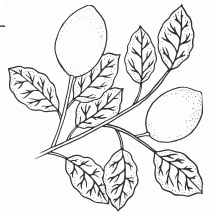

The Details:



Thank you for considering us to host your upcoming event! Please review the details included here and feel welcome to reach out with any questions. If your event does not require privacy, we can accommodate up to 20 guests in our Main Dining Room at long, rectangle table without a food and beverage minimum.

Amy Ciancarelli, Executive Business Manager
amy@northshorehospitality.com
978-560-3513

Veranda ACCOMMODATES 30-45 GUESTS

Private and enclosed. Open year round with heat and retractable windows.

MON - FRI LUNCH \$1200 FOOD & BEVERAGE MIN

SAT & SUN LUNCH \$2000 FOOD & BEVERAGE MIN

SUN - WED DINNER \$2500 FOOD & BEVERAGE MIN

THU DINNER \$5500 FOOD & BEVERAGE MIN

Alternatively, you can book 4-6pm or 8:30-10:30pm with a \$2500 minimum.

Front Dining Room SEATS 15-30 GUESTS

Semi-private, separated from the Main Dining Room by a half wall.

MON-FRI LUNCH \$1000 FOOD & BEVERAGE MIN

SAT & SUN LUNCH \$1500 FOOD & BEVERAGE MIN

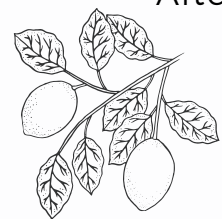
SUN - WED DINNER \$2000 FOOD & BEVERAGE MIN

THU DINNER \$4000 FOOD & BEVERAGE MIN

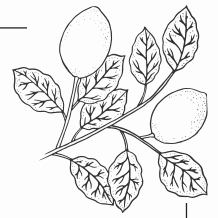
Alternatively, you can book 4-6pm or 8:30-10:30pm with a \$2000 minimum.

Please keep in mind, minimums are subject to change seasonally.

Holiday weekends may vary.



Event Enhancements:



CHARCUTERIE BOARD \$13/GUEST

Beautifully designed with a selection of imported meats and cheeses, jams, crackers, olives

CHAMPAGNE OR BELLINI BAR \$28/GUEST

Italian Prosecco, peach puree, orange juice, pomegranate juice

CHAMPAGNE/CANNOLI CART RENTAL

Rented through Capri Soleil Events; does not include beverages.

Frequently Asked Questions:

CAN I BRING IN MY OWN CAKE?

We have an in-house pastry chef and she is super talented. You are welcome to send us inspiration photos for your cake design. Price is determined by the number of guests and the complexity of design. We can also offer a mini dessert station as a cake alternative.

CAN MY GUESTS PAY FOR THEIR OWN DRINKS?

We do not offer a "cash bar." You can set a dollar limit per drink or opt for beer and wine only.

DO YOU HAVE KID'S MEALS?

We have a very "kid friendly" menu that includes chicken tenders with fries and pasta with butter or marinara.

DO YOU OFFER GLUTEN FREE OR VEGAN MENUS?

Our staff are well-trained in handling any dietary restrictions. Your server will guide your guests through the menu and discuss alternatives.

Preferred Local Vendors:

CAPRI SOLEIL EVENTS

781.953.4740

FIG BALLOON

978.969.6281

FULL MOON BALLOON

617.590.9148

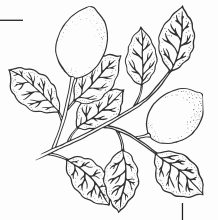
THE LEONHARDS FLORIST

978.922.4295



LUNCHEON MENU

AVERAGE \$42 PER GUEST



Antipasti (choose 2)

SERVED FAMILY STYLE

EGGPLANT ROLLATINI

MEATBALLS

GREEK SALAD

DANIELLA'S SALAD

CAESAR SALAD

Choice of Entree (choose 3)

