



**PERRICONE'S
MARKETPLACE AND CAFÉ**

SET MENU PREMIUM DINNER PACKAGE

15 S.E. TENTH STREET
MIAMI, FLORIDA 33131
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SET MENU EVENT PREMIUM DINNER

*Dine in Only Menu

APPETIZERS

Choose 2 of the following appetizers:

Appetizers are served family style on large platters

- Antipasto Misto (Italian Meats & Cheeses)
- Fried Calamari & Zucchini Straws
- Mozzarella Caprese
- Baked Brie en Croute

SALAD COURSE (same for all guests)

- Mixed Baby Greens with an Aged Balsamic Vinaigrette
- Classic Romano Caesar
- Organic Salad with a Fine Herb Vinaigrette

ENTRÉE

Choose 3 entrees from the following groups. Your guests will choose 1 of your 3 choices:

Entrée Salads:

- SESAME CRUSTED AHI TUNA SALAD SERVED MEDIUM RARE WITH A GINGER VINAIGRETTE DRESSING. SERVED ON A BED OF MIXED BABY GREENS
- CASHEW ENCRUSTED SALMON SALAD SERVED OVER FRESH SPINACH, STRAWBERRIES & FETA CHEESE WITH A CHIPOTLE KEY-LIME VINAIGRETTE
- SPINACH SALAD WITH SLICED FREE RANGE CHICKEN BREAST, FRESH RASPBERRIES, CANDIED WALNUTS, CRUMBLED GORGONZOLA & LOW-FAT RASPBERRY VINAIGRETTE

Pasta Entrées:

- SEAFOOD LINGUINI WITH SAUTEED SHRIMP, SCALLOPS, MUSSELS & CALAMARI WITH A CLASSIC SCAMPI SAUCE
- FETTUCCINE WITH SLICED FILET MIGNON, WILD MUSHROOMS & SUN-DRIED TOMATOES, FINISHED WITH A BAROLO WINE SAUCE & TOPPED WITH GOAT CHEESE
- PENNE WITH GRILLED CHICKEN, CALAMATA OLIVES, SUN-DRIED TOMATOES, DICED FETA CHEESE, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL
- JUMBO LOBSTER STUFFED RAVIOLI WITH A SAMBUCA CORAL PINK SAUCE
- PEAR & FOUR-CHEESE STUFFED FIOCCHI WITH A WALNUT-GORGONZOLA CREAM SAUCE
- PERRICONE'S CLASSIC CIOPPINO: SHRIMP, MUSSELS, SCALLOPS, FRESH AHI TUNA & SALMON MEDALLIONS OVER LINGUINE WITH A SEAFOOD BROTH
- GRANDMA JENNIE'S MEAT LASAGNA
- GIGI'S EGGPLANT PARMIGIANA SERVED WITH WHOLE WHEAT PENNE POMODORO
- LINGUINE WITH SAUTEED SHRIMP, DICED TOMATOES, FRESH BASIL, GARLIC & OUR SIGNATURE POMODORO SAUCE

Poultry, Fish & Meat Entrées:

- VEAL (OR CHICKEN) PARMIGIANA TOPPED WITH MELTED MOZZARELLA SERVED WITH PASTA POMODORO
- VEAL (OR CHICKEN) MARSALA SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- VEAL (OR CHICKEN) PICATTA SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- GRILLED MARINATED SKIRT STEAK (COOKED MEDIUM) TOPPED WITH CRISPY ONION STRINGS SERVED WITH STARCH & VEGETABLE OF THE DAY
- GRILLED NY SIRLOIN (COOKED MEDIUM) SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED SESAME CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A SOY-GINGER GLAZE SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED PISTACHIO CRUSTED SALMON OVER FRESH SAUTEED SPINACH WITH A RASPBERRY BEURRE BLANC, SERVED WITH THE STARCH & VEGETABLE OF THE DAY
- PAN SEARED MEDITERRANEAN BRANZINO 'LIVORNESE' SERVED WITH STARCH & VEGETABLE OF THE DAY
- PAN SEARED HERB CRUSTED MEDITERRANEAN BRANZINO WITH A FINE CITRUS BEURRE BLANC SERVED WITH THE STARCH & VEGETABLE OF THE DAY

