



Prix Fixe Menus

Menu A - \$89/person

Choice of Soup or Salad:

Soup of the Day

Baby Gem Caesar

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

Choice of Entrees:

(host to choose 2 prior to event)

Filet Mignon 6 oz.

prosciutto wrapped asparagus and garlic scented potato puree

Windy Meadow Chicken

yukon gold potatoes, cippolini onions and roasted garlic pan jus

King Salmon

eggplant puree, castelvetro olives and local tomato panzanella

Rotollo

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

Dessert:

Chocolate Torta

sweetened crème fraiche and powdered sugar

Chef Designed Personal Menu by Executive Chef, Blaine Staniford

Paired with Wines Chosen by Our Sommelier Team

Price varies

VEGETARIAN/VEGAN OPTION AVAILABLE ON ALL MENUS AT NO ADDITIONAL COST

ALL MENUS SUBJECT TO CHANGE WITH AVAILABILITY OF PRODUCT AND SEASONAL CHANGES.

**Total Bill Receives a 25% Service Charge
(20% Staff and 5% Room Rental)
\$2,000 minimum required**

Menu B - \$99/person

Bread Service:

Rosemary Focaccia

olive oil, saba and cultured parmesan butter

Choice of Starter

(host to choose 1 prior to event):

Salumi

house cured calabrian coppa, truffle salami, fennel seed lonza and mortadella

Hearth Meatballs

brisket, veal and pork meatballs with hearth tomato sauce and basil

Arancini

crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce

Choice of Soup or Salad

(host to choose 1 salad to offer prior to event):

Soup of the Day

Baby Gem Caesar

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

River Valley Farms Bibb

castelfranco, shaved fennel, radish, provolone and orange vinaigrette

Choice of Entrees

(host to choose 2 prior to event):

Filet Mignon 6 oz.

prosciutto wrapped asparagus and garlic scented potato puree

Windy Meadow Chicken

yukon gold potatoes, cipolini onions and roasted garlic pan jus

King Salmon

eggplant puree, castelvetro olives and local tomato panzanella

Rotollo

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

Heritage Berkshire Pork Shank

parmesan polenta, Toscano kale, radicchio with peach and fennel mostarda

Veal Loin Marsala

hen of the wood mushrooms, grilled baby artichokes and Sperone marsala

Choice of Desserts:

Chocolate Torta

sweetened crème fraiche and powdered sugar

Texas Olive Oil Cake

chestnut honey scented mascarpone, candied citrus and crispy farro crumble

Menu C - \$119 /person

Bread Service:

Rosemary Focaccia

olive oil, saba and cultured parmesan butter

Choice of Starter:

(host to choose 2 prior to event):

Salumi

house cured calabrian coppa, truffle salami, fennel seed lonza and mortadella

Hearth Meatballs

brisket, veal and pork meatballs with hearth tomato sauce and basil

Arancini

crispy fontina cheese stuffed carnaroli rice with salsa verde and tomato sauce

Citrus Poached Shrimp

pistachio and horseradish gremolata

Pork Belly Spidini

wood grilled pork belly with black olive caramel, celery leaf and orange zest

Choice of Soup or Salad:

(host to choose 1 salad to offer prior to event)

Soup of the Day

Baby Gem Caesar

oregano croutons, aged parmesan with anchovy and roasted garlic dressing

River Valley Farms Bibb

castelfranco, shaved fennel, radish, provolone and orange vinaigrette

Choice of Entrees:

(host to choose 3 prior to event)

Filet Mignon 6 oz.

prosciutto wrapped asparagus and garlic scented potato puree

Windy Meadow Chicken

yukon gold potatoes, cippolini onions and roasted garlic pan jus

King Salmon

eggplant puree, castelvetro olives and local tomato panzanella

Rotollo

rolled pasta with Bolognese, house ricotta, mozzarella and hearth tomato sauce

Heritage Berkshire Pork Shank

parmesan polenta, Toscano kale, radicchio with peach and fennel mostarda

Veal Loin Marsala

hen of the wood mushrooms, grilled baby artichokes and Sperone marsala

Choice of Desserts:

Chocolate Torta

sweetened crème fraiche and powdered sugar

Texas Olive Oil Cake

chestnut honey scented mascarpone, candied citrus and crispy farro crumble

Add Ons:

Plated Appetizer Options

Selection of House Salumi and Italian Imported Cheese \$18/person

Antipasti – pickled vegetables, citrus cured olives and spiced corn nuts \$11/each

Plated/Passed Appetizer Options

Marinated Mozzarella – genovese pesto \$3/piece

Preserved Meyer Lemon Arancini – garlic aioli \$5/piece

Tomato Bruschetta – house ricotta and aged balsamic \$3/piece

Prosciutto Wrapped Figs – gorgonzola dolce \$5/piece (seasonal)

Citrus Poached Shrimp – pistachio and horseradish gremolata \$7/piece

Crostini – wild mushrooms, cured egg yolk and saba \$4/piece

Wood Grilled Eggplant Caponata – grilled icon bread and ricotta salata \$3/piece

Tenderloin Tartare – giardiniera and roasted garlic aioli \$7/piece

Prosciutto and Melon – extra virgin olive oil and basil \$5/piece (seasonal)

Artichoke Heart Spiedini – oregano bread crumbs and aged parmesan \$6/piece

61 Banquet Wine List

Below are wines that we feel work well with our menu for large groups.
Over 700 other options from all over the world may be reviewed for on our website at
www.61osteria.com

Champagne and Other Sparkling

Berlucchi Franciacorta 'Cuvée 61' Lombardy, IT	NV	64
Contratto Pas Dosé for England Rosé Alta Langha, IT	2017	109
Les Mesnil Brut Blanc de Blancs Grand Cru Champagne, FR	NV	119
Billecart-Salmon Rosé, Champagne, FR	NV	189

Italian Whites

Marchesi di Gresy Sauvignon Blanc Langhe, IT	2019	55
Fèlsina Chardonnay 'I Sistri' Tuscany, IT	2020	79
Tavignano Verdicchio dei Castelli di Jesi 'Misco' Marche, IT	2021	59
La Scolca Gavi di Gavi 'Black Label' Piedmont, IT	2021	119

Other Whites

Cloudy Bay Sauvignon Blanc Marlborough, NZ	2022	79
Ram's Gate Sauvignon Blanc Carneros, CA	2021	99
Cakebread Chardonnay Napa Valley, CA	2022	99
Château Fuissé Pouilly-Fuissé 'Tête de Cuvée' Burgundy, FR	2020	125
Pascal Jolivet Sancerre Loire Valley, FR	2021	89

Italian Reds

Brigaldara 'Casa Vecie' Valpolicella Classico Veneto, IT	2019	75
Marchesi Incisa della Rochetta Pinot Noir 'Leopoldo' Piedmont, IT	2018	80
Produttori del Barbaresco Piedmont, IT	2018	109
Masi 'Costasera' Amarone della Valpolicella Veneto, IT	2017	149
Arcanum 'Valadorna' Merlot Blend Tuscany, IT (Super Tuscan)	2016	125
Argiano 'Solengo' Cabernet Blend Tuscany, IT (Super Tuscan)	2018	249

Other Reds

Blackbird Vineyards Red Blend 'Arise'	2019	99
Catena Zapata Malbec 'Historic Rows' Mendoza, AR	2019	79
Cakebread Cellars Cabernet Sauvignon Napa Valley, CA	2020	179
Daou Cabernet Reserve Paso Robles, CA	2021	149
Cade Cabernet Sauvignon Howell Mountain, Napa, CA	2019	275

Large Format Bottles

Ferghettina Franciacorta Brut (1.5L)	NV	299
Carpineto Vino Nobile di Montepulciano (1.5L)	2015	199
Fontodi Chianti Classico Tuscany, IT (1.5L)	2015	215
Fontodi Sangiovese 'Flaccianello delle Pieve' (1.5L)(Super Tuscan)	2016	1199

All wines are subject to availability
Other wine options available at www.61osteria.com