

An abstract painting with a rich, textured background. The colors are vibrant and varied, including deep blues, greens, purples, reds, and oranges. The brushstrokes are thick and expressive, creating a sense of movement and depth. The overall composition is dynamic and visually striking.

Gar

VIALE DEI ROMANI



*Fiale
dei Romani*

Breakfast and Brunch

Family Style Breakfast

Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas, Served with Cream, Almond Milk, Sugar, and Honey

Viale dei Garden

Crepes with Nutella and Suzette
Pastry di Giorno with Honey, Organic Butter,
and Fruit Conservas
Organic Scrambled Farm Eggs with Fines Herbes
and Crème Fraîche
Marbled Pee Wee Potatoes with Rosemary
55 per person

Viale dei Parma

Crepes with Nutella and Suzette
Fresh Baked Pastries del Giorno with Honey, Organic Butter,
and Fruit Conservas
Organic Scrambled Farm Eggs with Fines Herbes and Crème Fraîche
Marbled Pee Wee Potatoes with Rosemary
Crab Cake Benedict with Hollandaise Espuma
Applewood Smoked Bacon
65 per person

Enhancements

Greek Style Yogurt with Viale Granola and Seasonal Fruit
14 per person

Applewood Smoked Bacon
6 per person

Pesce Affumicate with Cream Cheese, Capers,
Red Onion, Chives, Cured Tomatoes, Bagels
20 per person

Chilled Seafood and Accompaniments
20 per person

All pricing is per person, unless otherwise noted

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of food borne illnesses

*Culinary attendant fee – per attendant 175

Per person surcharge for events of 25 guests or less -10

A 18% service charge, a 6.5% taxable administrative fee, and 9% sales tax will be added to food and beverage charges. The service charge is distributed to banquet employees. The administrative fee is retained by operator to cover non-itemized costs of your event. No fees or charges (other than service charge), including, without limitation, administrative fees, set up fees, and bar or food station fees, are tips, gratuities or service charges for staff.

Breakfast Tables

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas,
Served with Cream, Almond Milk, Sugar, and Honey
Based on 60 min. of continuous service.*

Classic Continental

Freshly Squeezed Orange and Grapefruit Juices
Greek Style Yogurt with Viale Granola
Pastry di Giorno with Honey, Organic Butter, and Fruit Conservas
45 per person

American Breakfast

Freshly Squeezed Orange and Grapefruit Juices
Greek Style Yogurt with Viale Granola
Fresh Baked Pastries del Giorno with Honey, Organic Butter, and
Fruit Conservas
Organic Scrambled Farm Eggs with Fines Herbes and Crème Fraîche
Applewood Smoked Bacon or Chicken and Apple Sausage
55 per person

Designer Breakfast

Freshly Squeezed Orange and Grapefruit Juices
Greek Style Yogurt and Viale Granola
Pastry di Giorno with Honey, Organic Butter,
and Fruit Conservas
Organic Scrambled Farm Eggs with Fines Herbes and Crème Fraîche
Applewood Smoked Bacon or Chicken and Apple Sausage
Potatoes al Forno with Rosemary & Garlic
French Toast, Mixed Fruit, Vermont Maple Syrup, Butter
Pesce Affumicate with Cream Cheese, Capers, Red Onion, Chives,
Cured Tomatoes, and Bagels
75 per person

Enhancements

Organic Cereals / Viale Granola with 2%, Non-fat,
and Soy Milk *5 per person*

Irish Cut Oatmeal served with Raisins and
Brown Sugar *5 per person*

Potatoes al Forno with Rosemary & Garlic *6 per person*

Pesce Affumicate with Cream Cheese, Capers, Red Onion,
Chives, Cured Tomatoes, and Bagels *20 per person*

