



PLANNING YOUR EVENT

Please let us start by saying Thank You for considering us for your next special event or private party. We take this very seriously and will put all of our experience and high standards to work for you.

At Sam & Gabe's our chefs have hand selected some of our favorite Italian dishes for you to choose from. Substitutions are welcome; however this could affect the pricing. For parties of 15 or fewer you are welcome to order right off the menu.

- **CUSTOMIZED MENU CARDS**

Sam & Gabe's is pleased to create custom menu cards specific for your event.

- **GUEST COUNT**

A final confirmation of guests that will be attending your event is needed no later than noon two days prior to your event.

- **AUDIO VISUAL**

We will be pleased to assist you with any of your A/V needs. Our event coordinator will discuss the pricing for these items.

- **SPECIALITY CAKES**

Outside cakes are welcome at Sam & Gabe's \$1.00 per guest plate will be charged for cutting and service of the cake. Sam & Gabe's can also have a specialty cake made for any occasion at an additional charge.

- **GRATUITY & TAX CHARGES**

A service charge and applicable state and local taxes will be added to all food and beverage charges.

- **ROOM FEES AND MINIMUMS**

If event is held on sight at Sam & Gabe's a food and beverage minimum spending will apply. Please consult with your event coordinator for specific amounts.

Antipasto

BY THE DOZEN

Toasted Ravioli	\$20
Bruschetta	\$18
Lobster Beignets	\$35
Pancetta Wrapped Scallops	\$50
Louisiana Jumbo Shrimp Cocktail	\$36
Wild Mushroom Stuffed Arancini	\$24
Bacon Wrapped Shrimp	\$40
Chicken Artichoke Crostini	\$18
Assorted Canapes	\$20

BY THE PLATTER

(Serves up to 25)

Fresh Fruit Tray	\$60
Vegetable Crudit�	\$60
Butcher Block	\$125
Lamb Meatballs	\$60
Thai Chicken Meatballs	\$50
Spinach Artichoke Dip with Pita Chips	\$40
Italian Nachos	\$40
Chef Freddy's Garlic Parmesan Wings	\$40
Goat Cheese Stuffed Peppadews	\$50

CUSTOM PLATED EVENT MENU

Only Available for events of 25 people or less
A personalized menu will be created for each guest

SALAD COURSE

Add House Chopped Salad for each guest for \$3.00 per person

Choose any 2 dressings for salads:
Tuscan Parmesan, Cucumber Green Goddess, Balsamic Vinaigrette, Creamy Gorgonzola, Creamy Garlic, Caesar

MAIN ENTREES

Choose 3 Entrée options to provide on the limited menu for your event

BEEF

All Beef Entrees Are Served with Roasted Garlic Parmesan Mashed Potatoes and Seasonal Vegetables

1938 BEEF STEAK DEBURGO - 34

8 oz. Center Cut Tenderloin, over 75-year-old Recipe, Pan Seared

FILET GORGONZOLA - 36

8 oz. Center Cut Tenderloin, Gorgonzola, Herbs and Toasted Bread Crumbs

FIELD MUSHROOM ZINFANDEL GLACE - 36

8 oz. Center Cut Tenderloin, Deep Forest Mushroom Demi-Glace

DELMONICO HAND CUT RIBEYE - 36

Grilled and Finished with Porcini Mushroom Butter and Hawaiian Black Sea Salt

BAGNA CAUDA RIBEYE - 38

"Hot Bath" of Bacon, Extra Virgin Olive Oil, Butter, White Anchovies

DRY AGED BONE IN KANSAS CITY STRIP - 42

Finished with Pink Peppercorns and Hawaiian Black Sea Salt

BEEF PRIME RIB AU JUS - 30

SEAFOOD

SCOTTISH SALMON - 24

Confetti Vegetable Risotto, Cured Tomato and Olive Relish, Preserved Lemon Vinaigrette

SEA SCALLOPS - 28

Pan Seared, Sweet Potato Latkes, Tomato Fondue, Fried Sage and Blood Orange Beurre Blanc

ASIAGO ENCRUSTED MARKET FISH

Pan Seared Market Fresh Catch, Asiago Herb Crust, Parmesan Polenta, Vegetable Noodles, Caper Butter

