

A decorative blue border with ornate, swirling corner pieces and horizontal lines at the top and bottom frames the central text.

PRIVATE DINING MENUS

201 E. Washington Street, Phoenix, AZ 85004

PRIVATE DINING MENUS



Choose from six group menus at a range of price points, with the flexibility to accommodate most budgets. Menus can be customized to suit your event style and guest preferences.

VENUE M IS ONLY BUFFET OR FAMILY STYLE

18% Gratuity • 3% Service Charge • 9.10% Tax

SIX PLATED MENUS OPTIONS

Guests choose from the menu that evening

HOUSE

\$56

PER PERSON

ROBERTO

\$72

PER PERSON

FRANCINE

\$84

PER PERSON

AGNES

\$93

PER PERSON

FRANK

\$112

PER PERSON

THE FAMILY

\$130

PER PERSON

PRICES ARE PER PERSON PLUS TAX AND GRATUITY

SECOND PLANT-BASED OPTIONS MAY BE ADDED TO ANY MENU

RED LENTIL PENNE - GF & V

Red lentil pasta tossed with sautéed broccolini, extra virgin olive oil, balsamic reduction, and roasted garlic.

VEGETARIAN PAELLA - GF & V

Saffron rice dish with squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, bell peppers, green beans, and fresh herbs.

SIX-TIER MENU COMPARISON



HOUSE	ROBERTO	FRANCINE
\$56 / PERSON	\$72 / PERSON	\$84 / PERSON
		FAMILY-STYLE APPETIZER
		Beef & Pork Meatballs
		Caprese
CHOICE OF	CHOICE OF	WITH CHOICE OF
House Salad	House Salad	House Salad
Caesar Salad	Caesar Salad	Caesar Salad
ENTRÉE, CHOICE OF	ENTRÉE, CHOICE OF	ENTRÉE, CHOICE OF
Chicken Piccata	Chicken Piccata	Chicken Piccata
Meat Lasagna	Filet Mignon (6oz) Shrimp	Filet Mignon (6oz)
Shrimp Scampi	Scampi	Shrimp Scampi
Fresh Salmon Filet	Fresh Salmon Filet	Fresh Salmon Filet
Vegetarian Paella - Gf & V	Vegetarian Paella - Gf & V	Vegetarian Paella - Gf & V
DESSERT	DESSERT	DESSERT
New York Cheesecake	New York Cheesecake	Cream Brulé Cheesecake

PRICES ARE PER PERSON PLUS TAX AND GRATUITY

INGREDIENT NOTES

HOUSE SALAD

Mixed greens, mustard vinaigrette

CAPRESE

Fresh mozzarella, tomato, basil dressing

BEEF & PORK MEATBALLS

Marinara sauce

CAESAR SALAD

Romaine, parmesan cheese

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

MEAT LASAGNA

House made

CHICKEN PICCATA

Wine, butter, lemon, parmesan and Romano cheese, capers

FRESH SALMON FILET

Dill sauce, seasonal vegetables, and pasta

FILET MIGNON (6OZ)

Béarnaise sauce, potato, vegetable

SIX-TIER MENU COMPARISON



AGNES

\$93 / PERSON

FAMILY-STYLE APPETIZER

Beef & Pork Meatballs
Shrimp Cocktail

WITH, CHOICE OF

House Salad
Caesar Salad

ENTRÉE, CHOICE OF

Chicken Marsala
Filet Mignon (6oz)

Lobster Fra Diavolo

Fresh Chilean Sea Bass

Vegetarian Paella - Gf & V

DESSERT, CHOICE OF

Cream Brulé Cheesecake
Tiramisu

FRANK

\$112 / PERSON

FAMILY-STYLE APPETIZER

Beef & Pork Meatballs
Shrimp Cocktail

WITH, CHOICE OF

House Salad
Caesar Salad

ENTRÉE, CHOICE OF

Chicken Marsala
Filet Mignon (6oz)

Lobster Fra Diavolo

Fresh Chilean Sea Bass

Veal Chop (14 Oz, Bone-In)

Vegetarian Paella - Gf & V

DESSERT, CHOICE OF

Cream Brulé Cheesecake
Tiramisu

THE FAMILY

\$130 / PERSON

APPETIZER

Crab Stack

WITH CHOICE OF

Wedged Iceberg
Caesar Salad

ENTRÉE, CHOICE OF

Lobster Fra Diavolo

Filet Mignon (6oz) & Lobster
Tail (6oz)