Lemon Ricotta Pancakes with Butter and
Vermont Maple Syrup *9 per person*

Organic Farm Eggs Scrambled
with Fines Herbes and Fontina Cheese *7 per person*

Crêpe Station*

Vermont Maple Syrup, Seasonal Fruit Conserva, Nutella or
Suzette, and Whipped Cream *16 per person*

Omelet Station*

Plain and Egg Whites, Tomatoes, Onions, Peppers, Mushrooms,
Salumi, Pancetta, Mozzarella, and Fontina *18 per person*

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*Fiale
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Brunch

La Peer Brunch

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas,
Served with Cream, Almond Milk, Sugar, and Honey
Based on 90 min. of continuous service.*

Greek Style Yogurt with Viale Granola and Seasonal Fruit

Sliced Seasonal Fruits

Pastry di Giorno with Honey, Organic Butter,
and Fruit Conservas

Pesce Affumicate with Cream Cheese, Capers, Red Onion, Chives,
Cured Tomatoes, and Bagels

Farmer's Market Salad

French Toast, Farmer's Market Fruits, Vermont Maple Syrup,
and Butter

Wood Roasted Chicken and Bread Salad with Pine Nuts,
Mustard Greens, and Banyuls Vinegar

Potatoes al Forno with Rosemary & Garlic

Applewood Smoked Bacon

Seasonal Crostata Or Viale Rice Pudding

Chocolate Mousse
77 per person

Enhancements

Formaggi and Salumi

Handcut Salumi and Selection of Imported and Domestic
Cheeses with Marcona Almonds, Fruit Preserves,
and Fettunta con Tomate
24 per person

Salt Roasted Branzino*

Sautéed Spinach, Marcona Almonds, Three Lemon Sauce
18 per person

Fried Chicken

Biscuits, Gravy
24 per person

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West Hollywood Brunch

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas,
Served with Cream, Almond Milk, Sugar, and Honey
Based on 90 min. of continuous service.*

Seasonal Farm Fresh Fruit

Pastry di Giorno with Honey, Organic Butter,
and Fruit Conservas

Smoked Tomato Soup with Grilled Cheese

Kale Caesar Salad with Garlic Bread Croutons
and Parmigiano Reggiano

Farmer's Market Salad

French Toast, Farmer's Market Fruits, Vermont Maple Syrup,
Butter

Wood Roasted Chicken and Bread Salad with Currants, Pine Nuts,
Mustard Greens, and Banyuls Vinegar

Potatoes al Forno with Rosemary & Garlic

Applewood Smoked Bacon

Seasonal Crostata and chocolate mousse

88 per person

Enhancements

Yogurt

Greek Style Yogurt with Viale Granola and Seasonal Fruit
8 per person

Formaggi and Salumi

Salumi and Selection of Imported and Domestic Cheeses
with Marcona Almonds, Fruit Preserves, Crostini
24 per person

Fried Chicken

Biscuits, Gravy
24 per person

Salt Roasted Branzino*

Sautéed Spinach, Marcona Almonds, and 3 Lemon Sauce
18 per person

Smoked Pesce and Accompaniments

Trout, Salmon, and Sturgeon with Cream Cheese, Capers,
Julienned Red Onion, Chives, Cured Tomatoes, Bagels
24 per person

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*Fiale
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Breaks

Morning

All Breaks are Based on 30 Minutes of Continuous Service.

Trail It

Viale Granola, Greek Style Yogurt, Dried Fruits, Mixed Nuts,
Popcorn And Valrhona Chocolate Chunks

22 per person

Venice Break

Fruit And Yogurt Smoothie

Cold Pressed Juices

Viale Granola & Greek Style Yogurt

Sliced Seasonal Fruits

Still and Sparkling Mineral Water

22 per person

Bombolini Assortment

Cinnamon Sugar Fried Italian Donuts With Fruit Glaze

22 per person

Afternoon

Mediterranean

Marinated Olives in Extra Virgin Olive Oil & Herbs

Hummus - Chickpea Puree with Tahini and Lemon Juice

Tzatziki – Cucumbers with Garlic Yogurt, Fresh Dill and Mint

Smoked Eggplant and Cecci Dip

Viale Flatbread

25 per person

Italiano

Selection of cheeses and salumi

Marcona almonds and dried fruits

Garlic, tomato foccacia

30 per person

Energy Break

Energy Bars, Granola Bars

Sliced Seasonal Fruits

Greek Style Yogurt

15 per person

I Dolci (Brian to re-write)

