

Baci Grill

134 Berlin Road, Cromwell, CT 06416
860-613-2224 / www.bacigrill.com / bacigrill1@aol.com

Banquet Menu

Appetizers – based on 50 pieces

- Zucchini & Feta Fritters** – chipotle aioli \$100
- Vegetable Spring Rolls**, raspberry dipping sauce \$50
- Broiled New Potatoes** stuffed with crispy bacon and cheddar \$80
- Zucchini Fries** – marinara sauce \$35
- Parmesan Artichoke Hearts** - tomato dipping sauce \$65
- Grilled Lollipop Lamb Chops** – Dijon sauce \$180
- Ham & Swiss or Asiago Primavera Arrancini Balls** \$90
- Panko Crusted Fried Ravioli** - tomato dipping sauce \$50
- Crab and Salmon Cakes** - lemon aioli dipping sauce \$115
- Sea Scallops** wrapped in bacon \$130
- Crabmeat Stuffed Mushroom Caps** \$90
- Spinach Stuffed Mushroom Caps** \$75
- Fried Mozzarella** \$50
- Marinated Steak Skewers** \$120
- Bourbon BBQ Glazed Sirloin Meatballs** \$55
- Clams Casino** - bacon, red pepper, asiago cheese bread crumbs \$90
- Pesto Glazed Chicken Skewers** – red pepper aioli dipping sauce \$65
- Eggplant Tower** - layered with roasted peppers, garlic spinach and mozzarella \$75
- Buffalo Chicken Strips** - blue cheese dipping sauce, celery sticks \$50
- Eggplant Rollatini** – spinach, prosciutto and ricotta cheese \$75

Sliders:

- Slow Roasted Tenderloin of Beef** - cherry bourbon mayo \$150
- Roasted Turkey Breast** - rosemary mayo \$100
- Italian Herb Pulled Pork** - caramelized onions, Dijon sauce \$100
- Waldorf Chicken Salad** – walnuts, apple dried cranberries, tarragon mayo \$85
- Grilled Pork Tenderloin** - apple and onion compote \$100

Display - priced per person

- Continental Cheeses and Fresh Fruits** \$4.00
- Garden Vegetables** - with parmesan peppercorn dip \$2.50
- Crudit ** – continental cheeses, fresh fruits, garden vegetables, parmesan peppercorn dip, assorted crackers \$5.00
- Bruschetta** – rustic bread brushed with pesto, topped with kalamata olive, plum tomato, and asiago cheese \$3.00
- Cornmeal Dusted Fried Calamari** - marinara dipping sauce \$3.75
- Antipasto** – Italian cured meats and cheeses, roasted peppers, fresh mozzarella, artichoke hearts and olives, served with garlic crostini's and cheese straws \$6.00
- Garlic and Herb Grilled & Chilled Vegetables** - olive tapenade, garlic crostini \$5.00
- Warm Artichoke and Asiago Cheese Dip** - assorted crackers \$3.25
- Eggplant Companata** - herbed flatbread \$2.25
- White bean and Basil Humus** - warm pita bread \$2.00
- Truffle Fries** - shaved parmesan OR **Loaded Fries** - bacon, cheddar, scallions, sour cream \$3.50

PLATED LUNCHEON MENU

Luncheon includes salad, warm rustic Italian bread and brewed hot beverage

Salad – choice of one

Tuscan House Salad

Field greens with tomato, carrots, kalamata olives, croutons

Served with Baci vinaigrette dressing

Caesar Salad

Romaine leaves, classic dressing, croutons

Waldorf Salad

Field greens with dried cranberries, candied walnuts, gorgonzola cheese

Served with sherry vinaigrette dressing

Spinach Salad

Baby spinach with mushrooms, Bermuda onion, tomato

Served with roasted garlic ranch dressing

Entrees – choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce \$17

Margarita Penne – plum tomatoes, fresh mozzarella, tossed in garlic and olive oil \$17

Baci Penne - Italian sausage, diced grilled chicken and broccoli florets, tossed with penne pasta in a rose cream sauce \$19

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce \$18

Eggplant Tower – layered with house roasted peppers, seasoned spinach, asiago and mozzarella cheeses with house made marinara over penne \$19