DESSERT

Choose 2 of the desserts from the following group. Your guest will choose 1 of your 2 choices:

- TRIPLE CHOCOALTE LAYER CAKE
- FLOURLESS CHOCOLATE TRUFFLE MOUSSE CAKE
- BANANA CAKE
- TIRAMISU
- HOMEMADE FLAN
- COCONUT FLAN
- GELATO (VANILLA, CHOCOLATE, CHOCOLATE CHIP)
- SORBET (LEMON, STRAWBERRY)
- NY CANNOLI

INCLUDED BEVERAGES:

- ICED TEA
- SOFT DRINKS
- AMERICAN COFFEE

*REFILLS INCLUDED

BEVERAGES CHARGED ON CONSUMPTION:

- ALL ALCOHOLIC BEVERAGES
- ESPRESSO
- CAPPUCCINO
- CAFÉ LATE
- HERBAL TEAS

CHILDREN'S MENU- \$11.95 PER CHILD

Choose 1 of the following:

- CHICKEN FINGERS WITH FRENCH FRIES
- MOZZARELLA STICKS WITH FRENCH FRIES
- PENNE PASTA WITH POMODORO SAUCE
- MEAT LASAGNA
- PENNE PASTA WITH BUTTER

CHILDREN'S BEVERAGES:

- ICED TEA
- SOFT DRINKS

*REFILLS INCLUDED

FOOD PRICING:

\$45.95 PER ADULT

PLUS 8% SALES TAX & 18% GRATUITY

BRING YOUR OWN DESSERT TAKE \$1.00 OFF PER PERSON

***PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

ADDITIONAL BEVERAGE PRICING*:

MIMOSA OR SANGRIA: \$26.95 PER PITCHER (5-7 GLASSES)

PERRICONE'S PINOT GRIGIO OR MERLOT: \$25.99 PER BOTTLE

PERRICONE'S PROSECCO: \$26.95 PER BOTTLE

BEER: \$6.00 PER BOTTLE (DOMESTIC OR IMPORT)

LIQUOR/COCKTAILS: PLEASE ASK US ABOUT OUR OPEN BAR PACKAGES OR INDIVIDUAL COCKTAIL PRICES

***ADDITIONAL BEVERAGES WILL BE CHARGED AN ADDITIONAL 8% SALES TAX AND 18% GRATUITY**

PERRICONE'S SET MENU EVENT PREMIUM DINNER RESERVATION REQUEST FORM

CONTACT NAME: _____

COMPANY OR GUEST OF HONOR: _____

ADDRESS: _____

CITY: _____ ZIP CODE: _____

TELEPHONE: DAYTIME: _____

EVENING: _____

CELLULAR: _____

FAX: _____

EMAIL: _____

OCCASION/TYPE OF FUNCTION: _____

REQUESTED DATE: _____ DAY OF WEEK: _____

REQUESTED TIME: _____ (3 HOUR TIME LIMIT)

ESTIMATED NUMBER OF GUESTS: _____

MENU SELECTIONS

APPETIZER CHOICES: _____

SALAD COURSE: _____

ENTRÉE CHOICES: 1. _____

2. _____

3. _____

DESSERT CHOICES: 1. _____

2. _____

**BEVERAGES INCLUDED ARE ICED TEA, SOFT DRINKS & AMERICAN COFFEE.
ALL ALCOHOLIC BEVERAGES WILL BE CHARGED ON CONSUMPTION.**

PLEASE FAX THIS BACK TO (305)371-6647.

A PROPOSAL WILL BE EMAILED TO YOU FOR YOUR REVIEW.

