



CANAPÉS

PRICES ARE PER DOZEN

BLACK TRUFFLE ARANCINI	\$30
GREMOLATA SHRIMP	\$32
CAPRESE SKEWERS	\$28
BRUSCHETTA	\$26
TUNA TARTARE	\$34
CHICKEN PARMIGIANO BITES	\$32



SUGO ON SURREY FUNCTION PACKAGES

\$65pp

BRONZE

PRIMI

- baby gem, heirloom tomatoes, field cucumber, white balsamic vinaigrette
- beet carpaccio, spicy pecans, pickled fennel, arugula

SECONDI

- chicken supreme, fingerlings, seasonal vegetables, pan jus
- branzino, heirloom tomato risotto, gremolata butter
- veal piccata, fingerlings, seasonal vegetables, caper white wine butter
- ricotta gnocchi, wild mushrooms, baby spinach, truffle crema

DOLCE

- tiramisu
- lemon panna cotta, blueberry compote





\$75pp

SILVER

PRIMI

- baby gem, heirloom tomatoes, field cucumber, white balsamic vinaigrette
- beet carpaccio, spicy pecans, pickled fennel, arugula

INTERMEZZO

- penne, tomato sugo, pecorino

SECONDI

- chicken supreme, fingerlings, seasonal vegetables, pan jus
- branzino, heirloom tomato risotto, gremolata butter
- veal piccata, fingerlings, seasonal vegetables, caper white wine butter
- ricotta gnocchi, wild mushrooms, baby spinach, truffle crema

DOLCE

- tiramisù
- lemon panna cotta, blueberry compote

\$85pp

GOLD

PRIMI

- baby gem, heirloom tomatoes, field cucumber, white balsamic vinaigrette
- beet carpaccio, spicy pecans, pickled fennel, arugula
- calamari fritti, romesco, chermoula aioli, pickled anaheim peppers

SECONDI

- chicken supreme, fingerlings, seasonal vegetables, pan jus
- butter poached atlantic cod, heirloom tomato risotto, gremolata butter
- bone-in veal chop, fingerlings, seasonal vegetables, caper white wine butter
- butternut squash ravioli, roasted red pepper cream, pistachio, whipped goat cheese

DOLCE

- tiramisù
- lemon panna cotta, blueberry compote

\$95pp **PLATINUM**

PRIMI

- baby gem, heirloom tomatoes, field cucumber, white balsamic vinaigrette
- beet carpaccio, spicy pecans, pickled fennel, arugula

INTERMEZZO

- ricotta gnocchi, tomato sugo, pecorino

SECONDI

- chicken supreme, fingerlings, seasonal vegetables, pan jus
- butter poached atlantic cod, heirloom tomato risotto, gremolata butter
- bone-in veal chop, fingerlings, seasonal vegetables, caper white wine butter
- butternut squash ravioli, roasted red pepper cream, pistachio, whipped goat cheese

DOLCE

- tiramisù
- lemon panna cotta, blueberry compote

\$125pp

DIAMOND

PRIMI

- diver-caught scallops, sweet pea & fennel risotto
- beet carpaccio, spicy pecans, pickled fennel, arugula
- seared foie gras, focaccia, poached pear chutney, veal jus

INTERMEZZO

- ricotta gnocchi, truffle crema, pecorino

SECONDI

- chicken supreme, fingerlings, seasonal vegetables, pan jus
- pan roasted halibut, heirloom tomato risotto, gremolata butter
- beef tenderloin, fingerlings, seasonal vegetables, barolo jus
- butternut squash ravioli, roasted red pepper cream, pistachio, whipped goat cheese

DOLCE

- tiramisù
- lemon panna cotta, blueberry compote

