

C O S S E T T A



EVENTI

PRIX FIXE MENU

FOR ASSISTANCE CALL 651.224.8419

PRIX FIXE: COLD MENU

Boxettas

EVENTI

*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