Blueberry Ricotta Muffin, Cherry Scones, Coffee Cake,

Chocolate Curd, Crème Anglaise, Raspberry Coulis,

15 per person

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A La Carte

Freshly Brewed Intelligentsia Coffee and Kilogram Teas,
Served with Cream, Almond Milk, Sugar, and Honey
85 per gallon

Freshly Squeezed Orange or Grapefruit Juice
64 per gallon

Iced Tea
64 per gallon

Energy Drinks
8 each

Still and Sparkling Mineral Water
6 each

Selection of Sodas
5 each

Greek Style Yogurt with Viale Granola and Seasonal Fruit
8 per person

Assortment of Kettle Chips
7 per person

Viale Bagels and Whipped Cream Cheese
60 per dozen

Viale Handmade Cookies
Sugar, Chocolate Chip, or Chocolate
(*Minimum 1 Dozen per Flavor*)
18 per dozen

Beverage Package

Freshly Brewed Intelligentsia Coffee and Kilogram
Teas, Served with Cream, Almond Milk, Sugar, and
Honey

Selection of Sodas

Still and Sparkling Mineral Water

40 per person for 8 hours

20 per person for 4 hours

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*Fiale
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Lunch

Lunch Table

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas,
Served with Cream, Almond Milk, Sugar, and Honey
Based on 60 min. of continuous service.*

Farmer's Market to Table

(Please choose 2 sandwiches)

Tuna Conserva with Lemon, Capers, Radicchio, Olives,
and Sun Dried Tomato

Roasted Chicken

Avocado, Calabrian chili, arugula

Rib Roast with Blue Cheese, Caramelized Onions, and Arugula

Grilled and Marinated Eggplant, Zucchini, Aged Balsamic,
Avocado

Salads

Cucumber and Avocado Salad with Feta, Olives, and Green
Goddess

Farmer's Market Salad

Grain Salad with Farro, Wild Rice, Lentils, Fennel

Dessert

Chocolate mousse

Viale Handmade Cookies

50 per person

Enhancements

Farmer's Market Fruits

10 per person

Greek Style Yogurt with Viale Granola and Seasonal Fruit

8 per person

Assortment of Kettle Chips

7 per person

Energy Drinks

8 each

Still and Sparkling Mineral Water

6 each

Selection of Sodas

5 each

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Lunch Table

Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas, Served with Cream, Almond Milk, Sugar, and Honey

Based on 60 min. of continuous service.