Chicken Ala Vodka – penne, roasted garlic and house roasted peppers in a vodka cream sauce \$20

Chicken Cacciatore - sautéed peppers and onions in a plum tomato sauce over penne \$20

Chicken Piccata – artichoke hearts, capers, and tomatoes tossed in white wine and olive oil, penne \$20

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce, over penne \$20

Chicken Marsala - mushrooms, garlic, tomato, scallions, Marsala wine sauce, mashed potato and vegetable medley \$20

Honey Balsamic Chicken - brown sugar, honey and balsamic reduction with mashed potato and vegetable medley \$20

New York Strip Steak – mashed potato, vegetable medley, house demi glace \$23

Petite Sirloin – mashed potato, vegetable medley, house demi glace \$23

Baked Stuffed Sole – seafood stuffing, laced with a creamy shrimp sauce \$18

Panko Encrusted Tilapia – baked with lemon, white wine and Italian seasonings, served with mashed potato and vegetable medley \$17

Cider Glazed Grilled Salmon – roasted potato, vegetable medley \$22

Walnut Crusted Salmon – mashed potato, vegetable medley, Frangelico and strawberry glaze \$23

Enhance your luncheon with dessert at an additional charge of \$4 per person – choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli,

Caramel Apple Torte

LUNCHEON BUFFET MENU

Served until 2:00pm - Minimum of 25 Guests - \$20 per person

Includes salad, choice of three entrees, warm rustic Italian bread and brewed hot beverage

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, kalamata olives, croutons

Caesar Salad - romaine leaves, classic dressing, croutons

Spinach Salad - baby spinach with mushrooms, Bermuda onion, tomato

Entrees – choice of three

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Margarita Penne – plum tomatoes, fresh mozzarella, tossed in garlic and olive oil

Baci Penne - Italian sausage, diced grilled chicken and broccoli florets, tossed with penne pasta in a rose cream sauce

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses with our house made marinara sauce

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Tortellini Bolognese – cheese filled pasta pillows served in a hearty tomato sauce with pork, sirloin and veal

Gourmet Macaroni and Cheese- orecchiette pasta tossed with cheddar, asiago, and parmesan

Chicken Ala Vodka – roasted garlic and house roasted peppers in a vodka cream sauce

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Cacciatore – topped with sautéed peppers and onions in a plum tomato sauce

Tuscan Chicken – sautéed artichoke hearts, capers, and tomatoes in white wine and olive oil

Chicken Marsala - boneless breast sautéed in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken - brown sugar, honey and balsamic reduction

Sirloin Tips Bourguignon– burgundy wine sauce with caramelized onions and mushrooms

Scrod Mediterranean – filet of scrod with spinach, marinated tomatoes and kalamata olives, in a garlic white wine sauce topped with feta cheese

Baked Stuffed Sole – seafood stuffing, laced with a creamy shrimp sauce

Panko Encrusted Tilapia – baked with lemon, white wine and Italian seasonings

Enhance your buffet with dessert at an additional charge of \$4 per person – choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli, Caramel Apple Torte

Any buffet may be customized or enhanced with additional entrées or stations. Such customizations may include seafood, carving stations, or sliced roast prime rib.

SUPPER BUFFET MENU

Served from 2:00pm – 3:30pm – Minimum of 25 Guests - \$23.75 per person

Includes choice of one salad, choice of four entrees, choice of Chef's potato or seasonal vegetable medley, warm rustic Italian bread and brewed hot beverages

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, kalamata olives, croutons

Caesar Salad - romaine leaves, classic dressing, croutons

Waldorf Salad - field greens with dried cranberries, candied walnuts, gorgonzola cheese

Spinach Salad - baby spinach with mushrooms, Bermuda onion, tomato

Entrees – choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Margarita Penne – penne, plum tomatoes, fresh mozzarella, tossed in garlic and olive oil

Baci Penne - Italian sausage, diced grilled chicken and broccoli florets, tossed with penne pasta in a rose cream sauce

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Tortellini Bolognese – cheese filled pasta pillows served in a hearty tomato sauce with pork, sirloin and veal

Gourmet Macaroni and Cheese- Orecchiette pasta tossed with cheddar, asiago, and parmesan

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses topped with our house made marinara sauce