Fresh Chilean Sea Bass

Veal Chop (14 Oz, Bone-In) &
Shrimp Scampi

Vegetarian Paella - Gf & V

DESSERT, CHOICE OF

Cream Brulé Cheesecake
Tiramisu

INGREDIENT NOTES

HOUSE SALAD

Mixed greens, mustard
vinaigrette

BEEF & PORK MEATBALLS

Marinara sauce

CRAB STACK

Jumbo lump crabmeat,
avocado, mango, wasabi
vinaigrette

WEDGED ICEBERG

Artichoke hearts, hearts
of palm, Kalamata olives,
pico de gallo, blue cheese
dressing

CAESAR SALAD

Romaine, parmesan cheese

CHICKEN MARSALA

Wine sauce, wild mushrooms,
fontina cheese

LOBSTER FRA DIAVOLO

Lobster, shrimp, scallops,
mussels, calamari, clams,
spicy marinara sauce, on a
bed of linguini

FRESH CHILEAN SEA BASS-FRANK

Lobster sauce

FRESH CHILEAN SEA BASS-THE FAMILY

Sautéed, served with dill sauce

VEAL CHOP (14 OZ, BONE-IN)

Cognac mushroom sauce

FRESH SALMON FILET

Dill sauce, seasonal
vegetables, and pasta

FILET MIGNON (6OZ) & LOBSTER TAIL (6OZ)

Béarnaise sauce

VEAL CHOP (14 OZ, BONE-IN) & SHRIMP SCAMPI

Cognac mushroom sauce

FILET MIGNON (6OZ)

Béarnaise sauce, potato,
vegetable

PRICES ARE PER PERSON PLUS TAX AND GRATUITY

PHARMACEUTICAL MENU



FAMILY-STYLE APPETIZER

Bruschetta

WITH CHOICE OF

House Salad

Caesar Salad

ENTRÉE, CHOICE OF

Chicken Piccata

Shrimp Scampi

Filet Mignon (6oz)

Fresh Salmon Filet

Vegetarian Paella - GF & V

DESSERT

New York Cheesecake

WINE (2 GLASSES), CHOICE OF

House Chardonnay, Cabernet

Beer

INGREDIENT NOTES

BRUSCHETTA

Diced Roma tomatoes, fresh basil, garlic

HOUSE SALAD

Mixed greens, mustard vinaigrette

CHICKEN PICCATA

Wine, butter, lemon, parmesan and romano cheese, capers

CAESAR SALAD

Romaine, parmesan cheese

FILET MIGNON (6OZ)

Béarnaise sauce

SHRIMP SCAMPI

Olive oil, garlic, lemon, butter, on a bed of linguini

FRESH SALMON FILET

Dill sauce, seasonal vegetables, and pasta

VEGETARIAN PAELLA — GF & V

A fragrant saffron rice dish with squash, zucchini, eggplant, tomatoes, mushrooms, sweet red onions, bell peppers, green beans, and herbs

PHARMACEUTICAL MENU PRICING

\$125 TOTAL

\$93 F&B • \$20 SERVICE CHARGE (21%) • \$8 TAX

BEVERAGE PACKAGES

Optional beverage packages to complement your event, including house selections, private label wines, and full cocktail service.

HOUSES SELECTIONS PACKAGE Includes: Domestic Beers + House Wines Budweiser, Bud Light, Miller Lite, Michelob Ultra Cabernet & Chardonnay 2 Hours \$25 / Guest 3 Hours \$32 / Guest 4 Hours \$38 / Guest	PRIVATE LABEL PACKAGE Includes: Domestic & Imported Beers + Select Wines Chardonnay, Pinot Grigio, and Cabernet Sauvignon. 2 Hours \$28 / Guest 3 Hours \$37 / Guest 4 Hours \$42 / Guest	COCKTAIL PACKAGE ADD-ON Includes: Evan Williams Bourbon, Passport Scotch, Sobieski Vodka, Seagram's Gin, Cruzan Rum, Christian Brothers Brandy, Juarez Tequila Add cocktails & mixed drinks to any beverage package Per Hour \$6 / Guest
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*Maximum of 4 drinks per guest