RIGATONI BOLOGNESE

a true classic, made with beef and pork

PARMIGIANO

eggplant, chicken or veal

PAN SEARED SALMON

pesto pasta, tomato, pine nuts

SPAGHETTI AND MEATBALLS

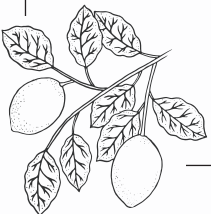
Nonna's marinara sauce

CHICKEN AND BROCCOLI

pink parmesan cream sauce, penne

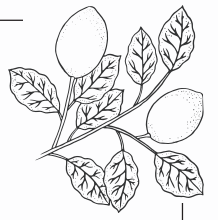
Dolce (choose 1)

CANNOLI - TIRAMISU - GELATO - SORBETTO



PRIMA MENU

AVERAGE \$65 PER GUEST



Antipasti

SERVED FAMILY STYLE

EGGPLANT ROLLATINI

CALAMARI FRITTI

MEATBALLS

Insalata

DANIELLA'S

gorgonzola, dried cranberries, pistachio nuts

Choice of Entree

RIGATONI BOLOGNESE

a true classic, made with beef and pork

CHICKEN PARMIGIANO

pan roasted, mozzarella, marinara

TUSCAN SALMON

capers, lemon, white wine, spinach, white beans, artichokes

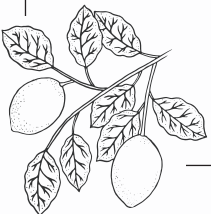
TENDERLOIN

wild mushroom risotto, white truffle

Dolce

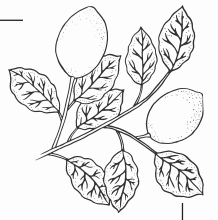
SAMPLING OF ITALIAN SPECIALTY DESSERT

cannoli, almond biscotti, tiramisu



SECONDA MENU

AVERAGE \$55 PER GUEST



Antipasti

SERVED FAMILY STYLE

EGGPLANT ROLLATINI
ARANCINI

Insalata

CAESAR

romaine, parmigiano reggiano, croutons

Choice of Entree

CHICKEN PICCATA

lemon, white wine, garlic, capers, artichoke hearts

SWORDFISH PUTTANESCA

simply grilled, tomatoes, olives, capers, garlic

PENNE ALLA VODKA

chicken, pink vodka sauce, English peas, pancetta

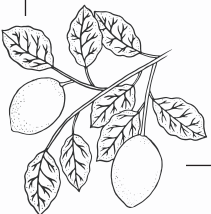
Choice of Dolce

SORBETTO

seasonal selection

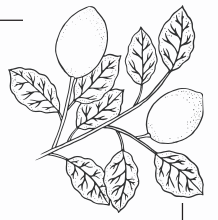
CANNOLI

homemade sweetened ricotta, chocolate chips



TERZA MENU

AVERAGE \$48 PER GUEST



Choice of Insalata

DANIELLA'S

gorgonzola, dried cranberries, pistachio nuts

CHOPPED ANTIPASTO

provolone, salami, pickled mushroom, onion, artichoke,
pepperoncini

Choice of Entree

PAN SEARED SCALLOPS

tomato and spinach risotto

PARMIGIANO

chicken, eggplant or veal

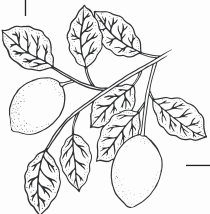
NONNA'S SAUCE

pork, meatballs and sausage, simmered all day

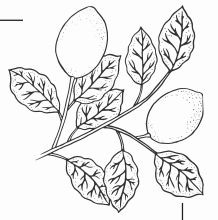
Dolce

CANNOLI

homemade sweetened ricotta, chocolate chips



COCKTAIL PARTY



Stationary Displays

CHARCUTERIE BOARD

imported meats and cheeses, jams, crackers, olives

TUSCAN VEGETABLE BOARD

grilled zucchini, eggplant, asparagus, mozzarella

Passed Appetizers

MINI ARANCINI

MINI MEATBALLS

TUNA TARTARE

PENNE ALLA VODKA

Entree Stations

TENDERLOIN

with mushroom risotto

PAN SEARED SALMON

with al dente asparagus

CHICKEN FRANCESE

lightly egg battered, lemon, white wine, artichokes
with roasted potatoes

Dolce

ASSORTED MINI PASTRY

cannoli, biscotti, eclair, tiramisu cups