Chicken Ala Vodka – roasted garlic and house roasted peppers in a vodka cream sauce

Chicken Cacciatore – topped with sautéed peppers and onions in a plum tomato sauce

Tuscan Chicken – sautéed artichoke hearts, capers, and tomatoes in a white wine and olive oil

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Marsala - boneless breast sautéed in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken - brown sugar, honey and balsamic reduction

Pork Bracciola – stuffed with red peppers, spinach, peas, and shallots with a Dijon caper sauce

Sirloin Tips Bourguignon– burgundy wine sauce with caramelized onions and mushrooms

Scrod Mediterranean – filet of scrod with spinach, marinated tomatoes and kalamata olives in a garlic and white wine sauce topped with feta cheese

Baked Stuffed Sole – seafood stuffing, laced with a creamy shrimp sauce

Panko Encrusted Tilapia – baked with lemon, white wine, and Italian seasonings

Grilled Salmon – topped with a Frangelico and strawberry glaze

Enhance your buffet with dessert at an additional charge of \$4 per person – choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli,

Caramel Apple Tort

Any buffet may be customized or enhanced with additional entrées or stations. Such customizations may include seafood, carving stations, or sliced roast prime rib.

DINNER BUFFET MENU

Minimum of 25 Guests - \$28.75 per person

Includes choice of one salad, choice of four entrees, warm rustic Italian bread, Chef's potato and a julienne sauté of seasonal vegetable, choice of one dessert and brewed hot beverages

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, kalamata olives, croutons

Caesar Salad - romaine leaves, classic dressing, croutons

Waldorf Salad - field greens with dried cranberries, candied walnuts, gorgonzola cheese

Spinach Salad - baby spinach with mushrooms, Bermuda onion, tomato

Entrées – Choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce

Margarita Penne – plum tomatoes, fresh mozzarella, tossed in garlic and olive oil

Baci Penne - Italian sausage, diced grilled chicken and broccoli florets, tossed with penne pasta in a rose cream sauce

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce

Tortellini Bolognese – cheese filled pasta pillows served in a hearty tomato sauce with pork, sirloin, and veal

Gourmet Macaroni and Cheese- orecchiette pasta tossed with cheddar, asiago, and parmesan

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses topped with our house made marinara sauce

Chicken Ala Vodka – roasted garlic and house roasted peppers in a vodka cream sauce

Chicken Cacciatore – topped with sautéed peppers and onions in a plum tomato sauce

Tuscan Chicken – sautéed artichoke hearts, capers, and tomatoes in white wine and olive oil

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce

Chicken Marsala - sautéed in a Marsala wine sauce with mushrooms, garlic, tomato and scallions

Honey Balsamic Chicken - deglazed with brown sugar, honey and balsamic reduction

Pork Bracciola – stuffed with red peppers, spinach, peas, and shallots with a Dijon caper sauce

Sirloin Tips Bourguignon– burgundy wine sauce with caramelized onions and mushrooms

Scrod Mediterranean – filet of scrod with spinach, marinated tomatoes and kalamata olives in a garlic and white wine sauce topped with feta cheese

Baked Stuffed Sole – seafood stuffing, laced with a creamy shrimp sauce

Panko Encrusted Tilapia – baked with lemon, white wine, and Italian seasonings

Grilled Salmon – topped with a Frangelico and strawberry glaze

Dessert - choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli, Caramel Apple Torte

PLATED DINNER MENU

Includes choice of one salad, choice of four entrees, warm rustic Italian bread, whipped potato or penne pasta and a julienne sauté of seasonal vegetables, choice of one dessert and brewed hot beverages

Salad – choice of one

Tuscan House Salad - field greens with tomato, carrots, kalamata olives, croutons, Baci vinaigrette dressing

Caesar - romaine leaves, classic dressing, croutons

Waldorf Salad - field greens with dried cranberries, candied walnuts, gorgonzola cheese, sherry vinaigrette dressing

Spinach Salad - baby spinach with mushrooms, Bermuda onion, tomato, roasted garlic ranch dressing

Entrées – choice of four

Penne ala Vodka – penne pasta tossed in a traditional vodka cream sauce \$22

Margarita Penne – plum tomatoes, fresh mozzarella, in garlic and olive oil \$22

Baci Penne - Italian sausage, diced grilled chicken and broccoli florets, tossed with penne pasta in a rose cream sauce \$24

