Appetizer Packages
For Parties of 25 and up

MINI TACOS
choose beef, chicken, or veggie chorizo. with cilantro, onion, salsa roja

TOMATO BRUSCHETTA
cherry tomato, garlic, basil, evoo, sea salt, ricotta, crostini

WARM MUSHROOM BRUSCHETTA
wild mushrooms, ricotta, crostini

CRISPY CHICKEN WINGS
bbq or buffalo, ranch or blue cheese, celery & carrot sticks

MINI HOT DOGS
ketchup, yellow mustard, sport peppers

CHICKEN QUESADILLAS
flour tortilla, chihuahua cheese, tinga, salsa roja, sour cream • sub steak $5 upcharge

NASHVILLE HOT CHICKEN
spiced crispy chicken filet, shredded lettuce, pickle, brioche bun, mayo

CHIPS & DIP
tortilla chips, queso, pico de gallo • add guacamole $3 per person

NACHOS
tortilla chips, pickled red onion, jalapeno, sour cream, carnitas, beer cheese • plant based chorizo or steak $5 upcharge

TOASTED RAVIOLI
pomodoro sauce

MAC N' CHEESE
creamy cheese sauce, cavatappi, smoke house bacon

WARM PRETZELS
beer cheese, whole grain mustard

BEEF SLIDERS
certified angus sirloin, caramelized onion

MINI ITALIAN BEEF SANDWICHES
giardiniera, au jus, sub roll

SHRIMP TACOS
cabbage, cilantro, chipotle lime aioli, cotija cheese, corn tortilla

FISH TACOS
cabbage, cilantro, chipotle lime aioli, cotija cheese, corn tortilla

SHRIMP CEVICHE
tomato, jalapeno, onion, lime juice, tomato juice, avocado, cilantro

IMPOSSIBLE SLIDERS
cheese, sliced pickle, ketchup, mustard

IMPOSSIBLE HOT DOGS
mustard, tomato, sport pepper, onion
Napolita Pizza Package
For Parties of 25 and up • $32 per person

Starters
Choice of salads or appetizers

Salads
Preselect 2

TRITATA ITALIANO
romaine, prosciutto, soppressata, peperoncini, tomato, onion, basil, garbanzo, grana padano, red wine vinaigrette

TOASTED FARRO
corn, tomato, persian cucumber, olives, basil, arcadian greens, lemon vinaigrette

CAESAR
romaine, shaved parmesan, garlic crouton

GIARDINO
arcadian greens, radish, tomato, carrot, red onion, ricotta salata, balsamic vinaigrette

Appetizers
Preselect 2

TOMATO BRUSCHETTA
cherry tomato, garlic, basil, evoo, sea salt, ricotta, crostini

WARM MUSHROOM BRUSCHETTA
wild mushrooms, ricotta, crostini

CAPRESE SALAD
ceilingene mozzarella, vine ripe cherry tomato, basil oil, sea salt, basil, balsamic glaze

ZUCCHINI FRITTE
crispy zucchini, fonduta sauce

SALUMI & FORMAGGI
3 cheese, 3 meats, rosemary taralli, olives, fig preserves, marcona almonds

MINI MEATBALLS
pomodoro sauce

TOASTED RAVIOLI
pomodoro sauce

Add ons
Chicken $6 per person
Salmon $13 per person
Napolita Pizza Package

Napolita Pizza

**Pizza Rossa**

**MARGHERITA**
fresh mozzarella, basil, e.v.o.o.

**CARNE ITALIANA**
spicy soppressata, garlic fennel house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.

**SALSICCIA ROSSA**
house-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.

**FUNGHI ROSSA**
fresh mozzarella, roasted mushrooms, basil, truffle oil

**SALAME PICCANTE**
spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.

**Pizza Bianca**

**FUNGHI BIANCA**
roasted mushrooms, fresh mozzarella, farm egg, cracked pepper, truffle oil, basil

**PROSCIUTTO E RUCOLA**
fresh mozzarella, prosciutto, arugula

**VERDURE ARROSTO**
goat cheese, parmigiano, fresh mozzarella, zucchini, roasted tomato & mushrooms, garlic, truffle oil

**CARBONARA**
pancetta, fresh mozzarella, fonduta, arugula, egg, cracked pepper

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Dessert

**GELATO**
chocolate, vanilla, pistachio

**ASSORTED COOKIE PLATTER**

**CANNOLI**
crushed pistachio

**SEASONAL FRUIT**
melon, citrus, berries
Casa Bonita Buffet Package
For Parties of 25 and up • $29 per person

Appetizers
Preselect 2

CHICKEN QUESADILLAS
flour tortilla, chihuahua cheese, tinga, salsa roja, sour cream • sub steak $5 upcharge

