

Create a memorable team experience with something a little different than your standard cocktail party get-together. Join us in the heart of The Hill for authentic culinary offerings from local Italian markets and businesses.

2-HOUR EVENT

## **DETAILS**

Event length: 2-hour event Number of guests: 50–200 guests Location: La Verona or Oliva on the Hill

## **BUFFET COCKTAIL MENU**

- Antipasto platter: cured meats from Volpi, artisanal cheeses, housemarinated olives, stuffed sweet peppers, bread sticks and grilled toast
- Bruschetta with crushed fresh tomatoes with virgin olive oil and basil, tapenade, Tuscan white bean spread, fig jam and herbed whipped ricotta
- Jumbo toasted beef ravioli with marinara sauce
- Caprese salad skewers: fresh mozzarella, cherry tomato, fresh basil, balsamic glaze
- Fresh vegetable crudités with bagna cauda dip
- Eggplant Parmesan cocktail sandwiches on toasted garlic focaccia
- Sweets from Hill bakeries
- · Gelato Di Riso
- Full bar featuring house wines, cocktails, beers and soft drinks (Italian cocktail list available)

## **FEES**

Package price: \$75 per person Set-up and clean-up fee: \$500

Bartenders: \$225 each, 1 bartender per 100 guests

- Buffet cocktail seating, linens, stemware and decor are included in package price.
- A 25% service fee and applicable sales tax will be added to your final invoice.
- Any changes to the package will incur additional cost.

## FACILITY RENTAL

Monday or Tuesday: \$750

Thursday, Friday or Sunday: \$2,500

**Saturday: \$2,800** 