Pasta Primavera – spinach, fennel, leeks, carrots, and red onion in a pesto cream sauce \$23

Eggplant Tower – layered with roasted peppers, seasoned spinach, asiago and mozzarella cheeses topped with house made marinara sauce, penne \$23

Chicken Ala Vodka – roasted garlic, house roasted peppers, penne, vodka cream sauce \$25

Chicken Cacciatore – penne, sautéed peppers and onions in a plum tomato sauce \$25

Chicken Piccata - penne, artichoke hearts, capers, and tomatoes in white wine and olive oil \$25

Chicken Florentine – egg battered and sauté with lemon and sherry wine, topped with seasoned spinach, pesto cream sauce, over penne \$25

Chicken Marsala - mushrooms, garlic, tomato and scallions, Marsala wine sauce \$25

Honey Balsamic Chicken - brown sugar, honey and balsamic reduction \$25

Grilled Filet Mignon – laced with béarnaise sauce \$36

Black Angus NY Strip Steak – with our house demi glaze \$34

Petite Sirloin – house demi glaze \$33

Roasted Prime Rib of Beef – herb encrusted and served with natural au jus \$37

Stuffed Pork Chop Milanese - spinach, red peppers and gorgonzola, house demi glaze \$28

Veal Chop – Market Price

Veal Saltimbocca – scaloppini of veal topped with prosciutto, sage and fontina cheese \$29

Veal Parmesan – penne, mozzarella, marinara \$28

Baked Stuffed Sole - seafood stuffing, laced with a creamy shrimp sauce \$24

Grilled Mahi Mahi – basil scented tomato butter sauce \$26

Panko Encrusted Tilapia –baked with lemon, white wine and Italian seasonings \$23

Grilled Salmon – cider glaze \$29

Walnut Encrusted Atlantic Salmon – Frangelico strawberry glaze \$30

Baked Stuffed Shrimp – seafood stuffing, laced with a creamy shrimp sauce \$32

Sesame Encrusted Ahi Tuna – sesame encrusted, wasabi accent \$29

Dessert - choice of one

Tiramisu, Chocolate Mousse Cake, Carrot Cake, NY Style Cheesecake, Cannoli, Caramel Apple Torte

Please add 18% Service Charge and 6.35% Connecticut Sales Tax to all pricing

Ivory linen table cloths and napkins are included with silk floral centerpieces
Custom color napkins are also available

Custom menu enhancement proposals available to compliment your special occasion

Any buffet may be enhanced with additional entrees or stations
Such customizations may include seafood, carving stations, or sliced roast prime rib

We can accommodate Gluten Free Diets

Please inform banquet manager of any food allergies

Menu items may contain some ingredients not listed

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food borne
illness

For more information please contact: **Meghan Wrinn**, Banquet Manager

860-613-2224 or bacigrill1@aol.com

Visit our website: www.bacigrill.com for a tour of our restaurant and
banquet facilities

**Please note: Prices and offerings are subject to change and availability
Please contact Baci Grill for the most up to date menu information**

BEVERAGE SERVICES

Bar Options:

- Cash Bar – beverages are purchased individually
- Hosted Bar – charge is based on consumption
- Open Bar – charge is based on per hour per person
- Bartender Fee: \$50.00

Drink Prices:

- Soda & Juice - \$2.50
- Bottled Beer – Domestic - \$4.00, IPA - \$6.00
- Martinis or On the Rocks - \$9.00
- Mixed Drinks - \$7.00
- Wine and Champagne - \$6.00

Open Bar Rates:

- One Hour \$16.00 per person
- Two Hour \$22.00 per person
- Three Hour \$26.00 per person
- Four Hour \$32.00 per person
- Additional Hour - \$6.00 per person

Beverage Stations

- Soda Station - \$6.50 per pitcher
- House Wine Station - \$26.00 per carafe
 - Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel
- Draft Beer Station –
 - Domestic \$20 per pitcher
 - Craft or Imported \$28 per pitcher
- Fruit Punch \$3 per person
- Vodka or Rum Punch - \$6 per person

Upgraded wine and pricing available upon request