Executive Table

Perle Caprese Salad with Handmade Pesto, cured Tomatoes and Petite Basil

Farmer's Market Salad

Mary's Chicken Breast with Sun-Dried Tomato Salsa, Arugula, and Parmesan

Viale Penne Tomato Jus, Thyme, and oil cured Olives and Shiitake Mushrooms

Wood Roasted Wild Bass, Olive, and basil butter

Roasted Brocolini

Potatoes al Forno with Rosemary & Garlic

Chocolate Mousse with Whipped Farm Cream

Farmer's Market Fruits and Berries

69 per person

Epic Table

Perle Caprese Salad With Handmade Pesto, Cured Tomatoes And Petite Basil

Farmer's Market Salad

Wood Roasted Branzino, With Cous Cous, Sultanas, Pistachios, Minted Yogurt

Grilled Hanger Steak, Roasted Cipollini Onions And Green Peppercorn Sauce

Truffled Risotto

Grilled Savoy Cabbage With Apple Cider Vinaigrette And Mustard Crème

Fraiche

Potatoes Al Forno With Rosemary & Garlic

Chocolate Mousse With Whipped Farm Cream

Farmer's Market Fruits And Berries

85 per person

Enhancements

Wood Rotisserie Roman Style Porchetta,
20 per person

Onion Soup with Manchego and Croutons
12 per person

Grilled Calamari, Salsa Piccante, Fried
Chickpeas
10 per person

Selection of Sodas
5 each

Still and Sparkling Mineral Water
6 each

Viale Handmade Cookies
18 per dozen

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Family Style Lunch

Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas, Served with Cream, Almond Milk, Sugar, and Honey. Lunch menus are based on three courses, served continuously.

Choose Two Starters:

Grilled Savoy Cabbage With Apple Cider Vinaigrette And Mustard Crème Fraiche

Farmer's Market Salad

Ceccina with Avocado

Kale Caesar Salad with Garlic Bread Croutons and Parmigiano Reggiano

Choose Two Entrées:

Roast Half Chicken

Seared Sea Bass

Roasted Scottish Salmon

Flat Iron Steak

Roasted Garden Vegetables

Roasted Cauliflower Chop

Choose Two Sides:

Blistered Padron Peppers

Roasted Broccolini

Sardinian Cous Cous Salad

Potatoes al Forno with Rosemary and Garlic

Choose One Dessert:

Viale Chocolate Mousse

Viale Rice Pudding

Assorted Viale Handmade Cookies

Seasonal Crostata

75 per person

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Grab and Go

*All grab and go lunches include one salad, one sandwich, a piece of whole fruit, Kettle Chips, and freshly baked jumbo cookie.
Plastic cutlery, napkins, and appropriate condiments are included.
Price noted is for a to-go box.*

Choose One Starter:

Viale Caesar

Kale Caesar Salad with Garlic Bread Croutons and Parmigiano Reggiano

Burrata and Salumi

Burrata and Sliced Salumi

Sandwiches:

Choose One Sandwich Option - \$45 per person

Choose Two Sandwich Options - \$55 per person

Sicilian Tuna Salad Sandwich

Tuna Salad with Lemon, Capers, Radicchio, Niçoise Olives, and Sun Dried Tomato Aioli

Caprese Sandwich

Fresh mozzarella, Roasted Tomatoes, Spinach and Arugula, and Handmade Pesto.

Prosciutto and Cheese

Caciocavallo, Arugula, Handmade Pesto, and Sundried Tomato Aioli

Grilled Veggie Sandwich

Grilled Farmer's Market Vegetables with Pesto Spread

Wood Roasted Chicken Sandwich

Marinated and Roasted Chicken Breast, Bacon, Avocado, Sun Dried Tomato Aioli

Beverages

Cold Pressed Juices

6 per person

Selection of Sodas

5 per person

Still or Sparkling Mineral Water

6 per person

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*Fiale
dei Romani*

Reception

Reception Tables

Reception Tables are based on 60 minutes of continuous service and a minimum of two tables.

Salad Station

Kale Caesar Salad With Parmigiano Reggiano,
And Garlic Bread Croutons
Bocconcini Caprese Salad With Handmade Pesto, And Petite Basil
Mixed Greens With La Vecchia Balsalmic, Walnuts, Parmesan
Little Gems, Tahini Vinaigrette, Radish, and Capers
Choose two for \$25 or three for \$35

Mediterranean Table

Hummus, Chickpea Puree with Tahini, and Lemon Juice
Tzatziki, Cucumbers with Garlic Yogurt, Fresh Dill, and Mint
Smoked Eggplant and Cecci Dip
Assorted Crudite
Assorted marinated olives and warm pita bread
32 per person

Seafood Table

Snow Crab Claws, Selection of Oysters on the Half Shell,
Jumbo Shrimp, Cocktail Sauce
55 per person (based on 5 pieces per guest)

