuce, garlic vinaigrette

Bruschetta Assortimento

Basil-marinated tomatoes, tapenades of artichoke and herb, Kalamata olive, and grilled eggplant and Boursin, with olive oil crostini, Asiago toast, sesame crisps, and assorted grilled breads

Classico Bread Basket

French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta with sun-dried tomato and Asiago butter

Double Chocolate Cake

Dark chocolate cake layered with chocolate buttercream, topped with chocolate shavings

PRIX FIXE:**HOT MENU/COMPLETE MEALS****Simply Hors d'Oeuvres****EVENTI**

Complete meals for 16 people at one fixed price. Includes tableware.

\$406.00 Per person \$25.38

Italian Sausage Calabrese

Pan-roasted link sausages, sliced in Calabrese sauce with bell peppers, onion, mushroom, tomato, and white wine

Sandwich Hors d'Oeuvres

Bite-sized sandwiches of grilled chicken, beef tenderloin, smoked salmon, Margherita, and pork tenderloin garnished with benne wafers

Fruit & Berries

Pineapple, cantaloupe, honeydew, kiwi, mango, papaya, fresh coconut, grapes, berries, minted fruit dip

Antipasto Marzi

Tuscano and Filzette salamis, fresh mozzarella, Asiago, Gorgonzola, prosciutto-pear rolls, roasted garlic, sliced baguette, grilled focaccia, olive oil crostini, served with grilled eggplant and artichoke tapenades

Grilled Vegetables

Marinated and grilled red bell peppers, portobello mushrooms, carrots, asparagus, red onion, plum tomatoes, eggplant, yellow squash, zucchini, and roasted red bell pepper sauce for dipping

PRIX FIXE:

HOT MENU/COMPLETE MEALS

Traditionale

EVENTI

Complete meals for 16 people at one fixed price. Includes tableware.

\$263.00 Per person \$16.44

Mostaccioli Con Ricotta

Traditional mostaccioli rigate pasta, fresh ricotta cheese sauce, Parmesan, Cossetta family red sauce

Caesar Salad

Romaine, Romano and Grana Padano Parmesan, house-baked croutons, classic Caesar dressing

Classico Bread Basket

French Baguette, Country Italian, Grilled Focaccia, Rustique Ciabatta with sun-dried tomato and Asiago butter

Chicken Parmigiano

Breast of chicken breaded with fresh herbs and Parmesan, pan-fried and served with spaghetti sauce

Chocolate-Dipped Mini Cannolis

European chocolate-dipped pastry shells filled with Mascarpone and chocolate chunks