# INTERMEZO <br> wood-fired pizzeria धु ristorante <br> Party Packages 

## Sit-Down Dinners

GOLD PACKAGE: \$50 per person | +13 Friday/Saturday (plus bar, tax and $20 \%$ gratuity)
Appetizers - choose three -- served family style or individually

- Tomato \& Fresh Mozzarella
- Maryland Crab Cake with Pepper Aioli
- Stuffed Mushrooms with Pesto Cream Sauce
- Classic Caesar Salad or Arugula Mozzarella Salad
- Baked Clams Oreganata
- Burrata with Roasted Tomatoes and Balsamic

Entrees - choose three-served familystyle or individually

- Shrimp Scampi
- 8oz. Filet Steak with Mashed Potato \& Broccoli
- Chicken Francaise with Roasted Potatoes \& Asparagus
- Seared Salmon with Roasted Brussel Sprouts \& Cream
 Sauce
- Braised Short Rib with Mashed Potato \& Sauteed Baby Kale

SILVER PACKAGE: \$42 per person | +13Friday/Saturday (plus bar, tax and 20\% gratuity)
Appetizers - Choose Two: served familystyle or individually

- Tomato \& Fresh Mozzarella
- Maryland Crab Cake with Pepper Aioli
- Stuffed Mushrooms with Pesto Cream Sauce
- Classic Caesar Salad or Arugula Mozzarella Salad

Entrees - Choose Three: served family style or individually

- 8oz. Sirloin Steak with Mixed Vegetables and Mashed Potatoes
- Chicken Francaise with Mixed Vegetables and Mashed Potatoes
- Seared Salmon with Mixed Vegetables and Mashed Potatoes
- Eggplant Parmesan

Both packages include Coffee \& Tea


## Lunch or Brunch <br> \$30 per person <br> includes soft drinks

Lunch Appetizers - served family style

- Rice Balls
- Mozzarella Fritta
- Cold Antipasto

Lunch Entrees - served individually

- Grilled Chicken Sandwich
- Penne Vodka
- Caesar or Greek salad with Chicken
- Salmon with Seasonal Vegetables
- Eggplant or Chicken Parmesan
- Margerita Pizza


## Brunch Appetizers - served family style

- Assorted Pastries
- Fresh Fruit
- Yogurt and Granola


## Brunch Entrees-served individually

- Buttermilk Pancakes
- Eggs Benedict
- Ham and Cheese Omelet
- BLT+E Croissant Sandwich
- Smoked Salmon Scramble
- Breakfast Pizza (pesto, bacon, sunny up eggs)


## ADDITIONALOPTIONS:

- Passed Hors D’oeuvres -- \$18 per person, per hour, choice of five items
- Pasta midcourse for sit-down dinner -- $\$ 5$ per person, choice of pasta $\&$ sauce
- Bubbly Brunch Package -- \$18 per person, includes unlimited prosecco
- Expresso \& Cappuccino - a la carte
- Dessert -- $\$ 4$ per person
- Premium Open Bar: \$35 pp
- Beer $\&$ Wine Package:
$\$ 25$ per person
2 Whites/2 Reds/Beer


## PASSED HORS D'OEUVRES

Maryland style crab cakes, macaroni\& cheese bites, mini chicken parmesan, salmon tartare on crispy rice cakes, fried ravioli with Sicilian ragu, mini ham \& cheese calzones, mini rice balls with red pepper sauce, mini-Italian heroes on garlic knot buns, mini lobster rolls (+ \$4/pp), lamb chops (+ \$3/pp)

## Cocktail Party Pricing:

Two Stations -- \$20 per person (plus bar, tax \& 20\% gratuity)
Two Stations plus Four Passed Hors D'oeuvres -- $\$ 30$ per person (plus bar, tax $820 \%$ gratuity) Three Stations plus Six Passed Hors D'oeuvres -- \$40 per person (plus bar, tax \& 20\% gratuity)

PIZZA STATION
Grandma, Neapolitan, Sicilian pies with artisan toppings; select three from our menu

SALUMI \& FORMAGGI STATION
Prosciutto, coppa, salami, soppressata, mozzarella pearls, parmigiano reggiano\& pecorino romano served with crostini, breadsticks, olives \& roasted peppers

## RAW BAR STATION

additional \$8 per person
Shrimp cocktail, assorted oysters, Littleneck clams, served over ice with cocktail sauce, lemons, mignotte
FILET MIGNON STATION
staffed by a Chef; additional $\$ 6$ per person
Served with mashed potatoes and red wine jus
SLIDER STATION
3oz. mini burgers served on brioche buns, cheddar cheese, bacon \& special sauce

Note: Party packages may increase based on market conditions. Pricing is secured when event is confirmed, and deposit is received.