**IF EVERYTHING MEETS YOUR APPROVAL, PLEASE RETURN THE CREDIT CARD
CONFIRMATION FORM AT YOUR EARLIEST CONVENIENCE TO SECURE YOUR DATE.**

FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN WINE?

DUE TO INSURANCE REGULATIONS WE CANNOT ALLOW OUTSIDE WINE/ALCOHOL INTO THE RESTAURANT FOR GROUP FUNCTIONS.

CAN I BRING A CAKE?

YES, WE ELIMINATE THE DESSERTS FROM THE PACKAGE AND TAKE \$1.00 OFF THE PRICE PER PERSON. WE WILL CUT AND SERVE YOUR CAKE.

WILL I HAVE A PRIVATE ROOM?

PRIVATE ROOMS ARE GUARANTEED FOR GROUPS OF 70-100. WE OFFER A SEMI PRIVATE AREA GIVING A PORTION OF A LARGER ROOM FOR FUNCTIONS WITH LESS THAN 70 GUESTS.

WILL THE TABLES HAVE LINENS?

IF YOU WOULD LIKE TO ADD LINEN, WE CAN PROVIDE YOU WITH WHITE CLOTH LINENS FOR \$10.00 PER LINEN.

CAN I HAVE A CAKE/GIFT TABLE?

YES, IF NEEDED. AT THE TIME THAT YOU GIVE YOUR FINAL NUMBER OF GUESTS WE WILL DISCUSS SET UP AND SPECIAL NEEDS.

(EXAMPLE: CAKE/GIFT TABLE AND SETUP REQUIREMENTS)

HOW IS LIQUOR, WINE OR MIMOSA CHARGED?

EITHER ON CONSUMPTION OR A CHOICE OF OUR BAR PACKAGES

WHAT HAPPENS IF IT RAINS AND MY PARTY IS SCHEDULED OUTSIDE?

ALL ROOMS ARE PROTECTED AND WEATHER PROOF WITH A/C AND HEAT IF NEEDED.

CAN I COME DECORATE?

YES, YOU HAVE 1 HOUR BEFORE YOUR RESERVATION FOR DECORATION/SET-UP.

HOW LONG WILL I HAVE THE AREA FOR?

PARTIES ARE TYPICALLY SCHEDULED FOR 3 HOURS

WHERE CAN MY GUESTS PARK?

WE OFFER VALET PARKING FOR \$6 PER CAR.

ATTENTION CUSTOMERS:

THANK YOU FOR YOUR INTEREST IN HOSTING A PARTY AT PERRICONE'S MARKETPLACE & CAFÉ. DUE TO THE POPULAR DEMAND FOR OUR PRIVATE FUNCTION ROOMS, THE FOLLOWING PROCEDURES ARE NECESSARY TO RESERVE YOUR PARTY DATE:

- 1. FAX YOUR RESERVATION FORM TO (305)371-6647**
- 2. WITHIN 48 HOURS A PRICED PROPOSAL WILL BE FAXED OR EMAILED TO YOU**
- 3. IF YOU ACCEPT THE TERMS OF THE PROPOSAL, PLEASE SIGN AND PROVIDE A CREDIT CARD NUMBER FOR RESERVATION PURPOSES AND FAX BACK THE ACCEPTANCE PAGE. NOTHING WILL BE CHARGED TO YOUR ACCOUNT UNTIL THE DAY OF THE EVENT.**
- 4. UPON RECEIPT OF YOUR ACCEPTANCE WE WILL CONFIRM YOUR RESERVATION BY FAX.**

PLEASE NOTE THAT UNTIL YOU RECEIVE YOUR CONFIRMATION FROM OUR ADMINISTRATIVE OFFICE, THE DATE YOU ARE TRYING TO RESERVE IS AVAILABLE TO THE FIRST CONFIRMED PARTY. SIMPLY FAXING A RESERVATION REQUEST DOES NOT GUARANTEE THE RESERVATION.