Formaggi and Salumi Table

Selection of Cheeses and Salumi with Marcona Almonds,
Fruit Preserves, and Fettunta con Tomate
32 per person

Bruschetta Table

Burrata, Sun-dried Tomato Salsa
Formaggi Blend, Fig, Balsamic
Truffled Mushrooms And Fonduta With Thyme
22 per person

Pasta Station

Spaghetti With Shrimp, Chilies
Penne, Pesto, Parmesan, Pine Nuts
Maltagliati With Bolognese
Garlic Bread, Grated Parmesan And Organic Butter
30 per person

Patisserie Table

Viale Brownies & Blondies
Chocolate Mousse
Viale Rice Pudding
Seasonal Crostada
30 per person

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Cold Canapés

Canapés are tray passed. All prices are per piece with a minimum order of 25 pieces per item

Endives with Goat Cheese

Apricot, Hazelnut, and Watercress
8 per piece

Melon con Prosciutto

Sliced Farmer's Market Melons, served with San Daniele Prosciutto, and La Vecchia Balsamic
9 per piece

Viale Caprese

Mozzarella, Sun Dried Tomato Salsa, La Vecchia Balsamic
6 per piece

Urchin Custard

marinated vegetables, crispy onion
19 per piece

Poached Shrimp

Poached Shrimp with Dill Aioli
8 per piece

Tuna Crudo

Orange, Truffle Conserva, Bread Crumbs, Fines Herbes
12 per piece

Marinated Eggplant Skewer

Red Onion, Garlic Crouton, Agrodolce
6 per piece

Wagyu Tartare Crostini

Aritchoke, Tomato, Smoked Oil
12 per piece

Cones:

Salmon Tartare

12 per piece

Truffled Burrata

12 per piece

Avocado with Caviar and Chervil

20 per piece

Lobster Toast

Poached Maine Lobster, Mirepoix, Fines Herbes Aioli
13 per piece

Gazpacho

Celery salt rim
6 per piece

Hummus with Vegetable Crudité

Garden Vegetables, and Chickpea Puree with Tahini
6 per piece

Mini Ceccina

Tonno Calabrese
9 per piece

or

Avocado Salad

7 per piece

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Hot Canapés

Canapés are tray passed. All prices are per piece with a minimum order of 25 per item.

Patatas Bravas

Potatoes, Parmesan, Calabrian Aioli
7 per piece

Falafel

With Spiced Yogurt
7 per piece

Mini Lamb Kabob

Minted Yogurt
10 per piece

Crab Cake

Sun-dried Tomato Aioli
12 per piece

Beef Sliders

Brioche Bun, Dry Aged Beef, Crispy Onion, Pilacca Aioli
13 per piece

Lamb Sliders

Brioche Bun, Cucumber Raita, Harisa
13 per piece

Suppli

Tomato and Mozzarella
6 per piece

Garlic Shrimp Skewer

12 per piece

Foie Gras Crostini

with Black Pepper
20 per piece

Grilled Portobello Skewer

or

Grilled Chicken Skewer

Baby Bell Pepper, Red Onion, Cherry Tomato,
12 per piece

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Action Stations

Reception Tables are based on 60 minutes of continuous service. Chef attendant required.

Risotto Stations

Futti di Mare

Shrimp, Mussels, Calamari

45 per person

Risotta Alla Pilota

Sausage, Salumi Nostrano, Pancetta, Parmesan

40 per person

Zucchini Blossom

35 per person

Wild Mushroom and Tartufo

Tellegio, Wild Mushrooms, Truffle Conserva

50 per person

Ceccina Stations

Tonno Calabrese

Tuna Tartare, Calabrian Chili, Fennel Fronds

38 per person

Falafel

Chickpea, Mint, Pimenton Espelette

30 per person

Avocado Salad

Cherry tomatoes, Back Yard Chilies, Bottarga, Cilantro

35 per person

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Grilled Cheese

All come with toasted artisan sourdough

Raclette

Raclette, sliced ham, mustards, cornichon

25 per person

Fonduta

Parmigiano, Fontina, Truffle Conserva

35 per person

Terrone

Caciocavallo, Mozzarella, Cured Tomatoes, Basil

25 per person

Carving Stations

Rotisserie Prime Rib

Rosemary Jus, Creamy Horseradish, and Caramelized Cipollini Onions

25 per person (minimum 25 guests)