PASTAS

PESTO ANGELOTTI - 22

Ricotta Cheese Filled Angelotti, House Red Sauce, Kale and Basil Pesto, Sautéed Squash, Mushrooms, and Spinach

FOUR CHEESE MANICOTTI - 16

Four Cheeses, Creamed Spinach, Roasted Garlic, House Red Sauce, Fried Polenta Croutons

CHICKEN AND FOREST MUSHROOM LASAGNA - 18

Ricotta, Mozzarella, Sage Béchamel, Arugula Pesto, Parmesan Gremolata

LINGUINI BOLOGNESE - 18

House Italian Sausage, Braised Pork, Roasted Root Vegetables, Red Sauce, Fresh Cream, Home Made Linguini

FRUTTI DE MARE - 30

Fresh Linguini, Sautéed Shrimp, Scallops, Mussels, Clams, Market Fish, Kale, and Blistered Tomatoes, Riesling Fumet, Crostini

LINGUINI ALLA SOPHIA-21

Sautéed Garlic, Mushrooms, Sun-Dried Tomatoes, Fresh Basil and Chicken, Finished in a Light Cream Sauce

POULTRY

BELL & EVANS ROASTED HALF CHICKEN - 24

Hormone and Antibiotic Free Chicken, Roasted Vegetables, Ricotta Gundi, Caramelized Root Vegetable Jus

CHICKEN ASIAGO - 21

Asiago Cheese Batter, Four Cheese Blend, House Red Sauce, Zucchini Frico. Served over a bed of Linguini

PORK

NIMAN RANCH PORK CHOP - 23

Grilled Pork Loin Chop, Soft Gorgonzola Polenta, Seasonal Vegetables, Roasted Garlic Bulb, Charred Apple and Pine Nut Gastrique, Duck Cracklings

PORK SHANK -24

Slow Braised Pork Shank with Sweet Potato Puree, Seasonal Roasted Vegetables, Agra Dolce, Parmesan Gremolata

Family Style Dinner

Classico

Salads •select 1•

Chopped Salad
Caesar Salad

Pasta Entrees •select 1•

Penne Sophia
Linguini Carbonara
Four Cheese Manicotti
Rigatoni Bolognese
Pesto Angelotti
Bucatini alla Vodka

Chopped Salad
Caesar Salad
Tuscan Beet
Parma Salad

Penne Sophia
Linguini Carbonara
Four Cheese Manicotti
Chicken and Mushroom Lasagna

Penne Bolognese
Pesto Angelotti
Bucatini alla Vodka

Chef's Entrees •select 1

Chicken Asiago
Roasted Pork Loin
Scottish Salmon
Roasted Chicken
Pork Chops
Chicken and Mushroom Lasagna

Chef's Entrees •Select 2•

Roasted Chicken
Roasted Pork Loin
Scottish Salmon
1938 Steak DeBurgo
Roasted Duck
Pork Chops
Asiago Encrusted Market Fish
Delmonico Ribeye
Beef Prime Rib Hand Carving Station \$50 Chef Fee

\$28 Per person

Includes tea, soft drinks, coffee and bread service

\$42 Per person

Includes tea, soft drinks, coffee and bread service

Primer

Salads •select 1•

Chopped Salad
Caesar Salad
Tuscan Beet
Parma Salad

Pasta Entrees •select 2•

Penne Sophia
Linguini Carbonara
Four Cheese Manicotti
Chicken and Mushroom Lasagna
Penne Bolognese
Pesto Angelotti
Bucatini alla Vodka

Chef's Entrees •Select 1•

Chicken Asiago
Roasted Pork Loin
Scottish Salmon
1938 Steak DeBurgo
Roasted Chicken
Pork Chops
Asiago Encrusted Market Fish
Delmonico Ribeye

\$34 Per person

Includes tea, soft drinks, coffee and bread service

Dolce

Add up to 2 dessert options for \$4 per person

Tiramisu
Dutch Apple Cheesecake
Coconut Daiquiri Tart
Chocolate Espresso Ganache Torte
Amerana Cherry Cannoli
Cookie Platter (\$3 per person)

Ultimo

Salads •select 1•

Pasta Entrees •select 2•