BUFFET STATION ITEMS

We offer both buffet-style and passed appetizers for group events, providing a flexible and elegant service experience. Other menu choices are also available to suit the needs of your event

Mac & Cheese with Lobster (2 lbs)	\$350 / pan	Fruit & Vegetable Tray	\$190 / tray
Baked Meat Lasagna (30 half orders)	\$290 / pan	Prosciutto & Melon (Seasonal)	price per piece
Cheese Tortellini al Panna	\$200 / pan	Caprese Tray	\$200 / tray
Toasted Cheese Ravioli with Marinara	\$2.50 each	Crab Cakes (Small)	\$16 each
Calamari Fritti	\$190 / pan	Stuffed Mushrooms	\$3 each
Red Lentil Penne with Pesto Sauce (GF & V)	\$210 / pan	Meatballs in Marinara (2 oz)	\$3.50 each
Assorted Cheese, Meats & Cracker Tray	\$220	Shrimp Cocktails	\$7 each

*Pans serve approximately 15-20 guests

PASSED ITEMS

Caprese & Tomato Skewers	\$4 each	Bruschetta	\$3 each
Seared Ahi Tuna Bites	\$3 each	Chicken Skewers	\$6 each
Dates Wrapped with Bacon & Goat Cheese	\$6.50 each	Sausage & Peppers Skewers	\$6 each
		Filet Mignon Skewers (1 oz)	\$9 each

CATERING MENU



PARTY-SIZED PANS

SMALL PANS FEED 8–10 | LARGE PANS FEED 16–20

Available for carryout, these generous portions of our menu items will make your lunch, dinner or party planning easier.

DELIVERY

Available are the following: plates, napkins, wire racks, fuel canisters, and eating & serving utensils. A minimum order of \$250 is required within the delivery area along with a delivery fee of 15% of total food.

OUR FOOD. OUR PLACE OR YOUR PLACE.
NO PROBLEM.

PASTA

	Small	Large
Meat Lasagna	\$145	\$290
Four-Cheese Tortellini, Pesto	\$90	\$180
Fettuccine Alfredo	\$90	\$180
Rigatoni Bolognese	\$95	\$190
Red Lentil Penne Vegan	\$95	\$190
<i>Plant based, olive oil, balsamic glaze, garlic, basil</i>		
Penne Marinara	\$55	\$110
Layered Eggplant	\$75	\$150
<i>Ricotta cheese, mozzarella cheese, marinara sauce</i>		

ADD ONS

Priced for a quantity of 10

Meatballs Marinara 3oz	\$35
Grilled Chicken Breast 6oz	\$160
Grilled Shrimp, large	\$40

SALADS

Ask about adding Chicken or Shrimp

	Small	Large
House Salad	\$46	\$92
Caesar Salad	\$45	\$90
Caprese & Tomato, Tray	\$80	\$160

APPETIZERS

Priced for a quantity of 10

Bruschetta†	\$30
Stuffed Mushrooms	\$ 30

ENTRÉES

Priced for a quantity of 10

Chicken 6oz Breast, Parmesan, Piccata , Marsala	\$200
Veal, 6oz Loin, Parmesan, Piccata , Marsala	\$330
Grilled Salmon 6oz Filet, Dill Sauce	\$250
Beef Tenderloin Medallions* 3 Oz	\$230
Shrimp Scampi Large	\$50
Cannelloni	\$140
<i>Beef, veal, Italian sausage, spinach, parmesan and Romano cheese, Alfredo or marinara sauce</i>	

SIDES / DESSERTS

HALF PANS

Asparagus & Hollandaise*	\$95
Broccolini & Garlic GF	\$95
Creamy Risotto GF	\$100
Gorgonzola Potato Mash GF	\$80

DESSERTS

Priced by the each

Cream Brulee Cheesecake	\$10
Gluten Free Chocolate Cake	\$10
Tiramisu	\$10
Lemoncello Cake	\$10

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ACTUAL WEIGHT MAY VARY.

NOTICE: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, FISH, CRUSTACEAN SHELLFISH, SOYBEANS, SESAME, PEANUTS, TREE NUTS AND MILK OR OTHER MAJOR ALLERGENS. WE CANNOT GUARANTEE ANY FOOD ITEMS TO BE COMPLETELY ALLERGEN-FREE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR INTOLERANCE.