

ABRUSCI'S

APPLEWOOD

La Terrazza - Banquet Room Menu:

Basic Luncheon: \$15/person – Includes your choice of salad (House, Caesar, Spinach) and two pasta dishes (Penne with Bolognese Sauce, Penne Aglio e Olio, Penne with Basil Pesto and Chicken)

Tuscan Luncheon: \$17.50/person – Includes your choice of two salads and two pastas; choices include “Basic” options as well as Gorgonzola, Caprese, Chopped Chicken salads and Chicken Penne with Roasted Tomato, Farfalle al Fresca, Rigatoni and Sausage pasta dishes

Dinner Options - choices below

Basic Buffet: \$20/person – Includes a salad, two pasta dishes and one entrée choice

Terrazza Buffet: \$23/person – Includes one appetizer, a salad, two pasta dishes and one entrée choice

Abrusci Dinner Buffet: \$26/person – Includes 2 appetizers, a salad, two pasta dishes and a dinner entrée

Applewood Night's Buffet: \$30/person – Two appetizers to accompany a choice of two salads, two pastas, two entrees and our dessert sampler

Salad Choices - House, Caesar, Spinach, and Gorgonzola

Appetizer Choices - Bruschetta, Toasted Ravioli, Meatball Skewers, Antipasto Abrusci

Pasta Choices

Penne with Bolognese Sauce
Chicken Penne with Roasted Tomato
Penne Aglio e Olio
Farfalle al Fresca
Penne with Basil Pesto and Chicken
Abrusci Rigatoni and Sausage
Penne Gorgonzola with Chicken
Macaroni Quattro Formaggi

Entrée Choices

Chicken Parmesan
Eggplant Parmesan
Chicken Marsala
Chicken Piccata
Baked Cheese Ravioli*
Pork Gorgonzola*
Chicken Saltimbocca*
Penne with Clam Sauce*
Penne Alfredo with Salmon*
Steak Pepperonata*

*Additional Entrees - available only on the Applewood Night's Buffet

Miscellaneous

- Non-alcoholic beverages are included with all menu options.
- Ciabatta Bread with garlic puree included with all menus. Gluten free bread is \$3/loaf.
- **Gluten Free** meals are easily accommodated with an additional charge for pasta.
- If you would like to add an entrée menu item to your choice, there is a \$3.00 per person charge.
- You can add a dessert tray to your choices for \$2.50 per person (cannolis, brownies, mini-cheesecakes).
- Tax of 7.5% and a Service Charge of 20% will be automatically added to your billing.

Bar Options for Your Event

Open Bar - As the host, you will be charged per consumption, based on the pricing below.

Cash Bar - Your Guest will be charged for drinks based on the pricing below.

Ticketed Bar - You choose how many drinks you want to purchase per person at our call drink pricing below.

Alcoholic Beverage Pricing

Call Drinks - \$6

New Amsterdam Vodka
Beefeater Gin
Bacardi Rum
Montezuma Gold Tequila
J & B Scotch
Jim Beam Bourbon
Call Drinks - \$6

Call Wines - \$6

Cavit Chardonnay
Badia Chianti
Piccini Cuvee

Premium Drinks - \$8

Deep Eddy Vodka
Tanqueray Gin
Sailor Jerry Rum
Patron Silver Tequila
Dewars Scotch
Jack Daniels Bourbon
Deep Eddy Vodka
Tanqueray Gin

Premium Wines - \$8

Parducci Chardonnay
Danzante Pinot Grigio
Mirassou Pinot Noir
Parducci Chardonnay

Bottled Beers

Coors - \$3.75
Coors Light - \$3.75
Fat Tire - \$4.50

Heineken - \$5
New Planet GF - \$4
Bud, Bud Light - \$3.75

Additional Information and Fees:

*Our Beautiful Tuscan-Themed Party Room, La Terrazza, seats up to 70 People. It has its own entrance and restroom and is completely private. We offer wi-fi, various table layouts and complete linen setup.

*Room rates are \$50/day, \$100/evening, \$150/Fri-Sat evening; rate is a flat rate, not hourly.

*Servers set up the room, serve the event and clean/reset afterwards. The number of servers required depends on final party numbers and bar packages. Servers are trained as bartenders and can tend bar if needed. They are on staff and therefore paid for their time, however tipping for exemplary service is accepted.

*Full Menu available at www.abruscis.com

***As always, 92% of Abruscis Menu is available GLUTEN FREE.**

**We are proud to be the recipient of the 2012 5280 Reader's Choice Award for
Best Gluten Free Food in Denver!**