NACHOS
tortilla chips, pickled red onion, jalapeno, sour cream, carnitas, beer cheese • plant based chorizo or steak $5 upcharge

CHIPS & DIP
tortilla chips, queso & pico de gallo • guacamole $3 per person

LATIN CESAR SALAD
romaine, chipotle caesar dressing, garlic crouton, queso fresco

MEXICAN CHOPPED SALAD
roasted corn, black beans, chihuahua cheese, cilantro, tortilla strips, cilantro lime vinaigrette

CEVICHE
$5 per person

DESSERT
Preselect 1

TRES LECHES CAKE
CHURRO BITES
  cinnamon sugar

Tops

CHICKEN TINGA TACOS
STEAK TACOS
SHRIMP TACOS
  upcharge $5 per person

FISH TACOS
  choice of mahi mahi or crispy battered cod, upcharge $5 per person

TOPPINGS
Will receive all items listed below

Warm Flour and Corn Tortillas
Beans
Mexican Rice
Shredded Lettuce
Shredded Cheese
Sour Cream
Diced Onion
Pico de Gallo
Chopped Cilantro
Salsa Roja
Napolita Signature Dining Experience
For Guests of 15 and up: Price $120

Starters  
**Host to preselect 1**

**SEARED SCALLOP**  truffled white bean puree, herb oil
**GRILLED SHRIMP**  preserved lemon, tomato jam, fresh herb oil
**VEGETARIAN MEATBALLS**  zucchini spaghetti
**CRISPY PORK BELLY**  garlic balsamic glaze, calabrian chili gremolata

Entrees  
**Host to preselect 3**

**CHEESE TORTELLONI**  garlic fennel sausage, spinach, white wine, vine ripe tomatoes
**CHICKEN SALTIMBOCCA**  pinot grigio wine sauce
**SEARED WHITEFISH**  grilled artichoke, roasted tomato, white beans, rosemary, herb oil
**GRILLED TUSCAN SIRLOIN**  roasted garlic rosemary butter
**ZUCCHINI ROLLATINI**  pesto ricotta, tomato basil sauce
**WILD MUSHROOM STUFFED CHICKEN**  truffled ricotta, asparagus, cremini mushrooms

Sides  
**Host to preselect 2**

**WHIPPED BUTTER POTATOES**
**ASPARAGUS**  cremini mushrooms, fresh herbs
**ROASTED BRUSSEL SPROUTS**  almonds, cranberry
**STEAMED GREEN BEANS**  parsley, lemon zest
**ROASTED PEPPERS + GARLIC FENNEL SAUSAGE**  caramelized onion
**BLISTERED TOMATO**  rosemary, cracked pepper
**ROASTED CARROTS**  citrus glaze, thyme

Dessert  
**Host to preselect 1**

**MANGO PASSION FRUIT BOMB**  mango compote, fresh raspberry
**Tiramisu**  lady fingers, marscapone, cacao, marsala
**Cannoli**  chocolate chip cream, pistachio
**FRUTTI DI BASCO**  fresh berries, custard, buttery tart shell
**OPERA BAR**  almond sponge, coffee buttercream, chocolate ganache
**CARROT SPONGE CAKE**  cream cheese frosting

Beverages  non-alcoholic beverages included
Millennium Hall Drink Packages

For Guests of 25 and up

Premium Bar Package

PREMIUM LIQUOR BRANDS
PINOT NOIR
CABERNET
PINOT GRIGIO
CHARDONNAY
DOMESTIC & IMPORT BOTTLED BEER

includes select craft beers on draft, soft drinks, iced tea, and juices

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<th>Price</th>
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each additional hour is $22 per person

Standard Bar Package

CALL LIQUOR BRANDS
PINOT NOIR
CABERNET
PINOT GRIGIO
CHARDONNAY
DOMESTIC & IMPORT BOTTLED BEER

includes select craft beers on draft, soft drinks, iced tea, and juices

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each additional hour is $19 per person

Beer & Wine Package

PINOT NOIR
CABERNET
PINOT GRIGIO
CHARDONNAY
DOMESTIC & IMPORT BOTTLED BEER

includes select craft beers on draft, soft drinks, iced tea, and juices

<table>
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each additional hour is $17 per person

Full bottled wine list is available upon request

Wine selections are subject to change based on availability

"Shots" not included in the above packages

Coffee and hot tea not included in the above packages

Service charge of $250 per satellite bar