Wood Roasted Chicken and Bread Salad

Currants, Pine Nuts, Mustard Greens, Banyuls Vinegar

15 per person (minimum 10 guests)

Grilled Hanger Steak

Mushroom Jus, Pommes Robuchon

20 per person (minimum 20 guests)

Wood Roasted Scottish Salmon

Sorrento Lemon Agrodolce, Shaved Fennel Salad

20 per person (minimum 20 guests)

A painting of a sunflower in a field. The sunflower is in the lower-left foreground, with a bright yellow center and orange-brown petals. The background is a lush green field with dark green shadows, suggesting a sunlit day. The overall style is expressive and textured.

Fiale dei Romani

Dinner

Family Style Dinner

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas, Served with Cream, Almond Milk, Sugar, and Honey.
Dinner menus are based on three courses, served continuously.*

Starters (Choose 2):

Seasonal Ravioli

From Viale Menu

Grilled Calamari

Shell Bean Marinati

Eggplant Scarpetti

Garlic Flat Bread, Smoked Paprika

Bocconcini

Sun-dried Tomato Salsa,

Petite Basil, Crostini

Farmer's Market Salad

Kale Caesar Salad with Parmigiano

Reggiano, and Garlic Bread Croutons

Desserts (Choose 1):

Viale Chocolate Mousse

Viale Rice Pudding

Viale Cookies

Entrées:

(Choose Up To 3, Highest Price Entrée Prevails)

Filet of Branzino

Spinach, Sauce Puttanesca, Rosemary *115 per person*

Seared Local Black Cod,

Grain Salad, Salsa Verde *95 per person*

Sautéed Mussels

All'Acqua Pazza *85 per person*

Braised Lamb Shank

Tomato Sugo, Polenta, Gremolata *86 per person*

Roasted Mary's Chicken Breast

- Mushroom Jus, French Potatoes *80 per person*

- Date and Almond Jasmine Rice, Minted Yogurt, Sugo *82 per person*

- Viale Bread Salad *80 per person*

Dry Aged Manhattan Steak

Roasted Garlic potatoes, sprouting broccoli, la vecchia balsamic *105 per person*

Penne

Shitake Mushrooms, Tomato Jus, Thyme, Oil Cured Olives *85 per person*

Toasted Cauliflower Steak

Sultanas, Sherry Vinegar, Almonds, Pomegranate Salsa *75 per person*

All pricing is per person, unless otherwise noted

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*Culinary attendant fee – per attendant 175

A 18% service charge, a 6.5% taxable administrative fee, and 9% sales tax will be added to food and beverage charges. The service charge is distributed to banquet employees. The administrative fee is retained by operator to cover non-itemized costs of your event. No fees or charges (other than service charge), including, without limitation, administrative fees, set up fees, and bar or food station fees, are tips, gratuities or service charges for staff.

