

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 Baretto cookie***

Tom Turkey  
\$15.75

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

Smoked Ham  
\$15.75

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

Grilled Vegetable  
\$15.75

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

Beef Brisket  
\$15.75

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

Niçoise Tuna Salad  
\$15.75

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 Platters include grilled focaccia, sun-dried tomato and Asiago butter, Italian candies and chocolate-dipped mini cannolis***

Grilled Beef Tenderloin  
\$27.95

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

Roasted Pork Tenderloin  
\$26.95

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

Country Roasted Chicken  
\$26.95

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

Asian Salmon Fillet  
\$26.95

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

Apple-Grilled Shrimp  
\$27.95

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

Portobello Mushroom Steak  
\$26.95

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



# EVENTI

## PRIX FIXE: COLD MENU

# Executive Salads

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

### CHICKEN

Chicken Caesar  
\$24.50

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

Spring Strawberry & Chicken  
\$24.50

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

Chop Chop  
\$25.95

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

### BEEF & PORK

Steakhouse Special  
\$26.95

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

Cossetta Salad  
\$24.95

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

Italian Chopped  
\$24.95

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

**PRIX FIXE: COLD MENU****Executive Salads**

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

**VEGETARIAN**

Garden Fresco  
\$23.95

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

Spring Apple  
\$24.95

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

Spinach Cranberry  
\$25.95

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

Caesar  
\$23.95

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

Mediterranean  
\$24.95

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

**SEAFOOD**

Grilled Shrimp Salad  
\$27.95

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

Grilled Salmon Limone  
\$27.95

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

**PASTA**

Asian Noodle  
\$24.95

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

Mushroom Ravioli  
\$24.95

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

Penne Chicken & Asparagus  
\$24.50

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

Farfalle & Broccoli  
\$23.95

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

Fusilli with Feta & Grilled Chicken  
\$24.50

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

## PRIX FIXE: COLD MENU

## Executive Entrées

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\$27.95

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

Roasted Pork Tenderloin  
\$26.95

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

Country Roasted Chicken  
\$26.95

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

Asian Salmon Fillet  
\$26.95

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

Apple-Grilled Shrimp  
\$27.95

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

Portobello Mushroom Steak  
\$26.95

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

## 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.***

\$439.00 Per person \$27.44

### **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.***

\$272.00 Per person \$17.00

### **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.***

\$394.00 Per person \$24.63

### **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.***

\$314.00 Per person \$19.63

### **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.***

\$376.00 Per person \$23.50

### **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 Marsapone 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.***

\$309.00 Per person \$19.32

### **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.***

\$309.00 Per person \$19.32

### **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.***

\$250.00 Per person \$15.63

### **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.*

\$345.00 Per person \$21.57

### **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.***

\$272.00 Per person \$17.00

### **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.***

\$288.00 Per person \$18.00

### **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.***

\$387.00 Per person \$24.19

### **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