Dinner Tables

*Includes Freshly Brewed Intelligentsia Coffee and Kilogram Teas, Served with Cream, Almond Milk, Sugar, and Honey
Based on 60 min. of continuous service.*

A Simply Wonderful Dinner

Farmer's Market Salad

Kale Caesar Salad with Garlic Bread Croutons
and Parmigiano Reggiano

Wood Roasted Chicken Breast

Polenta, Sun-Dried Tomato Salsa,
Cipollini Onions

Filet of Branzino

Spinach, Putanesca Sauce, Rosemary

Seasonal Ravioli

From Viale's Dinner Menu

Potatoes al Forno with Rosemary & Garlic

Blistered Padron Peppers

Viale Chocolate Mousse

Viale Rice Pudding

105 per person

All pricing is per person, unless otherwise noted

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Sophisticated Sit Down

Onion Soup with Manchego and Croutons

Farmer's Market Salad

Kale Caesar Salad with Garlic Bread Croutons
and Parmigiano Reggiano

Flat Iron Steak

Roasted Potatoes, Arugula, Shallot, La Vecchia Balsamic

Wood Roasted Scottish Salmon

Sorrento Lemon Agrodolce, Shaved Fennel Salad

Truffled Risotto

Ratatouille

Potatoes al Forno with Rosemary & Garlic

Grilled Savoy Cabbage With Apple Cider Vinaigrette And Mustard
Crème Fraiche

Viale Chocolate Mousse

Viale Rice Pudding

125 per person

Enhancements

Smoked Tomato Soup *5 per person*

Braised Beef Short Rib, Pomme di Maison *13 per person*

Prime Rib with Creamy Horseradish, and Rosemary Jus *17 per person*



*Fiale
dei Romani*

Beverages

Beverages

CONSUMPTION BAR

Traditional Brands

Vodka: Monopolowa

Gin: Fords – Beefeater

Tequila: Tapatio Blanco

Rum: El Dorado 3yr

Whiskey: Lot 40 or Old Overholt

15 per drink

Premium Brands

Vodka: Grey Goose

Gin: Fords

Tequila: Tequila Ocho

Rum: Mount Gay Black Barrel

Bourbon: Buffalo Trace

Whiskey: Jameson

17 per drink

Cordials

Bailey's

Kahlua

Amaretto Disaronno

Veev Acai

18 per drink

Traditional Red & White Wine *60 per bottle*

Premium Red & White Wine *80 per bottle*

Beers *8 each*

-peroni nastro azzurro

-weihenstephaner. germany

Selection of Sodas *6 each*

Still and Sparkling Water *6 each*

Energy Drinks *8 each*

BAR PACKAGES

(Unlimited consumption)

Traditional Red & White Wine and Beer

First Hour- *20 per person*

Each Additional Hour - *15 per person*

Traditional Red & White Wine, Beer, & Liquor

First Hour- *25 per person*

2nd Hour - *20 per person*

Each Additional Hour - *15 per person*

Premium Red & White Wine, Beer & Liquor

First Hour- *30 per person*

2nd Hour - *25 Per Person*

Each Additional Hour - *15 per person*

FEE FOR ADDITIONAL BAR SETUP – 150 PER BAR

Due to licensing requirements and for quality control all food and beverage served at Hotel must be supplied and prepared by Viale dei Romani.

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Specialty Cocktails

Specialty cocktails are 15 per drink. Select up to two cocktails to add to your consumption bar.
Select up to two cocktails to add to your bar package at an additional 10 per person.

Ivy Maid

Monopolowa Vodka, Cucumber, Mint, Sugar, Lime

Gin Maid

Plymouth Gin, Cucumber, Mint, Sugar, Lime

50/50 Martini

Beefeater Gin, Noilly Prat dry vermouth, lemon twist

Daquiri

El Dorado 3yr Rum, Lime, Sugar

Bellini

Seasonal Fruit Puree, Prosecco

Green Rush

Whiskey, Lemon, Grapefruit, Honey, Mint

Acapulco

Tequila, Rum, Pineapple, Grapefruit, Demerara

L.E.S. Lady

Vodka, St. Germain, Lemon, Orange Bitters, Soda

The Tea Cup

Green Tea Infused Vodka, Lemon, Honey, Mint

Vialee'

Campari, Antica Carpano, Montenegro, Bourbon, Orange Bitters, Grapefruit Oils

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